

WELCOME BACK WITH REGENCY WINES

24TH & 25TH SEPTEMBER

CANAPÉS

STARTER

Potato and Herb soup, roast fenugreek seeds,
saffron creme fraiche

MAIN COURSE

Pan fried breast of chicken, roast shallots,
tarragon jus

or

Field Mushrooms, Jerusalem artichoke puree (V)

DESSERT

Cardamom poached pear, brandy snap, white
chocolate ice cream

COFFEE & PETIT FOURS

£25

or

£40 with wine flight

01392 400 334

thirty-four@exe-coll.ac.uk

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FAIRTRADE DINNER

1ST & 2ND OCTOBER

CANAPÉS

STARTER

Whipped goats cheese mousse, beetroot crisps, pickled beetroot & beetroot gel, walnut crumb

MAIN COURSE

Cauliflower three ways;
Bhaji, pickled, chargrilled.
curried beurre blanc, puffed rice, spiced
butternut squash puree, coriander oil

DESSERT

Apple and blackberry crumble tart,
cinnamon ice cream

COFFEE & PETIT FOURS

£35

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DINNER MENU

9TH OCTOBER

CANAPÉS

BREAD

Focaccia

STARTER

Pea & ricotta tortellini, lemon scented broth

MAIN COURSE

Pan fried Sea Bream, pickled cucumber,
risotto Puttenesca, herb oil, confit fennel

or

Cavalo nero and chestnut risotto,
forest mushrooms (V)

DESSERT

Tiramisu Panna Cotta, chocolate ice cream,
chocolate crumb

COFFEE & PETIT FOURS

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DINNER MENU

16TH OCTOBER

CANAPÉS AND A WELCOME DRINK

STARTER

Smoked venison carpaccio, egg yolk puree,
chicory, Balsamic

or

Sherry caramel roasted fig, chicory, picked shallots (V)

MAIN COURSE

Truffle roast chicken, fondant potato, chicken jus
or

Griddled courgette, herb crust (V)

all served with cauliflower cheese,
honest roast carrots, seasonal greens

DESSERT

White chocolate trifle

or

Orange polenta cake,
orange curd & creme fraiche

COFFEE & PETIT FOURS

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DINNER MENU

22ND & 23RD OCTOBER

CANAPÉS AND A WELCOME DRINK

STARTER

Spiced pumpkin tart tatin, roast pumpkin seeds, pancetta crisp, crispy kale

or

Spiced pumpkin tart tatin, roast pumpkin seeds, crispy kale (V)

MAIN COURSE

Soy glazed pork fillet or salmon with umami broth, charred cabbage, spring onion & ginger dumpling, tapioca seaweed crisp

or

Tofu, spring onion & ginger dumpling with umami broth, charred cabbage, tapioca seaweed crisp

DESSERT

Charred pineapple, coconut sorbet

or

Warm chocolate & orange tart served with greek yoghurt sorbet

COFFEE & PETIT FOURS

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DINNER MENU

5TH & 6TH NOVEMBER

CANAPÉS

STARTER

French onion soup, gruyere crouton (V)

or

Roast tomato soup, feta crumbed croutons (V)

MAIN COURSE

Pork & fennel burger, poppy seed brioche bun, fennel coleslaw

or

Chickpea and quinoa veggie burger, poppy seed brioche bun, fennel coleslaw

both served with homemade skinny fries & selection of dips - apple sauce, mayonnaise & smokey BBQ sauce

DESSERT

Creme brulee, shortbread

or

Selection of sorbet

COFFEE & PETIT FOURS

£35

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DINNER MENU

12TH NOVEMBER

CANAPÉS

STARTER

Red wine cured pigeon,
blackberries and braised shallots

or

Warm pear salad, blue cheese, walnuts,
pickled grapes, dates (V)

MAIN COURSE

Seasonal white fish, charred broccoli, hollandaise
sauce, lemon spinach, tomato dressing

or

Wild mushroom filo tart, charred broccoli, hollandaise
sauce, lemon spinach, tomato dressing

DESSERT

Chocolate fondant, praline ice cream

or

Mandarin cheesecake,
mandarin jelly served with thyme ice cream

COFFEE & PETIT FOURS

£35

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