

MENU

3 course £23.00

Thursday Evening 7<sup>th</sup> November Gourmet Dinner Menu

**Self-smoked mackerel**

Refined kitchen garden Beets, fennel and horseradish

**Celeriac, apple & blue cheese velouté**

**Chicken liver parfait**

Runner bean & roast hazelnut salad

Thyme bread

XXXXXX

**Pan fried supreme of guinea fowl**

Fondant potato, kale, burnt onion puree

Tarragon jus

**Goats cheese ravioli**

Butternut squash velouté, autumn greens, maple granola

**Fillets of plaice with citrus crumb**

Courgette, braised leeks & pomme puree

Tartare sauce

XXXXXX

**Lemon & thyme souffle**

Blackberry compote, thyme shortbread

**Chocolate & hazelnut tart**

Crème fraiche, bitter chocolate tuille

**Spiced poached plums, muscovado cream & gingerbread**



Denotes suitable for vegetarians.

GF denotes dishes suitable for a gluten free diet

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