

AUTUMN / WINTER BANQUET

EVENT
EXETER
University of Exeter

/ STARTER

Smoked haddock, leek and cheddar fishcake with a sorrel hollandaise

West Country prawn cocktail with fresh radish and apple and a 'bloody' Marie Rose (GF)

Baked mini camembert with chilli, beetroot and onion relish (V)

Chicken and duck terrine, honey and spelt shard, Otter Vale spiced apple chutney

Roasted butternut squash soup with chilli and coconut milk (GF/VE)

Roasted cauliflower salad, sweet pickled mushrooms and hazelnut dressing (GF/VE)

/ MAIN

Roasted breast of free range chicken wrapped in Parma ham on a leek and tarragon spelt risotto with chantenay carrots

Fillet of British beef with dauphinoise potato, spiced red cabbage, carrots and a port reduction* (GF)

Fillet of estate reared venison with roasted beets, savoy cabbage and bacon and a juniper jus (GF)

Fillet of sea bass, winter greens with fennel, roasted carrots and a Tarquin's pastis and dill veloute (GF)

Fillet of Brixham pollack on buttered leeks, curly kale and a woodland mushroom and vermouth cream sauce (GF)

Local free range turkey paupiette with sage and onion, winter root vegetables, kale and a cranberry and orange sauce (GF)

Portobello mushroom and stout tart with roasted sweet Potato and a thyme jus (V)

Bulgar wheat, mushroom, cranberry and walnut stuffed squash, Somerset cider sauce (GF/VE)

/ DESSERT

Clementine mess, local honey and amaretti biscotti

Chestnut and chocolate pot, cinnamon shortbread

Blackcurrant crumble slice with clotted cream and sloe gin gel (GF)

Bramley apple and butterscotch duff with toffee sauce

Apple and plum tart, vanilla ice cream (GF/VE)

Long Clawson stilton with crackers and a red onion marmalade

*£3 supplement will apply for this dish

Dietary Key:
GF = Gluten Free
VE = Vegan
V = Vegetarian

We can cater for a range of dietary requirements.
Please ask for further information

eventexeter.com

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

EVENT ORGANISER