

MENU

3 course £23.00

Wednesday 5<sup>th</sup> March Taste of France

**V Classic French Soup**  
gruyere cheese crouton (can be adapted **GF**)

**Moules Mariniere**  
crusty bread (can be adapted **GF**)

**Ham Hock Terrine**  
Split fine bean & pine kernel salad, chutney & melba toast (can be adapted **GF**)

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**Breast of Chicken Chasseur** **GF**  
fondant potatoes & vegetables

**Fillet of Sea Bass** **GF**  
Mustard & tarragon sauce, spinach, broad beans, asparagus & rosti potato

**Beef Bourguignon** **GF**  
Garlic mash & buttered fine beans

**V Vegetable & Goats Cheese Pithivier**  
Spinach & wild mushroom velouté

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**Prune & Armagnac Tart**  
Apple sorbet

**Vanilla & White Chocolate Crème Brulee**  
Langue du chat, chocolate & strawberry (can be adapted **GF**)

**Selection of Cheese & Biscuits**  
(can be adapted **GF**)

**V** Denotes suitable for vegetarians.

**GF** GF denotes dishes suitable for a gluten free diet

**VE** Denotes dishes suitable for a vegan diet

**||** Denotes deconstructed dishes

We cannot guarantee that all our dishes are free from nuts or nut traces.

All dishes are subject to availability and all of our prices include VAT.

\*If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise you.

REFINED IS A TRAINING RESTAURANT  
THANK YOU FOR SUPPORTING OUR STUDENTS