

RELAXED DINING

Two course £21.25
(Prices inclusive of VAT)

Three course £24.50

/ STARTER

Quenelles of chicken liver pâté, dressed leaves, plum and apple chutney and chunky bread (M)

Ham hock terrine, dressed leaves, piccalilli and chunky bread (M)

Prawn cocktail with Marie Rose sauce, salad leaves and lemon to garnish (F)

Crispy coated Camembert with dressed leaves and cranberry sauce (V)

Creamy goat's cheese and red onion marmalade tart with citrus dressed leaves (V)

Mezze of salads (V/Vg)

/ MAIN

Chilli con carne / Five bean chilli

Coconut chicken curry / Thai green vegetable curry

Beef Bourguignon / Red wine braised root vegetables

Sweet and sour chicken / Sweet and sour Tofu

Beef lasagne / Butternut squash, spinach and red lentil lasagne

Fruity lamb tagine with pearly coriander cous cous / Chickpea and apricot tagine

Cumberland sausage, mash, red onion gravy / Quorn sausage, mash, red onion gravy

Fish Pie / Homity Pie

/ DESSERT

Profiteroles served with a chocolate sauce

Zesty lemon cheesecake

Spiced apple crumble with crème Anglaise

Sticky toffee pudding with pouring cream

Triple chocolate gâteau

Fruit Salad

EVENT
EXETER
University of Exeter

“The meal was utterly fantastic and the service slick, efficient and incredibly professional”

EVENT ORGANISER