

DINING MENUS

2024

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

Two courses £27.75 per person
Three courses £33.25 per person
Minimum of 50 people

EVENT
EXETER
University of Exeter

RELAXED DINING family style dining

/ STARTER

SHARING PLATTERS

Select two platters

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

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

Smoked trio of fish – smoked mackerel, trout and salmon with aioli, pickled cucumber and rocket salad, with toasted flatbread

Chicken and apricot terrine, served with apple and cider chutney, rocket and toasted flatbread

/ MAIN

BOWL FOOD (served at table)

Select one main

Keralan vegetable and tofu curry (VG) or Keralan chicken curry – served with coconut rice

Red lentil, chickpea and butternut squash tagine (VG) or Chicken, chickpea and butternut squash tagine – served with a lemon, mint and garlic dressing and pomegranate and coriander couscous

Cumberland Quorn sausage (VG) or Cumberland sausage – served with caramelised red onion gravy, colcannon mash potato and roasted roots

Butternut squash, haricot bean and root vegetable stew (VG) or braised shoulder of pork and root vegetable stew – served with Sandford Orchard cider and sage cream sauce and herbed new potatoes

/ DESSERT

(Select one dessert)

Berry custard tart with blackberry coulis (VG)

Fresh fruit salad (VG)

Apple tart with salted caramel sauce (VG)

Seasonal Eton mess, crushed meringue, fruit and citrus whipped cream (V)

New York vanilla cheesecake with seasonal berry coulis (V)

Dark chocolate torte with crème Chantilly and raspberry (VG)

Your menu

Additional tea and coffee £4.00 per person
Menu choices and dietary requirements are required no later than 14 days prior to your event

VG - Vegan V - Vegetarian

eventexeter.com

GALA MENU

AUTUMN/WINTER (SEP-MAR)

Superior menus for those special occasions
Three individually plated courses, followed by tea, coffee and petits fours

Two courses £39.75 per person
Three courses £44.00 per person
Minimum of 50 people

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/ STARTER

(Select two dishes)

Roasted butternut squash soup with chilli flakes and coconut milk (VG)

Goats cheese mousse with a pickled beetroot and rocket salad, sprinkled with roasted seeds (V)

Roasted cauliflower salad with sweet, pickled mushrooms, roasted apple, date purée and a hazelnut dressing (VG)

Salmon rillette with pickled beetroot, dill crème fraiche and toasted sourdough

Prawn cocktail with radish, pickled cucumber and a Bloody Mary sauce

Chicken and apricot terrine, served with toasted sourdough and Otter Vale spiced apple chutney

/ MAIN

(Select two dishes)

Chipotle borlotti bean and lentil ragout, served with panko spiced smoked tofu and crispy kale (VG)

Wild mushroom, leek and Quicke's Cheddar tart, served with roasted roots and winter greens (V)

Fillet of seabass with winter greens, creamed potato and Chardonnay and dill velouté

Roast chicken supreme with a butternut squash puree, garlic confit potato, roasted roots and a chicken and red wine jus

Pressed West Country pork belly, with pancetta creamed potatoes, seasonal vegetables and Sandford Orchard cider pork jus

*Fillet of Elston Farm reared venison loin, with roasted roots, savoy cabbage and bacon, fondant potato and a juniper jus

/ DESSERT

(Select one dessert)

Berry custard tart with blackberry coulis (VG)

Fresh fruit salad (VG)

Apple tart with clotted cream and salted caramel sauce (VG)

Seasonal Eton mess, crushed meringue, fruit and citrus whipped cream (V)

New York vanilla cheesecake with seasonal berry coulis (V)

Dark chocolate torte with crème Chantilly and raspberry (VG)

VG - Vegan V - Vegetarian

Your menu

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

*£6.25 supplement applies to venison

GALA MENU

SPRING/SUMMER (APR-AUG)

Superior menus for those special occasions

Three individually plated courses, followed by tea, coffee and petits fours

Two courses £39.75 per person
Three courses £44.00 per person
Minimum of 50 people

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/ STARTER

(Select two dishes)

Pea and mint falafel, tabbouleh and houmous, served with toasted flatbread (VG)

Goats cheese mousse, pickled beetroot and rocket salad, sprinkled with roasted seeds (V)

Beetroot cured salmon, pickled cucumber, pea shoot and radish salad, served with a horseradish crème fraiche

Ham hock terrine with a pea puree, pickled carrot and tarragon mayonnaise, served with toasted sourdough

Chicken noodle salad with Pak choi, edamame beans and a sweet ginger dressing

/ MAIN

(Select two dishes)

Slow roasted aubergine and Moroccan spiced couscous, served with roasted chick peas and a garlic and tahini dressing (VG)

Summer garden risotto with courgette, pea and roasted fennel, parsley and lemon gremolata and crumbled feta style cheese (VG)

Hoisin maple glazed tofu, stir fried vegetable and noodles with a chilli, kaffir lime and cashew nut crumb (VG)

Roasted fillet of sea bream, served with herbed crushed new potatoes, seasonal greens and a chive cream velouté

Roast chicken supreme with a pancetta crumb, served with fondant potato, seasonal vegetables and a chicken jus

* Roasted rump of lamb, served with fondant potato, seasonal vegetables, lamb jus and chive oil

/ DESSERT

(Select one dessert)

Dark chocolate torte with crème Chantilly and raspberry (VG)

Fresh fruit salad (VG)

Homemade apple and berry crumble with vanilla custard (V)

Seasonal Eton mess, crushed meringue, fruit and citrus whipped cream (V)

New York vanilla cheesecake with seasonal berry coulis (V)

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