

# MENU

11<sup>th</sup> & 18<sup>th</sup> March 26

Spring Forward

**V Buttered Asparagus**

sauce ravigote, pea shoots & brioche (can be adapted GF)

**V Cauliflower Soup**

Smoked applewood, cheddar croute, parsley oil (can be adapted GF)

**V Breaded Goats Cheese**

red onion marmalade, roast peppers, orange and mustard dressed leaves (can be adapted GF)

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**V Sweet Potato, Stilton & Spinach Tagliatelle**

garlic bread & pesto

**Roast Leg of Lamb**

pan fried liver, crisp parma ham, redcurrant jus, spring greens & bubble mash (can be adapted GF)

**Seared Fillet of Salmon**

herb crushed spring onion new potatoes, sauce choron & broccoli (can be adapted GF)

**Pan Fried Breast of Chicken**

savoy cabbage, dauphinoise potatoes & green vegetables, chive beurre blanc (can be adapted GF)

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**Steamed Ginger Pudding**

poached pears, vanilla ice cream, fruit compote

**Rhubarb & Apple Mess**

Brownie, cream & sorbet (can be adapted GF)

**Selection Cheese & Biscuits**

Chutney (can be adapted GF)

**3 courses £24.00**

**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