

@thirty-four

7TH OCTOBER

£35



WELCOME DRINK & CANAPES

STARTER

MONKFISH TAIL

CRISP BELLY PORK - KATSU CURRY SAUCE

MAIN

GUINEA FOWL

*KING OYSTER MUSHROOM - ONION CONFIT
- KALE*

DESSERT

CARROT CAKE

FENNEL ANGLAISE - CREAM CHEESE ICE CREAM

COFFEE & PETIT FOURS

Crafted & Served by Tomorrow's Hospitality Professionals

01392 400 334 - Laurence Building, Hele Road, Exeter EX4 4JS - thirty-four@exe-coll.ac.uk



All menus are subject to change due to availability of produce

Should you have any dietary restrictions or considerations,
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8TH OCTOBER

£35



WELCOME DRINK & CANAPES

STARTER

GARLIC-SAUTEED WILD MUSHROOMS
CHARGRILLED - SPINACH - POACHED EGG

MAIN

QUINCE-GLAZED DUCK BREAST
DUCK BON BON - ROAST CARROT
- CAVELLO NERO - PORT SAUCE

DESSERT

PEAR & APPLE CRUMBLE
SALTED CARAMEL ICE CREAM

COFFEE & PETIT FOURS

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14TH OCTOBER

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WELCOME DRINK & CANAPES

STARTER

RABBIT RISOTTO

CARROT - CARROT PESTO

MAIN

BBQ GURNARD

AUBERGINE - SAMPHIRE - LIME

DESSERT

PEAR MILLE-FEUILLE

COFFEE & PETIT FOURS

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15TH OCTOBER

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WELCOME DRINS & CANAPES

STARTERS

VENISON CARPACCIO

*PICKLED BEETROOT - PECORINO - WALNUTS
- ROCKET PESTO*

MAIN

NEW-SEASON PHEASANT

POMME DAUPHINE - CEPS - MADEIRA SAUCE

DESSERT

PEAR TART TATIN

CLOTTED CREAM ICE CREAM

COFFEE & PETIT FOURS

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21ST OCTOBER

£35



WELCOME DRINK & CANAPES

STARTER

LEMON SOLE

CAPERS - FRESH OYSTER SAUCE - SORREL

MAIN

BELLY PORK

*SPICED FRITTER - TEA-SOAKED PRUNES
- BOK CHOI*

DESSERT

VACHERIN

BLACK BERRIES - WHITE CHOCOLATE

COFFEE & PETIT FOURS

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22ND OCTOBER

£35



WELCOME DRINK & CANAPES

STARTER

PORK & FENNEL TERRINE

PICKLES - CROSTINI - TRUFFLE AIOLI

MAIN

PAN-FRIED SEA BREAM

TAGLIATELLE - TOMATO & OLIVE SAUCE

- GREMOLATA CRUMB

DESSERT

CARAMELISED WHITE CHOC PANNACOTTA

STRAWBERRIES - BISCOTTI

COFFEE & PETIT FOURS

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4TH NOVEMBER

£35



WELCOME DRINK & CANAPES

STARTER

CHICKEN BOUDIN

WILD MUSHROOM - NETTLES - WHITE WINE

MAIN

SKATE WING

BEURRE NOISETTE - SQUASH - SAGE

DESSERT

TARTE TATIN

CALVADOS - CLOTTED CREAM

COFFEE & PETIT FOURS

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5TH NOVEMBER

£35



WELCOME DRINK & CANAPES

STARTER

BUTTERNUT SQUASH SOUP

CRAB RAVIOLI - TOMATO SALAD - CORAL TUILE

MAIN

ROAST RUMP OF LAMB

CHAMP MASH - PEPPERCORN SAUCE - KALE

DESSERT

PISTACHIO SOUFFLE

RASPBERRY & YOGHURT SORBET

COFFEE & PETIT FOURS

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12TH NOVEMBER

£35



WELCOME DRINK & CANAPES

STARTER

CHICKEN LIVER PARFAIT

RED ONION MARMALADE - BRIOCHE
- APPLE & FRISEE SALAD

MAIN

HERB-CRUSTED SALMON

CELERIAC PUREE - PARMENTIER POTATOES
- KALE - SQUID INK

DESSERT

TRILLIONAIRE CHOCOLATE ECLAIRE

COFFEE & PETIT FOURS

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19TH NOVEMBER

£35



WELCOME DRINK & CANAPES

Join us for an evening of food and celebrations with the chefs of The Ring of Bells in Cheriton Fitzpaine



COFFEE & PETIT FOURS

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26TH NOVEMBER

£35



FLATBREAD & DIPS

COLD MEZZE

IMAM BAYALDI - STUFFED VINE LEAVES - HAVUC
TARATOR - SAUSED MACKEREL - BRUCHETTA

FISH TAPAS

CHILI & LEMON KING PRAWNS - CRISPY SQUID WITH
SAFFRON EMULSION - GREEN LIP MUSSELS
- OCTOPUS & CHORIZO STEW

MEAT & VEGETABLE DISHES

PEA & HAM CROQUETA - MUSHROOM ARANCINI -
PATATAS BRAVAS WITH MEATBALLS - MERGUEZ
SAUSAGE WITH MUSTARD & KETCHUP
- CHICKEN LOLLIPOPS

SWEET TREATS

ORANGE & POLENTA CAKE - BAKLAVA - PROFITEROLES
- BASQUE CHEESECAKE - CHURROS

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