



# refined

DINING RESTAURANT



## MENU

### December Thursday & Friday Lunch Menu

#### Leek & Herb Fishcake

*pickled fennel, tartar sauce, pea shoots ( GF options)*

#### Pan Fried Mushrooms V

*chive cream, toasted brioche ( GF options)*

#### French Onion Soup V

*gruyere croute ( GF options)*

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#### Traditional Roast Turkey

*chestnut stuffing, pigs in blankets, roast & mash potatoes, assorted vegetables, red cabbage ( GF options)*

#### Roast Fillet of Salmon

*bubble and squeak cake, tender stem broccoli, lemon & dill sauce ( GF options)*

#### Fig, Butternut, Feta & Mint Tart V

*Courgette & carrot spaghetti, pesto & roquette*

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#### Refined Christmas Pudding

*brandy sauce ( GF options)*

#### Chocolate Brownie

*vanilla ice cream, caramel sauce, fruit coulis*

#### Selection of Cheese & biscuits

*chutney, grapes, celery ( GF options)*

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

**Starter £4.50**

**Main course £12.50**

**Dessert £4.50**