

MENU

26th November 2025 The Great British Pudding Extravaganza

Join us for an unforgettable evening at our Great British Pudding Extravaganza! Start with a light and delicious main course, setting the stage for the main event: a Parade of Six Traditional Puddings. Indulge in a selection of beloved classics, after savouring each delightful creation, cast your vote to crown the evening's favourite pudding. As a memento of your culinary adventure, you'll receive a certificate to proudly display, proving you've tasted all seven scrumptious puddings! 6.00pm arrival for 6.30pm start

Lighter Main Course – to save room for the Puddings!

Breast of Chicken

or

V Red Onion and Goats Cheese Tart

Both served with crushed new potatoes, asparagus, wild mushroom cream

XXXXX

Parade of Puddings:

Bread & Butter Pudding

Sticky Toffee Pudding

Syrup Sponge

Steamed Ginger Pudding

Eton Mess

Banoffee Pudding

£24.00 per person

Due to the nature of this event, we are unable to cater for gluten/dairy free

V Denotes suitable for vegetarians.

GF GF denotes dishes suitable for a gluten free diet

VE Denotes dishes suitable for a vegan diet

U 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