

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

01392 400 334

thirty-four@exe-coll.ac.uk

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exeter college

DISHES FROM WHERE I WORK

21ST MAY

WELCOME DRINK

SNACKS DECLAN - GATHER

Foragers purse and cheese gougères

Savoury beignet

STARTER SETH -

BIDEFORD & DISTRICT ROYAL MARINE CADETS

Lamb, curry sauce, roasted cauliflower, foraged herbs

MAIN FINN C - RENDEZVOUS

Cod with Roscoff onions, fondant potato, cauliflower, wild garlic pesto, cherry tomatoes, mustard and cider sauce

PRE DESSERT FINN H - GALLEY

Coconut panna cotta, coconut sorbet, toasted coconut

DESSERT JADEN - OLD EXETER INN

Gin infused tart

COFFEE & PETIT FOURS

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DISHES FROM WHERE I WORK

22ND MAY

SNACKS MIA & KIERAN - BSK

Pulled pork tacos, pineapple salsa, chipotle sauce.
Jalapeño, corn slaw, tempura prawns, ginger and lime mayo.
BBQ jackfruit, Mexican salsa, pickled red onion.

BREAD ARCHIE - HALSTOCK

Foraged herbs focaccia
Caramelized shallot butter with wild garlic oil

STARTER CHLOE - SHERBORNE HOUSE

Burrata- balsamic glazed tomato, pickled radish, compressed beetroot

INTERMEDIATE NORBERT - SQ RESTAURANT

Scallops, pea pure, black pudding, chorizo oil, crispy chorizo

MAIN CHARLIE & FIN - ROCKBEARE MANOR

Moroccan spiced lamb shoulder, cous cous, pomegranate

PRE-DESSERT ARCHIE - HALSTOCK

Birch ice cream, chocolate shavings

DESSERT DELPHI - NEW COAST KITCHEN

White chocolate panna cotta, blood orange, confit orange puree

PETIT FOURS SAM - GAY'S CREAMERY

Lemon drizzle
Dark chocolate cake
Carrot cake

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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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