

DINNER MENU

11TH JUNE 2025

WELCOME DRINK

& CANAPÉS

DUCK SPRING ROLL

CHEESE AND TOMATO ARANCINI

THAI FISH CAKES

STARTER

CHICKEN LIVER PARFAIT, CHERRY COMPOTE

MADEIRA JELLY

MAIN COURSE

PORK TENDERLOIN, CRISPY BELLY

MUSTARD POMME PUREE, APPLE SAUCE

PRE DESSERT

ELDERFLOWER PANNA COTTA

DESSERT

CRÈME BRÛLÉE CHEESECAKE

COFFEE & PETIT FOURS

£35.00

01392 400 334

thirty-four@exe-coll.ac.uk

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SUMMER FINALE

18TH JUNE

WELCOME DRINK
& CANAPÉS

STARTER- TOMATO

marinated tomato - olive tapenade - burrata

INTERMEDIATE - BOUILLABAISSE

red pepper aioli - crab oil

MAIN - DUCK

roast breast - smoked leg
pomme puree - pea fricassee

DESSERT - APPLE

tart tatin, calvados ice cream

COFFEE & PETIT FOURS

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SUMMER FINALE

19TH JUNE

CANAPE SELECTION

Garden canapes served in the vegetable garden
with cocktail / mocktail

STARTER

Blackened broad beans - salsa verde
feta mousse - black olive toast - hot lips

MAIN COURSE

Porchetta - garden vegetables
saffron risotto - chorizo

DESSERT

"Strawberries & Cream"

PETIT FOUR

Salted caramel chocolates - Lemon macaroons
Rose petal delight

£35.00

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DINNER MENU

APPRENTICESHIP @34 TAKEOVER

24TH JUNE

6:30PM - ARRIVAL COCKTAIL
& CANAPES

BREADS

STARTER

goats cheese celeriac salad
blood orange dressing

MAIN

Guinea fowl
fondant potato - tarragon cream

DESSERT

Polenta cake
macerated fruits - yoghurt sorbet

PETIT FOURS SELECTION

£35

Carriages - 10pm

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