



refined

DINING RESTAURANT



MENU

Wednesday &
Thursday

Evening

December 2nd, 3rd, 9th,
10th, 16th, 17th



Roast Squash & Cumin Velouté

Mint yogurt & onion bhaji



Herb Crust Cod

Beans & artichoke fricassee, Tartare cream sauce



"Ham, Egg & Peas"

Brioche, mustard & honey

Slow Cooked Breast of Turkey

chestnut & mushroom farce, thyme dauphinoise, broccoli, cranberry jus  available

GF Braised Chuck of Beef

horseradish croquette, roast parsnips, buttered kale & caramelised shallot, red wine & thyme jus  available



Fillet of Salmon

Bubble pomme puree, grilled tender stem broccoli, spinach & dill cream sauce



Porcini & Truffle Risotto

Cauliflower, lemon & olive oil

Lemon Meringue Tart

Blackberry

Refined Christmas Pudding

brandy sauce  available

Chocolate Fondant

Black treacle toffee sauce

Vanilla

Selection of Cheeses

celery, grapes, chutney  available



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

£27.95 p/p