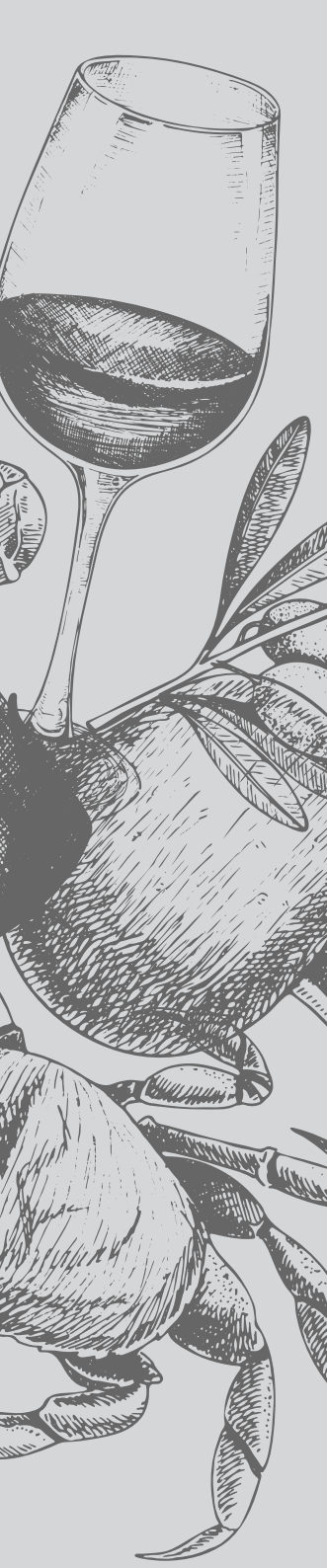




refined

MANSFIELD'S PREMIER FINE
DINING RESTAURANT

2023/24 PROGRAMME
OF EVENTS



ABOUT refined

Based at West Nottinghamshire College in Mansfield, Refined has established its position as one of the top places to dine in the area.

The restaurant serves up regular themed evenings and a tasty seasonal menu which fuses traditional and contemporary cuisine to suit all tastes and appetites.

Refined receives regular top reviews on TripAdvisor, and maintains its AA College Restaurant Rosette following a visit from an inspector, who praised the restaurant for its ambience, service, and food.

Training the hospitality and catering stars of tomorrow

Our training kitchens allow those studying hospitality and catering courses to gain professional skills using industry-standard equipment; working alongside qualified chefs with various culinary backgrounds.

Those working 'front of house' have the opportunity to learn their skills within a busy working restaurant, from greeting guests to table service, and helping to create the perfect ambience for diners.

Refined's kitchen has had many high profile visitors, including Michelin-star chef Sat Bains, and many of our graduating students return to share their knowledge of the industry with current students.



BOOK YOUR TABLE FOR LUNCH

"I have had lunch here a few times now and have always been impressed by the quality of the food, the attentive service, the value for money and the presentation."

Customer review, TripAdvisor

PRICES

TUESDAY AND WEDNESDAY

Light lunch menu option prices from
£3.50 per dish.

THURSDAY AND FRIDAY

Lunch prices

Main course **£8.95**

2 courses **£12.50**

3 courses **£15.00**

HOW TO BOOK

Diners can choose to book online at **www.refinedining.co.uk** or by calling **01623 413629**.

Diners with specific dietary or access requirements can call the restaurant in advance to make specialist arrangements with the restaurant.

Please note: Our culinary calendar can sometimes be affected by college term dates. It's always best to call in advance ahead of a specific date and to reserve your table. We're always happy to answer your questions.

WE THANK YOU FOR SUPPORTING OUR STUDENTS.

01623 413629

www.refinedining.co.uk

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Refined, Vision West Nottinghamshire College, Derby Road, Mansfield, Nottinghamshire, NG18 5BH.

Information, dates and times printed within this booklet may be subject to change. The most up-to-date information will be available on the website. Further details can be obtained from the restaurant directly.



WEDNESDAY

THEMED EVENINGS

Table reservations between
6.30pm and 7.45pm

3 courses £22.50

Reservations only.

Our Wednesday themed evenings have become a popular weekly special. What better way to shake-up the middle of the week mundane menu at home, than a visit to Refined. One week you could be experiencing the best from a farmers' market tasting European flavours with an Italian menu



8 November	A Taste of Italy
15 November	Seafood Night
22 November	American Menu
29 November	Murder Mystery Taster menu £29.95
6 December	Christmas Menu
13 December	Christmas Menu
20 December	Christmas Menu
17 January	Chinese Menu
24 January	Burns Night
31 January	Winter Warmers
21 February	Thai Menu
28 February	Spring Forward
6 March	Gastro Pub
13 March	St Patricks
20 March	Pie Night
27 March	Turkish Menu
17 April	Titanic Taster menu £29.95
24 April	St Georges
1 May	France Menu
8 May	Italian Menu
15 May	Around the World
22 May	Spanish
5 June	Day At the Races
12 June	Taste of Summer Taster menu £29.95
19 June	Food and Wine

*Dates are correct at time of print.

THURSDAY THEMED EVENINGS

Table reservations between
6.30pm and 7.45pm

3 courses £22.50

Reservations only.

Each Thursday we offer our customers a fantastic fine dining experience. From tapas and tasty cocktails to dishes by great British chefs, we've created an exciting year full of fine dining events for you to enjoy with us.



9 November	Gourmet
16 November	Tapas
23 November	Oriental
30 November	Taste of Winter Taster menu £29.95
7 December	Christmas Menu
14 December	Christmas Menu
18 January	Gourmet
25 January	Gourmet Burger
1 February	Indian Thali
22 February	Locally Inspired
29 February	Chichetti
7 March	Global Street Food
14 March	Taste of Spring Taster menu £29.95
21 March	Greek
28 March	Ocean Voyage Taster menu £29.95
18 April	Tapas
25 April	Caribbean Flavours
2 May	Taste of Asia Taster menu £29.95
9 May	Gourmet Evening
16 May	Indian Flavours
23 May	Guest Chef
6 June	Summer BBQ
13 June	Taste Of Summer Taster menu £29.95
20 June	Student Takeover Taster menu £29.95

*Dates are correct at time of print.

ADULT CATERING COURSES PROVIDED BY:

West Nottinghamshire College

Are you interested in retraining? Have you considered the hospitality industry?

Fees may apply depending on circumstances

Hospitality accredited provider - Accreditation: Gold AA College Rosette: Award (Refined Restaurant)

Outstanding resources combined with exceptional tutors and student support means that whatever your ambition, we can help you to achieve it. You also have the opportunity to develop your employability skills in the onsite restaurant. Refined is open to the public and is rated in the top 10 in Mansfield on Trip Advisor and we're also proud to be in the top 10% of restaurants worldwide.

Who are the qualifications for?

They are for people who want to work as front of house service, cooks and chefs in the hospitality and catering sector. They allow students to learn, develop and practise the skills required for employment and/or career progression in the hospitality and catering sector.

What local employers say about the college

"Students are getting top-quality mentoring by chefs and front-of-house professionals who are actually from the industry; the kitchen facilities are incredible and the restaurant is fantastic – so they have everything they need to perform at the highest level.

"It means you're giving them the best possibility of leaving college with the solid skills to work in a restaurant kitchen or hotel, or go into whichever position they want to, so that they're ready for the industry." - Sat Bains



PART-TIME NVQ LEVEL 2 ADULT PROFESSIONAL COOKERY COURSE

On the NVQ Level 2 Professional Cookery course there are several start points throughout the year

It will take place every Monday and will take approximately 12 months to complete.

There will be breaks in the course for holiday periods or when the college is closed.

Course fees: £1,287, full funding is available if you are:

19-23 years - and hold a full Level 2 qualification (5 or more GCSE/O Level grades A-C or 4-9, 5 or more CSE Grade 1, NVQ 2, GNVQ Intermediate, 1st Diploma, 1 A Level) and in receipt of JSA, ESA or Universal Credit or on a wage under £20, 319 per year. Wage slips will be required as evidence.

24+ years - In receipt of JSA, ESA or Universal Credit or on a wage under £20, 319 per year. Wage slips will be required as evidence.

All students will be required to purchase chef whites and a knife kit. We will supply the information of how to do this, and the basic cost is £78.30.

On this course you will be taught professional cookery practical skills and theory in the classroom.

The course is assessed by practical assessments and multiple choice question and answer papers, along with supplementary questions to demonstrate your knowledge.

Throughout the year there will be some one-day Saturday courses available.



PLEASE CONTACT

JO WILSON

01623 900344

jo.wilson@wnc.ac.uk

HOSPITALITY AND CATERING COURSES



The full-time courses our students are studying are:

Level 1 Certificate in
**Introduction to the
Hospitality Industry**

Level 2 NVQ Diploma in
Professional Cookery

Level 2 NVQ Diploma in
**Professional Food and
Beverage Service**

Level 2 Technical certificate in
Professional Cookery

Level 3 NVQ Diploma in
Professional Cookery

Level 3 NVQ Diploma in
**Hospitality, Supervision
and Leadership**



THANK YOU
FOR YOUR SUPPORT



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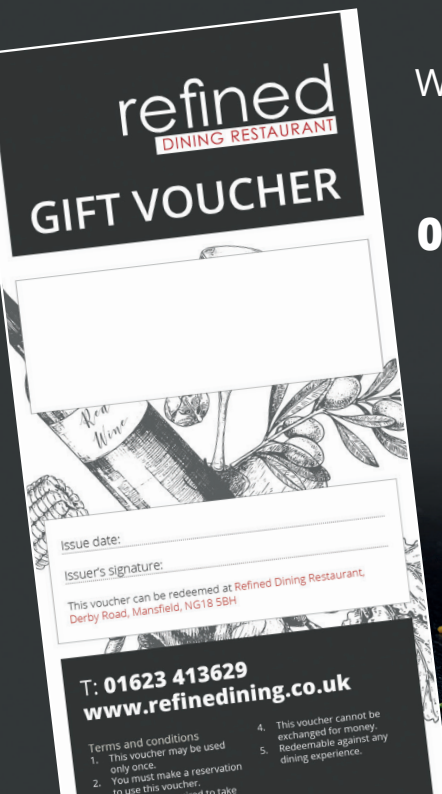
DINING RESTAURANT

A gift of
sine food

Why not treat your friends or family to a delicious gift for their birthday or anniversary with a Refined food voucher.

We have vouchers priced **£5, £10, £20** and **£50**.

Give us a call today on
01623 413629 to purchase.



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DINING RESTAURANT

GIFT VOUCHER

Issue date:

Issuer's signature:

This voucher can be redeemed at Refined Dining Restaurant,
Derby Road, Mansfield, NG18 5BH

T: 01623 413629
www.refinedining.co.uk

Terms and conditions

1. This voucher may be used only once.
2. You must make a reservation to use this voucher.
3. To Take

4. This voucher cannot be exchanged for money.
5. Redeemable against any dining experience.



OPEN TIMES 2023/24

Day	Daytime	Evening
Monday	Closed	Closed
Tuesday	Light lunch Menu	Closed
Wednesday	Light lunch Menu	Themed evenings
Thursday	Full lunch Menu	Gourmet evenings
Friday	Full lunch Menu	Closed

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