



University
of Exeter

Event
Exeter

STUDENT CELEBRATIONS 2026

Celebrate in style with friends and peers at one of our many venues on the Streatham or St Luke's Campus
We can offer exclusive use for drinks receptions, winter celebrations or your spring/summer ball

HOT GOURMET ROLLS

Pulled BBQ plant tenders (VG)

or

Pulled BBQ pork

SERVED WITH

Rainbow slaw and fries (VG)

£16.50 pp

One portion per person

ARTISAN PIZZA

Our own hand-crafted 12" thin and crispy bases cooked to perfection in our traditional pizza oven

THE MIGHTY VEGAN (VG)

Tomato passata with artichoke, pimentos, courgette, rosemary and mozzarella Sheese

THE MARGHERITA (V)

Tomato passata with mozzarella and fresh basil

THE BBQ CHICKEN

Tomato passata with BBQ chicken, sweetcorn and mozzarella

THE PEPPERONI

Tomato passata with pepperoni and mozzarella

SERVED WITH FRIES AND SAUCES

Fries (VG) Mayo (VG) BBQ sauce (VG) Sweet chilli (VG)

£16.50 pp (half pizza)

VENUES

Whatever the occasion, we have an event space to suit

These menus are suitable for the following venues:

LEMON GROVE

REED HALL

FORUM KITCHEN

CROSS KEYS

Speak to a member of the team who can help bring your event ideas to life

Minimum of 50 people

Prices inclusive of VAT

VG - Vegan
V - Vegetarian



event.exeter.ac.uk



STUDENT BBQ MENU 2026

BBQ MENU A

BURGERS

One burger per person
Quarter pounder plant burger (VG)
Quarter pounder beef burger
served in brioche style buns

TOPPERS

Smoked Applewood style cheese slice (VG)
Cheddar cheese slice (V)

SAUCES

BBQ Sauce (VG)
Mayo (VG)
Tomato ketchup (VG)
Burger mustard (VG)

SALADS

Kitchen Garden salad (VG)
Rainbow slaw (VG)
Fries (VG)

DESSERT

Yarde Farm ice cream pots (VG/V)

£30.50 pp

BBQ MENU B

HOT DOGS

One hot dog per person
Smoky plant hot dog sausages (VG)
Elston Farm pork sausages
served in pretzel rolls

TOPPERS

Smoked Applewood style cheese slice (VG)
Cheddar cheese slice (V)

SAUCES

BBQ Sauce (VG)
Mayo (VG)
Tomato ketchup (VG)
Burger mustard (VG)

SALADS

Kitchen Garden salad (VG)
Rainbow slaw (VG)
Fries (VG)

DESSERT

Yarde Farm ice cream pots (VG/V)

£30.50 pp

VG) - Vegan
(V) - Vegetarian

Minimum of 50 people
Prices inclusive of VAT





STUDENT RELAXED DINING 2026

A choice of buffet style or family style dining

MAIN COURSE

SELECT ONE MAIN COURSE

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

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

Your chosen main course will be served as 50% vegan/vegetarian and 50% meat split

DESSERT

SELECT ONE DESSERT

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)

Family style two courses £30.00 pp

Buffet style two courses £24.50 pp

Minimum of 50 people

Prices inclusive of VAT

VG - Vegan
V - Vegetarian
V* - Vegan alternative available

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





STUDENT STREET FOOD 2026

HOT DOGS

Currywurst plant dog (VG)
Currywurst pork dog
served in a bun

TOPPINGS

Pickled red onions (VG)
Gherkins (VG)
Crispy onions (VG)
Sauerkraut (VG)
Currywurst sauce (VG)

SIDES

Fries (VG)

FRIED CHICKEN

Quorn buttermilk style burger (VG)
Buttermilk chicken burger
served in a bun

TOPPINGS

Lettuce, tomato and red onion (VG)
Smoked Applewood style cheese (VG)
Mature Cheddar cheese (V)
BBQ sauce (VG)
Mayo (VG)

SIDES

Fries (VG)

INDIAN

Lentil, spinach and chickpea dahl (VG)
Butter chicken curry
served with pilaf rice (VG)

TOPPINGS

Poppadom chaat (VG)
Green chutney (VG)
Mint yoghurt (V)

CHOOSE ONE STREET FOOD CONCEPT

50 - 99 £21.00 pp
100+ £16.50 pp

Minimum of 50 people
Prices inclusive of VAT

VG - Vegan
V - Vegetarian





STUDENT GALA DINNER MENU 2026

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*)

Pulled ham hock, piccalilli, mustard mayonnaise, croutons, bitter leaf salad

MAINS

Slow-roasted aubergine, Moroccan spiced couscous, garlic and tahini dressing (VG)

Wild mushroom arancini, butternut squash and white bean ragout, gremolata, parmesan (V*)

Roasted fillet of chicken, roasted roots, butternut squash purée, garlic confit potato, chicken jus

DESSERTS

Chocolate cheesecake with clementine (VG)

Warm sticky toffee pudding with vanilla ice cream and toffee sauce (V*)

Lemon posset with raspberry and shortbread (V*)

Two courses £33.50 pp

Three courses £36.50 pp

Minimum number of 50 applies
Prices inclusive of VAT

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

Fairtrade tea and coffee
can be added at £3.95 pp



DRINKS BUCKETS AND RECEPTIONS

Why not select a variety drinks bucket, with something for all tastes – a perfect mixture of beers, wines and soft drinks for all your guests to enjoy

BUCKETS

BUCKET ONE £40.25

10 bottles of lager or cider

BUCKET TWO £44.25

1 bottle of house white or house red wine

3 bottles of lager

3 bottles of cider

2 bottles of Frobishers

BUCKET THREE £55.25

1 bottle of house white wine

1 bottle of house red wine

3 bottles of lager

3 bottles of cider

2 bottles of Frobishers

MIXED BUCKETS

MIXED BUCKET ONE £40.00

6 cans of soft drinks

1 bottle of house white wine

1 bottle of house rosé wine

MIXED BUCKET TWO £45.00

6 premium bottles of soft drinks

1 bottle of house white wine

1 bottle of house rosé

3 bottles of lager

RECEPTION DRINKS

Glass of Prosecco £9.25 pp

Jug of Pimm's £32.25 per jug (6 glasses per jug)

Additional bottles of beer or cider can be added for £4.25 per bottle

Soft drink reception packages available on request

Speak to a member of the team

125ml glass served as standard

Minimum number of 50 applies

Prices inclusive of VAT

