

@thirty-four

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

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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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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