

MENU

7<sup>th</sup> -21<sup>st</sup> December

Thursday and Friday Lunch Only

**V Cream of Mushroom Soup**

crème fraiche & croutons (can be adapted **GF** )

**Ham Hock & Pea Salad**

soft boiled egg, parmesan & a grain mustard dressing, crispy bread (can be adapted **GF** )

**Leek & Herb Fishcake**

pickled fennel, tartar sauce, roquette (can be adapted **GF** )

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**Traditional Roast Turkey**

chestnut stuffing, pigs in blankets, cranberry sauce, roast & mashed potatoes  
glazed carrots, french beans & red cabbage (can be adapted **GF** )

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

courgette & carrot spaghetti, pesto & roquette

**Pan Fried Fillet of Salmon**

bubble & squeak cake, tenderstem broccoli, lemon & dill sauce (can be adapted **GF** )

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2 courses £14.95

3 courses £16.95

**V Refined Christmas Pudding**

brandy sauce (can be adapted **GF** )

**V Lemon Posset**

fennel biscotti

**V Selection of Cheese & Biscuits**

Stilton, Brie, Cheddar & Chutney (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

**//** 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