

@thirty-four

14TH SEPTEMBER - 2ND OCTOBER

2 COURSES - £15

3 COURSES - £20



STARTERS

SCOTCH EGG

SWEET ONION CHUTNEY - ROCKET SALAD - PICKLES

BEETROOT & BITTER LEAF

BLUE CHEESE - WALNUT - CIDER DRESSING

SPECIAL

MAIN COURSE

MARKET FISH

*ROMESCO SAUCE - TENDERSTEM BROCOLLI
- NEW POTATOES*

LASAGNE

GARLIC BREAD

SPECIAL

DESSERTS

FRANGIPANE TART

CHANTILLY CREAM

CHOCOLATE BROWNIE

VANILLA ICE CREAM - CHOCOLATE SAUCE

SPECIAL

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,
please speak to one of our lecturers about your needs before ordering

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5TH OCTOBER - 23RD OCTOBER

2 COURSES - £15

3 COURSES - £20



STARTERS

POTATO ROSTI

LENTILS - CRISPY POACHED EGG - PICKLES

ROAST PEPPER & CHORIZO RISOTTO

WATER CRESS

SPECIAL

MAIN COURSE

PAN-FRIED BREAST OF CHICKEN

*LYONNAISE POTATOES - PEPPERCORN SAUCE
- SEASONAL GREENS*

FISH PIE

BUTTERY NEW POTATOES - SEASONAL GREENS

SPECIAL

DESSERTS

APPLE CRUMBLE

CUSTARD

EGG CUSTARD TART

BERRY SORBET

SPECIAL

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2ND NOVEMBER - 20TH NOVEMBER

2 COURSES - £15

3 COURSES - £20



STARTERS

PAN-FRIED MACKEREL

CELERIAC REMOULADE - BASIL OIL

CRISPY BREADED MUSHROOMS

GARLIC & CHIVE MAYO - PICKLES

SPECIAL

MAIN COURSE

CRISPY BELLY PORK

BEAN CASSOLETTE - APPLE SAUCE - KALE

ROAST SQUASH & FETA TART

RED ONION CHUTNEY - ROCKET SALAD

SPECIAL

DESSERTS

BERRY TRIFLE

COCONUT CHOCOLATE MOUSSE

BOOZY CHERRIES

SPECIAL

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23RD NOVEMBER - 18TH DECEMBER

2 COURSES - £25

3 COURSES - £30



STARTERS

HAM HOCK & CRANBERRY TERRINE

TOASTED SOURDOUGH, WINTER CHUTNEY

ROASTED BUTTERNUT SQUASH SOUP

SAGE OIL, CRISPY SEEDS (VG)

BAKED GOATS' CHEESE TARTLET

BEETROOT RELISH, ROCKET SALAD (V)

MAIN COURSE

TRADITIONAL ROAST TURKEY

ROAST POTATOES, PIGS IN BLANKETS, SAGE STUFFING

PAN ROASTED HAKE

*CRUSHED HERB POTATOES, LEMON BUTTER SAUCE**

WILD MUSHROOM & CHESTNUT WELLINGTON

RED WINE JUS, CRISPY KALE (VG)

*ALL MAIN COURSES SERVED WITH CHRISTMAS TRIMMINGS
AND FAMILY-SERVICE SEASONAL VEGETABLES*

DESSERTS

BAKED ALASKA

TEA SOAKED FRUITS & DARK RUM

MULLED WINE POACHED PEAR GINGERBREAD

DARK CHOCOLATE SORBET (VG)

CHRISTMAS PUDDING

BRANDY CUSTARD

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5TH JANUARY - 22ND JANUARY

2 COURSES - £15

3 COURSES - £20



STARTERS

VEGETABLE FILO TARTLET

BEETROOT REMOULADE - ROCKET SALAD

SMOKED CHICKEN CROQUETTES

BACON JAM

SPECIAL

MAIN COURSE

BEEF BURGER

BRIOCHE BAP - FRENCH FRIES - BURGER SAUCE

SALMON EN-PAPILLOTE

*THAI COCONUT BROTH - NEW POTATOES
- SEASONAL GREENS*

SPECIAL

DESSERTS

PANNACOTTA

BERRY COMPOTE

LEMON CHEESECAKE

PASSION FRUIT SORBET - WHITE CHOCOLATE SOIL

SPECIAL

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