

DINNER MENU

26TH & 27TH MARCH

WELCOME DRINK & CANAPES
SMOKED CHEDDAR CROQUETTE
PRAWN BRUSCHETTA
PORK RILLETTE

STARTERS

WHITE ONION TARTLET - SUN BLUSHED TOMATO
QUAIL EGG - NETTLE FRITTER

MAIN COURSE

TRIO OF PLAICE, SALMON AND HAKE
TURNED POTATOES - VEGETABLES
BOUILLABAISSE SAUCE - CAFÉ DE PARIS BUTTER

DESSERT

RHUBARB & CUSTARD ARANCINI

COFFEE & PETIT FOURS
LEMON MADELEINES
COFFEE & CHOCOLATE TRUFFLE
STRAWBERRY PATE DE FRUIT

£35.00

01392 400 334

thirty-four@exe-coll.ac.uk

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TASTE OF HONG KONG
@ THIRTY-FOUR
2ND & 3RD APRIL 2025
DINNER MENU

TAIWANESE POPCORN CHICKEN, SICHUAN PEPPERCORN AIOLI

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SAVOY CABBAGE & PORK JIAOZI, CHILI CRISP, SORGHUM VINEGAR

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BAO BUN, FIVE-SPICE BRAISED MUSHROOM, PICKLED ASIAN SLAW

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SATAY BEEF, RAMEN NOODLES, HEN'S EGG, TENDERSTEM

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GINGER MILK CURD, HONEY

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MANGO BASQUE CHEESECAKE TART

£35 PER PERSON





TASTE OF HONG KONG
@ THIRTY-FOUR
2ND & 3RD APRIL 2025
VEGETARIAN DINNER MENU

TAIWANESE POPCORN AUBERGINE, SICHUAN PEPPERCORN AJOLI

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VEGETABLE JIAOZI, CHILI CRISP, SORGHUM VINEGAR

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BAO BUN, FIVE-SPICE BRAISED MUSHROOM, PICKLED ASIAN SLAW

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SATAY GRILLED VEGETABLES, RAMEN NOODLES,
HEN'S EGG, TENDERSTEM

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GINGER SOY MILK CURD, SILVER BIRCH SYRUP

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MANGO BASQUE CHEESECAKE TART

£35 PER PERSON



DINNER MENU

23RD & 24TH APRIL

WELCOME DRINK
& CANAPÉS

STARTER

ASPARAGUS - POACHED DUCK EGG - PARMA HAM
HOLLANDAISE

CRAB CHURROS - SAFFRON BISQUE MAYONNAISE
PICKLED CUCUMBER

MAIN

ROAST CROWN OF WOOD PIGEON
SPRING VEGETABLE RISOTTO - SHERRY JUS

RUMP OF LAMB - JERSEY ROYALS
PEAS A LA FRANCAIS - NETTLES

DESSERT

HOT CHOCOLATE FONDANT
MARMALADE ICE CREAM - ORANGE SALAD

HONEY MILLE FUEILLE - CREME PATISSIERE
WHITE CHOCOLATE

COFFEE & PETIT FOURS

£35.00

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DINNER MENU

WEDNESDAY 30TH APRIL
REGENCY WINE TAKEOVER

WE'RE CRAFTING SOMETHING SPECIAL.
A BRAND NEW MENU IS ON ITS WAY –
SEASONAL, VIBRANT, AND BURSTING
WITH FLAVOUR. INSPIRED BY THE BEST
LOCAL PRODUCE AND A PASSION FOR
BOLD, EXCITING DISHES, IT WILL BE
WELL WORTH THE WAIT.

WATCH THIS SPACE – DELICIOUS THINGS
ARE JUST AROUND THE CORNER.

£35.00

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DINNER MENU

THURSDAY 1ST MAY - ALUMNI MENU

WE'RE CRAFTING SOMETHING SPECIAL. A BRAND NEW MENU IS ON ITS WAY – SEASONAL, VIBRANT, AND BURSTING WITH FLAVOUR. INSPIRED BY THE BEST LOCAL PRODUCE AND A PASSION FOR BOLD, EXCITING DISHES, IT WILL BE WELL WORTH THE WAIT.

WATCH THIS SPACE – DELICIOUS THINGS ARE JUST AROUND THE CORNER.

£35.00

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DINNER MENU

7TH & 8TH MAY
MEXICAN NIGHT

WELCOME DRINK & CANAPES
SELECTION OF HOMEMADE TACOS
DIPS AND FILLINGS

STARTERS

CHILES EN NOGADE - STUFFED PEPPERS
WALNUT SAUCE - POMEGRANITE

MAIN COURSE

TAMALAS - PICO DE GALLO - GUACMOLE - RICE

DESSERT

CHOCOFLAN - CARAMEL SAUCE

COFFEE & PETIT FOURS

POLVORONES
CHURRO PIES
MARGARITA BAR

£35.00

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DINNER MENU

14TH & 15TH MAY
BEST OF BRITISH

WELCOME DRINK
& CANAPÉS
SAUSAGE ROLLS
SCOTCH EGGS - BREADED CHICKEN

STARTER
TANDORI CHICKEN - MASALA SAUCE
PICKLES - CHUTNEY - CHAPATI

FISH COURSE
COD & CHIPS - CHIP SHOP GARNISHES

MAIN COURSE
BRAISED BEEF SUET PUDDING
ROAST ONIONS - GRAVY

DESSERT
RHUBARB CRUMBLE - CUSTARD
CLOTTED CREAM ICE CREAM

COFFEE & PETIT FOURS
RASPBERRY JELLY
CUSTARD CREAMS - FONDANT FANCY

£35.00

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DINNER MENU

21ST & 22ND MAY

DISHES FROM WHERE I WORK

THIS MENU WILL FEATURE DISHES FROM THE LEARNERS WORKPLACES, SHOWCASED TO YOU HERE IN THE @34

WELCOME DRINK & CANAPES

STARTERS

MAIN COURSE

DESSERT

COFFEE & PETIT FOURS

£35.00

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DINNER MENU

4TH & 5TH JUNE

WELCOME DRINK
& CANAPÉS

STARTER

WATERCRESS SOUP - POTATO SALAD - PICKLED
RADISHES

GRILLED SARDINE - NASTURTIUM & HAZELNUT

MAIN

GUINEA FOWL - WILD GARLIC - PEARL BARLEY
SPINACH - PANCETTA

SALMON EN CROUTE - DILL CREAM SAUCE
CHAMP POTATOES - BRAISED LETTUCE

DESSERT
TIRAMISU

CREPE SUZETTE

COFFEE & PETIT FOURS

£35.00

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