

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

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exeter college



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

£35

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