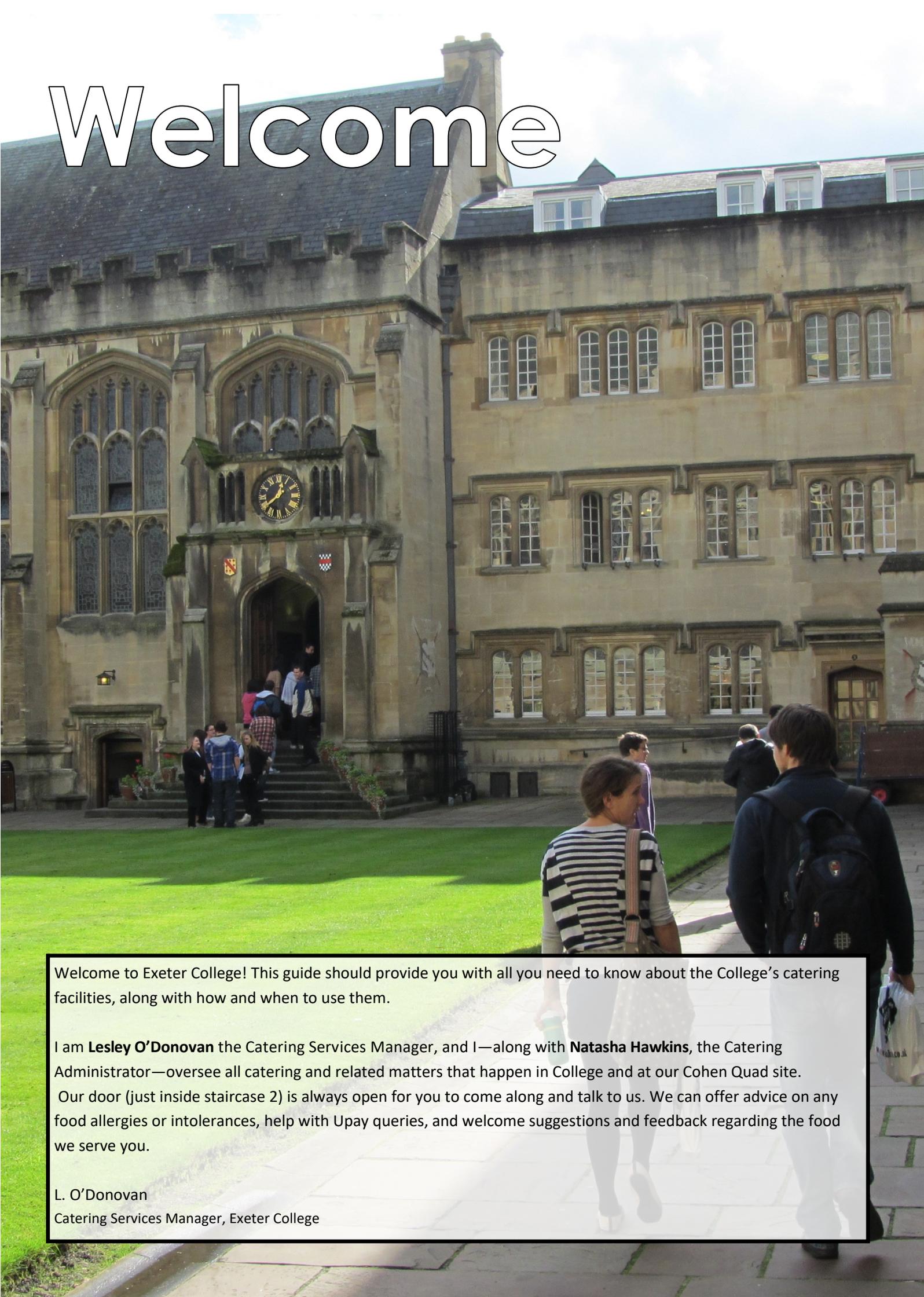




Student Catering Guide 2019-20



Welcome



Welcome to Exeter College! This guide should provide you with all you need to know about the College's catering facilities, along with how and when to use them.

I am **Lesley O'Donovan** the Catering Services Manager, and I—along with **Natasha Hawkins**, the Catering Administrator—oversee all catering and related matters that happen in College and at our Cohen Quad site.

Our door (just inside staircase 2) is always open for you to come along and talk to us. We can offer advice on any food allergies or intolerances, help with Upay queries, and welcome suggestions and feedback regarding the food we serve you.

L. O'Donovan

Catering Services Manager, Exeter College

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Dakota Café



Completed in 2017, the Dakota Café is Cohen Quad's dedicated on-site café. All students are welcome, but it is most popular with those who are accommodated at Cohen Quad. Cash, card or Upay can be used to pay and booking is never required.

Open weeks 0-9, Monday—Friday (*reduced opening hours in weeks 0 and 9*)

BREAKFAST 8am-10am

A variety of hot English breakfast items, eggs cooked to order, toast, cereal, yoghurts, pastries and fruit

LUNCH 12pm-1:30pm

A meat or fish and a vegetarian 'dish of the day', a pasta dish, jacket potatoes, salads, paninis, baguettes and homemade soup are available

ALL DAY (until 4pm)

Barista coffees, a selection of teas, cakes, crisps, cold drinks can be purchased until closing time

Dining Hall

The Dining Hall was built in 1618 and is used daily for lunch and dinner during term time, and all meals during the vacation. Payments are all via Upay, either at the time of booking online (required for formal dinners or special events only) or at the servery.

Open Weeks 0-9, Every Day

LUNCH Monday-Friday, 12-1.30pm

A meat or fish and a vegetarian 'dish of the day', pasta, pie, jacket potatoes and salads

DINNER Monday, Tuesday, Thursday & Friday, 5.30-7pm

Sunday & Wednesday, 5.30-6.45pm, Saturday, 6-7pm

A hot meat or fish dish a vegetarian dish, soup, pasta, sides, salad and a dessert

FORMAL DINNERS Wednesdays 7.15pm & Sundays 7.30pm (term time only)

Grand, 3 or 4 course meals where gowns are worn. Booking is required and ticket prices also include a glass of wine or soft drink. Tickets for themed and celebratory dinners, such as Diwali, Thanksgiving, Halloween and Christmas routinely sell out, so be sure to book tickets early.

BRUNCH Saturdays and Sundays 11am-12.30pm

At weekends during term, brunch replaces breakfast and lunch from the servery. A range of full English breakfast and hot lunch items on offer make this meal extremely popular each week.

Undercroft Café & Bar

Originally the college's beer cellar, the bar is now a popular and versatile social eating space at the heart of the main college site. Serving breakfast, lunch and evening snacks, barista coffee and alcoholic drinks, the bar is a place to meet, eat, study and party. College bops take place here. Cash, card or Upay payments are accepted.

Open Weeks 1-8, Monday—Friday (also open 0th week in Michaelmas Term)

BREAKFAST 8am-10am

Hot sausage, bacon and egg baps, porridge, cereal, pastries, yoghurt, toast and a wide range of hot and cold drinks

LUNCH 12pm-2pm (most food served up to 9pm)

A selection of paninis, baguettes, crisps, chocolate, cakes, pasties and homemade soup

BAR 6pm-11.30pm

Beer, spirits and mixers, wine, cider and soft drinks

Sample Lunches



UNDERCROFT BAR

Friday 2nd November 2018

| | |
|--|--------------------|
| PANINI MENU | £2.30 |
| Chicken Tikka with Mango Chutney and Mint Yoghurt <i>Contains Gluten (Wheat), Milk & Mustard</i> | |
| Smoked Salmon and Herb Cottage Cheese <i>Contains Gluten (Wheat), Milk & Fish (Smoked Salmon)</i> | |
| Buffalo Mozzarella with Tomato and Black Olive (V) <i>Contains Gluten (Wheat) & Milk</i> | |
| VEGAN WRAP | £2.30 |
| Roasted Vegetables with Vegan Pesto (V & Vegan) <i>Contains Gluten (Wheat) & Pine Nuts</i> <i>May Contain Traces of Peanuts & All Other Nuts</i> | |
| BAGUETTE MENU | £2.30 |
| Choose from a selection of freshly made fillings | |
| HOT PIES | |
| Vegetable Pasty (V) <i>Contains Gluten (Wheat), Celery & Milk</i> | £1.50 |
| Steak Slice | £1.60 |
| <i>Contains Gluten (Wheat) & Milk</i> | |
| SOUP OF THE DAY | Small £0.75 |
| Cream of Tomato <i>Contains Celery, Milk & Sulphites</i> | Large £1.30 |

If you have any dietary requirements or allergens please speak to a member of catering staff to learn more about the ingredients in each product

Join the [Exeter College Catering](#) group on Facebook to see daily menus 

Dakota Café

FRIDAY

| | | | | |
|--|--------------|--------------|---------------------------|--------------|
| BAGUETTE MENU | £2.30 | £3.00 | Snacks | |
| 1. Chicken tikka with mango chutney and Mint yoghurt | | | Fruit | £0.45 £0.55 |
| 2. Smoked salmon with cucumber and herb Cottage cheese | | | Yoghurts | £0.90 £1.20 |
| 3. Buffalo mozzarella with tomato and Black olive (V) | | | Crisps | £0.60 £0.95 |
| 4. Roasted vegetables with vegan pesto (v & vegan) | | | Chocolate | £0.70 £0.80 |
| | | | Sweets | £0.65 £0.80 |
| | | | Sliced Cake | £0.65 £2.00 |
| | | | Muffins | £0.95 £1.50 |
| | | | Sachets | £0.10 £0.20 |
| | | | Tiffin | £1.75 £2.00 |
| Panini | £2.30 | £3.00 | Drinks | |
| 1. Chicken tikka with mango chutney and Mint yoghurt | | | <u>Americano</u> | |
| 2. Smoked salmon with cucumber and herb Cottage cheese | | | R £1.00, L £1.20 | |
| 3. Buffalo mozzarella with tomato and Black olive (V) | | | R £1.70, L £1.90 | |
| 4. Roasted vegetables with vegan pesto (v & vegan) | | | <u>Cappuccino</u> | |
| | | | R £1.40, L £1.60 | |
| | | | R £2.00, L £2.20 | |
| | | | <u>Latte</u> | |
| | | | R £1.40, L £1.60 | |
| | | | R £2.00, L £2.20 | |
| | | | <u>Hot Chocolate</u> | |
| | | | S £1.00, R £1.40, L £1.60 | |
| | | | S £1.80, R £2.00, L £2.20 | |
| | | | <u>Flat White</u> | |
| | | | £1.20 | |
| | | | £1.80 | |
| | | | <u>Mocha</u> | |
| | | | R £1.40, L £1.60 | |
| | | | R £2.30, L £2.50 | |
| | | | <u>Espresso</u> | |
| | | | S £0.50, D £0.90 | |
| | | | S £0.90, D £1.30 | |
| | | | <u>+ Esp. Shot</u> | £0.40 |
| | | | | £0.60 |
| | | | <u>Tea Selection</u> | £0.80 |
| | | | | £2.00 |
| | | | <u>Canned Drinks</u> | £0.75 |
| | | | | £1.50 |
| | | | <u>Water</u> | £0.45 |
| | | | | £1.00 |
| | | | <u>Flavoured Water</u> | £1.50 |
| | | | | £2.10 |
| | | | *Student prices | |
| | | | *Guest prices | |

If you have any dietary requirements or allergens please speak to a member of the cafe team who will tell you the ingredients in your meal.

DINING HALL LUNCH

WEDNESDAY 7TH NOVEMBER 2018

| | |
|---|----------------------------|
| SALMON FILLET WITH SALSA VERDI <i>Contains Fish (Salmon)</i> <i>Salsa Verdi Contains Sulphites</i> | £2.10 |
| JALAPENO POPPERS <i>Contains Gluten (Wheat), Soya & Milk</i> | £1.50 |
| CHICKEN & VEGETABLE PIE <i>Contains Gluten (Wheat) & Celery</i> | £2.30 |
| ROASTED NEW POTATOES | £0.65 |
| GREEN BEANS | £0.55 |
| MACARONI CHEESE <i>Contains Gluten (Wheat), Milk, Mustard, Sulphites & Egg</i> | Small £1.30 Large £1.95 |
| JACKET POTATO & BEANS | £0.90 |
| SALADS | Each £0.75 |
| FENNEL, RADISH, KALE & PUMPKIN SEED <i>May Contain Traces of Gluten (Wheat), Sesame, Milk, Sulphites, Soya, Peanuts & All Other Nuts</i> | |
| NICOISE <i>Contains Egg</i> | |
| BEETROOT, SATSUMA & PECAN <i>Contains Nuts (Pecans)</i> <i>May Contain Traces of Peanuts & All Other Nuts</i> | |
| COLESLAW <i>Contains Egg, Celery & Gluten (Wheat)</i> | |

Sample Dinners

WEDNESDAY SPECIAL GUEST NIGHT

November 14th 2018 7.15pm



STARTER

CRISPY DUCK, ORANGE, ENDIVE AND CARAMELISED WALNUT SALAD

SECOND COURSE

SPICY CHICKPEA SOUP, PEANUT CRUMB

MAIN

BAKED SEABASS, CRÈME FRAICHE, CREAMED POTATO, WILTED SPINACH, TOMATO, GINGER AND CHIVE JUS

VEGETARIAN MAIN (V)

WILD MUSHROOM WELLINGTON

DESSERT

CHOCOLATE MARQUISE, PISTACHIO ICE CREAM, MARSHMALLOW CRACKLING



VIA UPAY BY 1.30PM TUESDAY 13th NOVEMBER

£15.25 GUEST £18.95

SEE WINE OR A SOFT DRINK ALTERNATIVE

HALLOWEEN FORMAL

TUESDAY 30th OCTOBER 2018

AT 6.30PM



GHOULISH ROAST PUMPKIN SOUP

CHICKEN, MASHED POTATO
& GREEN BEANS
WITH PASTRY WITCH HANDS

MELTING HEARTS
WITH STRAWBERRY BLOOD & I-SCREAM

COFFEE & HALLOWEEN SWEETS

GLASS OF HOUSE WINE
OR SOFT DRINK

£12.50 ADULTS

£6 CHILDREN

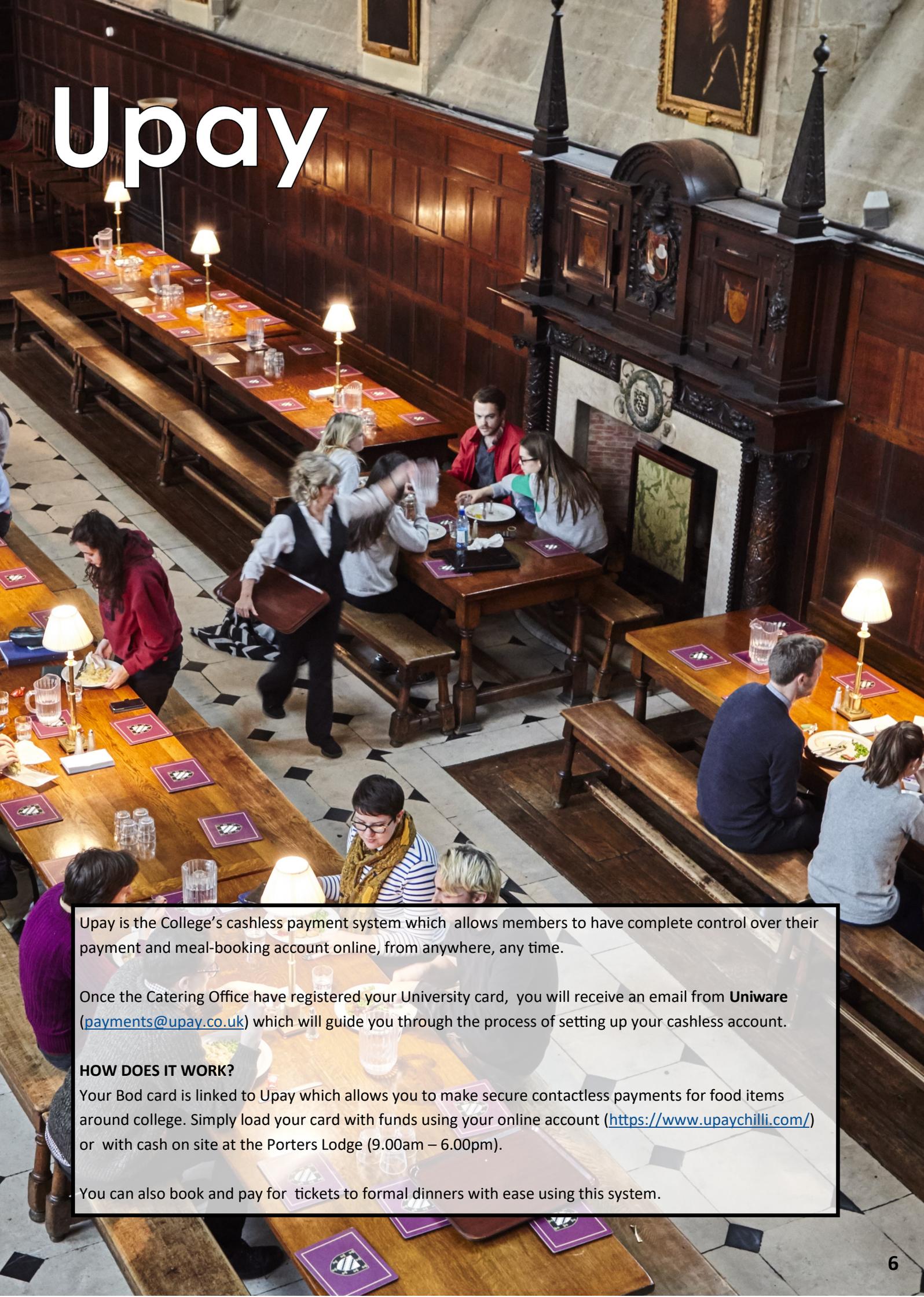
SIGN UP BY 1:30PM ON FRIDAY 26th OCTOBER
PRIZES FOR THE BEST CHILD AND BEST ADULT COSTUME!

4th Week – Michaelmas Term 2018 – 28th October

| SUNDAY | MONDAY STEAK NIGHT | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY BURGER MIGHT | SATURDAY |
|--|---|--|---|--|---|---|
| Roast Pork, Crackling, Apricot Stuffing Roast Potatoes, Cauliflower Cheese, Broccoli | Grilled Beef Steak, Red Onion Chilli, Lime Salsa, Potato Wedges, Sour Cream, Courgette, Tomato Salad | Roast Salmon with Lemon, Pine nut, Mascarpone & Pearl Barley Risotto, Broccoli Carrot | Teriyaki Pork Steak Ginger, Lemongrass Noodles, Stir Fry Bok Choi | BBQ Chicken Breast Wrapped in Smoked Bacon, Melted Cheese, Noisette Potatoes Peas Sweetcorn | Lamb & mint burgers with Potato Wedges, Broccoli, | Chicken Kiev Garlic Butter Curly Fries Sweetcorn Peas |
| Veggie Arrosto Misto, Apricot Stuffing Roast Potatoes, Cauliflower Cheese, Broccoli | Quom Fillet with Lemon, Pine nut, Mascarpone & Pearl Barley Risotto, Broccoli Carrot | Aubergine Smoked Tofu Stick | Teriyaki Roasted Vegetables | BBQ Halloumi and Vegetable kebab | Baked mushroom with Thai style vegetables | Vegetable Kiev |
| Jam Roly Poly | Coconut Sponge and Custard | Lemon and Courgette cake, Lemon Drizzle Icing | Fruit Pavlova | Chocolate Brownie Orange Glaze | Chocolate Fudge Cake | Carrot Cake |

Any allergens will be shown in the servery on the daily menu. If you have a specific dietary requirement please email
lesley.odonovan@exeter.ox.ac.uk

Upay



Upay is the College's cashless payment system which allows members to have complete control over their payment and meal-booking account online, from anywhere, any time.

Once the Catering Office have registered your University card, you will receive an email from **Uniware** (payments@upay.co.uk) which will guide you through the process of setting up your cashless account.

HOW DOES IT WORK?

Your Bod card is linked to Upay which allows you to make secure contactless payments for food items around college. Simply load your card with funds using your online account (<https://www.upaychilli.com/>) or with cash on site at the Porters Lodge (9.00am – 6.00pm).

You can also book and pay for tickets to formal dinners with ease using this system.

Prices

Breakfast

| | |
|----------|------------|
| Hot baps | from £1.10 |
| Cereal | £0.70 |
| Pastry | £1.20 |
| Coffee | from £0.70 |
| Porridge | £1.20 |

Lunch

| | |
|-----------------|------------|
| Hot main | £2.15 |
| Veg main | £1.55 |
| Rice/potato | £0.65 |
| Vegetable | £0.55 |
| Pasta | from £1.35 |
| Pie | £2.30 |
| Salad | from £0.80 |
| Jacket potato | from £0.95 |
| Soup | from £0.75 |
| Baguette/panini | £2.35 |
| Hot pies | from £1.55 |
| Crisps/sweets | from £0.65 |
| Cans | from £0.75 |

Dinner

| | |
|-----------|-------|
| Main | £3.30 |
| Veg main | £2.75 |
| Side | £0.65 |
| Dessert | £1.55 |
| Vegetable | £0.55 |
| Pasta | £1.95 |

Formal dinner

| | |
|----------------------------------|--------|
| <i>3 or 4 courses, plus wine</i> | |
| Members | £15.70 |
| Guests | £19.50 |

Bar

| | |
|---------|--|
| Beer | from £2.20 |
| Spirits | from £1.95 (single) from £2.95 (double) |
| Wine | from £2.50 glass |

Price subject to change in line with supplier inflation rates

Important Information

GENERAL

1. Please ensure that you always have sufficient funds on your Upay account **before** ordering food
2. No food or drink from outside college may be brought into Hall without prior permission from the Catering Manager
3. Daily menus are posted on the 'Exeter College Catering' Facebook page and the college website at <https://www.exeter.ox.ac.uk/students/catering/todays-menus/>
4. All crockery, cutlery and trays taken from any of the catering areas must be returned
5. Junior Members may bring guests to any meals in weeks 0 to 9 inclusive, subject to a maximum of six per host. Please contact the Catering Manager if you wish to bring more guests to any meal.
6. Any unspent funds on your Upay account are refunded at the end of your studies, subject to any other monies owed to college being cleared.

FORMAL DINNER

1. Unless otherwise stated, students must always wear gowns to formal dinners (guests are not required to wear gowns)
2. Booking for Wednesday formal dinner closes at 1.30pm on the previous day. Sunday formal dinner booking closes at 1.30pm on the preceding Friday.
4. Bookings can be amended or cancelled up to the point of the above deadlines by contacting the Catering Office.
5. Only those who have booked and have tickets will be permitted to attend.
6. Tickets will be posted to students' pigeon holes at Turl Street. Those who do not have pigeon holes at Turl Street can collect their tickets from the porter on duty.

Staff &

Contacts



If you have any questions or suggestions concerning catering matters, please visit the Catering Office or contact:

Lesley O'Donovan, Catering Manager

01865 (2) 79663

lesley.odonovan@exeter.ox.ac.uk

Or

Natasha Hawkins, Catering Administrator

01865 (2) 79331

natasha.hawkins@exeter.ox.ac.uk

Kitchen

Mark Willoughby (Head Chef)

Ian Cox

Johnny Harper

Liberato Nigro

Ivelin Stenchev

Janice Rivera

Kamil Wojtasinski

Kitchen Porters

Andy Martin

Gary Spiers

Edmundos Norberto

Ian Shurey

Undercroft Bar

Oscar Rodriguez-Alvarez (Bar Manager)

Rowena Dodd (Baguette Bar)

Marfenia dos Santos (Baguette Bar)

Cohen Quad

Gareth Flinders (Chef)

Maka Papunashvili

Lenka Rysova

Hall & SCR Staff

Elena Dickinson (Head Butler)

Carol Barker (Supervisor)

Julie Pugh (Supervisor)

Valentin Lavdakov (Supervisor)

Ramesh Basnet (Supervisor)

Lucyna Palar

Yusup Habibie

Bee Markos

Greg Majewski



Exeter College

2019