

MENU

26th November 2025 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 Seven 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!

Breast of Chicken

or

 Red Onion and Goats Cheese Tart

Both served with crushed new potatoes, asparagus, wild mushroom cream

XXXXX

Parade of Puddings:

Bread & Butter Pudding

Sticky Toffee Pudding

Syrup Sponge

Steamed Ginger Pudding

Eton Mess

Banoffee Pudding

£24.00 per person

Due to the nature of this event, we are unable to cater for gluten/dairy free

 Denotes suitable for vegetarians.

 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