



Catered Accommodation Sample Menus



University
of Exeter

[exeter.ac.uk/accommodation/
residences/catered](https://exeter.ac.uk/accommodation/residences/catered)



Dinner Sample Menus

Dinner is available Monday to Sunday 5.30pm – 7.30pm. Have a look at our sample menus below. There is a fresh salad bar daily alongside main and side options.

Monday

Pad Thai (VG)
Tomato and Halloumi Bake (V)
Sweet and Sour Chicken
Pork and Leek Sausage
and Onion Gravy
—
Boiled Rice
Creamed Potatoes
Chinese Spiced Carrots
Baby Corn

Tuesday

Winter Vegetable Hot Pot (VG)
Chipotle Quorn Tacos (V)
Salmon Steak with Coconut
and Chilli Sauce
Jerk Spiced Chicken Leg
—
Mashed Potato
Spicy Wedges
Whole Green Beans
Cumin Roasted Parsnips

Wednesday

Squash and Mushroom Casserole
with Chimichurri (VG)
Empanada (V)
Choripán Hotdog
Grilled Chicken
—
Coriander and Onion Rice
Black Pepper Fries
Chargrilled Courgette
Mini Corncobs

Thursday

Apricot and Chickpea Tagine served
with Flatbread (VG)
BBQ Jackfruit Naan Bread Pizza (V)
Chicken and Chorizo Risotto
Cheeseburger in a Brioche Bap
with Battered Onion Rings
—
Black Pepper Fries
Garlic Bread
Thyme Roasted Carrots
Broccoli

Friday

Butternut Squash Spinach
and Vegan Feta Pasty (VG)
Smokey Quorn Chilli Nachos (V)
Battered Fillet of Haddock
Chicken Fajitas
—
Sweet Potato Fries
Minted New Potatoes
Spiced Sweetcorn Nibs
Peas

Saturday

Singapore Vegetable
Stir Fry (VG)
Cuban Stuffed Pepper (V)
Pork and Pepper Nasi Goring
Turkey Steak with BBQ Sauce
—
Noodles
Chipotle Lime Potatoes
Black Beans
Roasted Courgettes

Sunday

Aubergine and Caper
Pasta Sauce (VG)
Quorn Sausage Served in
a Yorkshire Pudding (V)
Roasted Chicken
Spaghetti Bolognese
—
Roast Potatoes
Carrots
Sliced Green Beans
Braised Red Cabbage

For more information visit
[exeter.ac.uk/accommodation/
residences/catered](https://www.exeter.ac.uk/accommodation/residences/catered)

For any catering-related enquiries
contact csmarketing@exeter.ac.uk



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Breakfast Sample Menus

Hot and cold breakfast: Monday to Friday 7.30am – 9.30am.

Continental breakfast: Saturday 8am – 10.30am and Sunday 8.30am – 10.30am.

Weekend brunch: Saturday and Sunday 11am – 1pm.

Cold breakfast

A wide selection of cereals – including gluten free options.

Chilled whole, semi skimmed, skimmed, oat and soy milk.

Fresh fruit, including: apples, pears, bananas, oranges and seasonal fruits.

Granola bar with toppings, including: natural yogurt, strawberry yogurt, fruit compote and peach slices.

Hot breakfast

Cooked items, including: grilled back bacon, local pork sausages, vegetarian sausage, grilled tomatoes, baked beans, mushrooms, hash browns and a choice of fried, scrambled or boiled free range eggs.

Porridge / gluten free porridge.

A selection of white, brown and gluten free toast and preserves.

Daily 'guest items' which include: omelettes, danish pastries, waffles, american pancakes and filled croissants.

A selection of tea, fruit juice, coffee and Fairtrade hot chocolate.

Weekend breakfast and brunch

Continental breakfast selection, including: an assortment of popular cereals, fruit and yogurts, various pastries and toast.

Weekend brunch includes Full English breakfast consisting of: pork and vegetarian sausages, grilled bacon, grilled tomatoes, baked beans, mushrooms, fried or scrambled eggs and hash browns.

Jacket potatoes and full salad bar with several protein dishes.

A selection of tea, coffee and fruit juice.

A vegetarian choice is available at every service and at least one vegan choice every dinner. Our Catering Team are happy to help if you'd like to discuss any special dietary requirements.