

MENU

3 course £23.00

Wednesday 12<sup>th</sup> March Around the World

**Mussel Chowder**

garlic bread (can be adapted GF )

**Pasta Carbonara**

Parmesan, wild mushrooms & crispy bacon (can be adapted GF )

**V Spanish Tortilla**

Gazpacho salsa & mixed leaves (can be adapted GF )

\*\*\*\*\*

**Moroccan Spiced Leg of Lamb**

Vegetable cous cous, mango & red onion salsa, fine beans

**Per-Peri Chicken**

Spicy rice, corn fritters, salad leaves & ranch dressing (can be adapted GF )

**Indonesian Seafood Curry**

Coconut, turmeric, coriander, cod, prawns & tender stem broccoli (can be adapted GF )

**V Stuffed Field Mushroom**

Garlic, lentils, spinach, goats' cheese, hash brown & tomato sauce (can be adapted GF )

\*\*\*\*\*

**Key Lime Pie**

Lemon sorbet & mint

**Tipsy Laird**

Vanilla sponge, pastry cream, Drambuie, raspberries

**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

**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