

Autumn & Winter 2025

@ thirty-four Dinner Events

Crafted and Served by Tomorrow's Hospitality Professionals



"The dishes being produced in @thirty-four are great, of course, but there's more going on here than just good grub. The students, aged between 16 and 19, share an inspiring passion for a profession that relies on a constant supply of fresh talent"

Chrissy Harris - Devon Life



exeter college

Dinner Events

Join us for weekly
dining experiences

24th & 25th September

Welcome back with Regency Wines

This evening we are delighted to welcome the team from Regency Wines. They will be pairing specially selected wines with each course and guiding our new Level 2 learners in developing their knowledge and confidence in all aspects of drinks service.

£ 25 - Optional wine flight £15 per person

1st & 2nd October

Fairtrade Veggie

To celebrate Fairtrade Fortnight and our commitment to sustainability, we're proud to present a vibrant plant-based menu that champions low food miles, ethical sourcing, and seasonal produce. Every dish is crafted by our students to deliver bold flavours whilst supporting fairer farming practices and a healthier planet.

£ 35

9th October

Dinner with a Complimentary Arrival Drink

Enjoy our usual student-led dining experience, with menus offered either à la carte or table d'hôte, showcasing the skills and creativity of our talented learners.

£ 35

15th October

Gather Takeover

We are excited to welcome Harrison, chef-owner of Gather in Totnes and proud Exeter College alumnus.

Harrison will be joining us in the kitchen to showcase a selection of dishes from his acclaimed restaurant, bringing his unique style and passion back to where his journey began.

£ 35

16th, 22nd & 23rd October

Dinner with a Complimentary Arrival Drink

Enjoy our usual student-led dining experience, with menus offered either à la carte or table d'hôte, showcasing the skills and creativity of our talented learners.

£ 35

All prices and menu details were correct at the time of printing and may be subject to change.



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5th & 6th November

Bonfire night

Join us for a hearty bonfire-themed menu – warming dishes perfect for the season.

£ 35

12th November

Dinner with a Complimentary Arrival Drink

Enjoy our usual student-led dining experience, with menus offered either à la carte or table d'hôte, showcasing the skills and creativity of our talented learners.

£ 35

19th November

Farm Table Takeover

We are delighted to welcome the team from Farm Table, Topsham. They will be joining us to showcase a selection of their signature dishes, giving our guests a taste of their seasonal and ingredient-led cooking.

£ 35

26th November

Quayside Distillery

Join us for a special evening with Quayside Distillery, where we'll pair their expertly crafted drinks with our menu. Guests will also have the opportunity to learn more about Quayside's unique distilling process and their story.

£ 35

3rd, 4th, 10th, 11th, 17th & 18th December

Christmas

Celebrate the end of our first term with us!

Enjoy a festive Christmas Dinner crafted by our students – the perfect way to round off the year.

£ 50



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