refined
DINING RESTAURANT

MENU

6 courses £30 p/p

Wednesday 27th Jan Taste of Winter
Vegetarian Menu

CANAPÉS ON ARRIVAL

Smoked trout on rye with horseradish cream

SOUP

Roast parsnip velouté (V)
Brown butter and crisp sage

STARTER

Roast beetroot and whipped goat's cheese (V)
Pickled shallot, toasted hazelnuts and watercress

PALATE CLEANSER

Bramley apple sorbet (V)

MAIN COURSE

Chestnut, mushroom and thyme pithivier (V)
Celeriac mash, buttered Savoy cabbage, glazed carrots and mushroom jus

DESSERT

Warm pear and almond tart (V)
Poached pear, ginger custard and oat crumble

Please notify us of any dietary requirements upon booking

(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