refined
DINING RESTAURANT

MENU

4th February 2027 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!

Pan fried Breast of Chicken & wild mushroom velouté

or

(V) Roast root vegetable & blue cheese tart with spinach velouté

Both served with thyme dauphinoise potato & tender stem broccoli

xxxxx

Parade of Puddings:

Bread & Butter Pudding

Sticky Toffee Pudding – toffee sauce

Syrup Sponge – custard

Forest fruit cheesecake

Chocolate Pudding – Chocolate sauce

£25.50 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
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