

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

£35

01392 400 334

thirty-four@exe-coll.ac.uk

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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

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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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DART'S FARM TAKEOVER

19/11/25

Nibbles boards-

Sourdough, marmite butter

Organic cure nduja muffins, whipped goats cheese
Rye cracker, hot smoked mackerel, pickled beetroots

STARTER

Dart's field squash, pickled radicchio,
Grace Burn cheese, pear

MAIN COURSE

Dart's Farm Ruby Red rump, field greens,
rosemary rosti, Pebblebed red wine sauce,
Forest Fungi glazed oyster mushroom

DESSERT

Sandford Orchard cider poached apple,
pumpkin caramel whipped cream,
toasted buckwheat

Coffee & Single origin Dart's
Bean to bar chocolate truffle

£35

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26TH NOVEMBER QUAY SIDE

CANAPES – WELCOME DRINK

STARTER

WHITE ONION AND ARTICHOKE RISOTTO,
CRISPY ONIONS, CRISPY EGG YOLK

FISH

WHITE MARKET FISH, SWISS CHARD, CONFIT
LEEK, PROSECCO VELOUTÉ

MAIN

VENISON, SALSIFY, POTATO FONDANT,
CHESTNUTS AND WINTER GREENS, CARROTS
AND PORT JUS

DESSERT

WARM APPLE CAKE, QUINCE PUREE, CINNAMON
ICE CREAM

£35

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