



DINING MENUS 2026

Seasonal and sustainable menus created by our award-winning chefs
Catering for all group sizes, from small private dining to large banquets for 400+

RELAXED FAMILY STYLE DINING

STARTER

SHARING PLATTERS

Select two platters to be served as a 50/50 split

Chickpea falafel, beetroot and mint houmous, cucumber, radish and pomegranate salad, toasted flatbread (VG)

Antipasti – marinated bocconcini, basil pesto, olives, sun-blushed tomatoes, artichokes, roasted pepper salad, toasted flatbread (V)

Antipasti – cured meats, basil pesto, olives, sun-blushed tomatoes, pimentos, toasted flatbread

MAIN

BOWL FOOD

Select one main

Kashmir Rogan Josh sweet potato, spinach and chickpea curry (VG)
or Kashmir Rogan Josh chicken and spinach curry served with coconut rice

Red lentil, chickpea and butternut squash tagine (VG)
or Chicken, chickpea and butternut squash tagine
served with pomegranate and coriander couscous

Mushroom and red wine bourguignon (VG)
or Venison, smoked bacon and red wine bourguignon served with creamed mashed potato

Creamy tofu, leek, potato and sun-blush tomato fricassee (V*)
or Creamy chicken, leek, potato and sun-blush tomato fricassee served with seasonal vegetables

DESSERT

SHARING PLATTERS

Select two desserts to be served as a 50/50 split

Glazed lemon tart with a raspberry coulis (V*)

Exploding Bakery chocolate brownie with pouring cream (V*)

Honeycomb and toffee popcorn cheesecake with caramel sauce (V*)

Fresh fruit salad (VG)

Selection of mini salted caramel, raspberry curd, chocolate ganache and Sicilian lemon curd tartlets, pop macaroons, pop éclairs and mocha cake (VG/V)

Two courses £31.00 pp

Three courses £36.50 pp

Minimum of 50 people

Prices inclusive of VAT



event.exeter.ac.uk

VG - Vegan

V - Vegetarian

V* - Vegan alternative
available

Additional Fairtrade
tea and coffee
£3.95 per person

Menu choices and
dietary requirements
are required no later
than 14 days prior to
your event



GALA DINNER MENU

AUTUMN / WINTER 2026 (SEPT-FEB)

Formal menus for those special occasions
please select two starters, two mains and one dessert

STARTERS

- Smoked crispy tofu, pickled cucumber, Asian slaw, sunflower satay sauce, chilli oil (VG)
- Crumbled feta, harissa roasted carrots, pomegranate, dukka, orange and nigella dressing (V*)
- Beetroot cured salmon, pickled cucumber, horseradish crème fraiche
- Pulled ham hock, piccalilli, mustard mayonnaise, croutons, bitter leaf salad

MAINS

- Slow-roasted aubergine, Moroccan spiced couscous, garlic and tahini dressing (VG)
- Roasted flank steak, pulled mushrooms, smoked celeriac purée, sweet potato fondant, gherkin gravy (VG)
- Wild mushroom arancini, butternut squash and white bean ragout, gremolata, parmesan (V*)
- Fillet of seabass, winter greens, creamed potato, chive velouté **
- Roasted fillet of chicken, roasted roots, butternut squash purée, garlic confit potato, chicken jus
- West Country pork belly, roasted roots, apple purée, sage braised fondant potato, Sandford Orchard cider pork jus
- Elston Farm venison loin, smoked bacon, roasted roots, savoy cabbage, fondant potato, juniper jus **

**Supplement £7.25 pp

DESSERTS

- Warm sticky toffee pudding with vanilla ice cream and toffee sauce (V*)
- Apple and blackberry crumble tart with vanilla ice cream (V*)
- Lemon posset with raspberry and shortbread (V*)
- Seasonal Eton mess - crushed meringue with fruit and whipped cream (V*)
- Vanilla cheesecake with honey roasted cinnamon figs (V*)

Two courses £44.00 per person
Three courses £48.50 per person

Minimum of 50 people
Prices inclusive of VAT

VG) - Vegan
(V) - Vegetarian
(V*) - Vegetarian with
vegan option available

Additional Fairtrade
tea and coffee
£3.95 per person

Menu choices and
dietary requirements
are required no later
than 14 days prior to
your event



GALA DINNER MENU

SPRING/SUMMER 2026 (MAR-AUG)

Formal menus for those special occasions
please select two starters, two mains and one dessert

STARTERS

- Smoked crispy tofu, pickled cucumber, Asian slaw, sunflower satay sauce, chilli oil (VG)
- Crumbled feta, harissa roasted carrots, pomegranate, dukka, orange and nigella dressing (V*)
- Beetroot cured salmon, pickled cucumber, horseradish crème fraiche
- Ham hock terrine, pickled carrot, pea purée, tarragon emulsion

MAINS

- Slow-roasted aubergine, Moroccan spiced couscous, garlic and tahini dressing (VG)
- Roasted flank steak, pulled mushrooms, smoked celeriac purée, sweet potato fondant, gherkin gravy (VG)
- Sun-blushed tomato, olive and mozzarella arancini, pimento, rocket and crispy capers, spiced tomato and rosemary sauce (V*)
- Roasted fillet of sea bream, seasonal greens, herbed crushed new potatoes, dill velouté **
- Fillet of lemon and thyme roasted chicken, seasonal vegetables, celeriac purée, fondant potato, chicken jus
- Roasted loin of lamb, seasonal vegetables, confit potato, lamb jus, chive oil **

**Supplement £7.25 pp

DESSERTS

- Chocolate cheesecake with clementine (VG)
- Summer berry tart with clotted cream ice cream (V*)
- Lemon posset with raspberry and shortbread (V*)
- Tiramisu (V*)
- Seasonal Eton mess - crushed meringue with fruit and whipped cream (V*)

Two courses £44.00 pp
Three courses £48.50 pp

Minimum of 50 people
Prices inclusive of VAT

(VG) - Vegan
(V) - Vegetarian
(V*) - Vegetarian with
vegan option available

Additional Fairtrade
tea and coffee
£3.95 per person

Menu choices and
dietary requirements
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