

CHRISTMAS DINNER

MENU

27TH NOV - 19 DEC

COMPLIMENTARY
COCKTAIL/MOCKTAIL OF THE DAY

HOT SMOKED SALMON BLINI
PECORINO AND OLIVE SHORTBREAD
CEP ARANCINI, AIOLI

BUTTERNUT SQUASH SOUP - SOUR
DOUGH CROUTONS - TOASTED FETA

PAN-FRIED SEABASS - PINENUT
PEA A LA FRANCAISE - WHITE WINE

ROAST TURKEY AND HAM - PORT JUS
FAMILY SERVED TRIMMINGS

CHRISTMAS PUDDING - SHERRY CRÈME
ANGLAISE - BROWN SUGAR ICE CREAM

STOLLEN - FRUIT AND NUT FLORENTINE
MULLED WINE PATE DE FRUIT
& COFFEE

£50

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Follow link in our Instagram Bio

CHRISTMAS DINNER

MENU

27TH NOV - 19 DEC

COMPLIMENTARY
COCKTAIL/MOCKTAIL OF THE DAY

SMOKED BABA GHANOUSH BLINI
PECORINO AND OLIVE SHORTBREAD
CEP ARANCINI, AIOLI

BUTTERNUT SQUASH SOUP - SOUR
DOUGH CROUTONS - TOASTED FETA

MISO GLAZED AUBERGINE
PINENUT - ONION - SESAME

MUSHROOM AND CHESTNUT
WELLINGTON - SAGE BEURRE BLANC
FAMILY SERVED TRIMMINGS

CHRISTMAS PUDDING - SHERRY CRÈME
ANGLAISE - BROWN SUGAR ICE CREAM

STOLLEN - FRUIT AND NUT FLORENTINE
MULLED WINE PATE DE FRUIT
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