

DISHES FROM WHERE I WORK

17TH & 18TH APRIL

**JOSH P - INSPIRED BY
LEWTRENCHARD MANOR**

Shallot bhaji - curry beef tartar - mango puree

**JOSH C - INSPIRED BY THE
OSBORNE HOTEL**

Maple glazed pigeon breast - bacon & bourbon jam -
hazelnut - jus

IZZY - TOM'S LYME REGIS

Pan roast sea bream - tomatoes and secret sauce

BRYHER - INSPIRED BY STAGE

Rhubarb & custard

TALIA - INSPIRED BY LILAC

Carrot cake - lemon - walnuts - rum raisins -
Sharpham brie

**BETH - INSPIRED BY THE
SALUTATION INN**

Raspberry & white chocolate macaroon - blueberry
muffin - double chocolate choux bun

£38.00

01392 400 334

thirty-four@exe-coll.ac.uk

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A LA CARTE

24TH & 25TH APRIL

CANAPE SELECTION

selection of canapes created
and prepared by our Level 3 learners

STARTER

Asparagus

Poached hens egg - hollandaise - crispy nettles

MAIN COURSE

Salmon

New season potatoes - sprouting broccoli
sorrel beurre blanc

DESSERT

Chocolate Eclair

Hazelnuts - caramel - coffee

PETIT FOURS & COFFEE

a selection of small treats to finish your meal

£38.00

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HONG KONG NIGHT

1ST & 2ND MAY

A stunning night celebrating the cuisine of Hong Kong with chef lecturer Francis Lo. Francis will be introducing the dishes and sharing his top tips for authentic cooking from this exciting part of the world

£38.00

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AVIATION DINNER 9TH MAY

A NIGHT IN COLLABORATION
WITH THE AVIATION
DEPARTMENT OF EXETER
COLLEGE, LEARNERS WILL
SHARE THEIR PASSION FOR
AVIATION WHILST YOU
ENJOY A MEAL INSPIRED BY
THE SKIES.

FOLLOWED BY A MYTH
BUSTING Q&A WITH THE
AVIATION TEAM

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ALUMNI CHEFS TAKEOVER

16TH MAY

A NIGHT FILLED WITH
ALUMNI FROM THE
@34RESTAURANT,
SUPPORTING OUR
CURRENT TALENTED
COHORT, SHARING
THEIR INSIGHTS AND
KNOWLEDGE FROM
THEIR EARLY YEARS IN
THE “REAL WORLD” JOIN
US AND SEE SOME
FAMILIAR FACES

£38.00

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ITALIAN NIGHT

22ND & 23RD MAY

CLASSIC BRUSCHETTA

DOPPIO RAVIOLO - SAGE -
NASTURTIUM - PECORINO

GRILLED SARDINES - GREMOLATA

LAMB CHOPS - WET POLENTA -
SALSA VERDE - GRILLED VEGETABLES

TIRAMISU SERVED TABLE SIDE

CANTUCCINI - BISCOTTI -
AMARETTI WITH COFFEE

£38.00

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OUR FABULOUS SUPPLIERS



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