


refined

DINING RESTAURANT


December
Wednesday &
Thursday Evening
Menu

MENU

Velouté of Mushroom Soup

stilton bonbon, crème fraîche  available


Pan Fried Seabass

sauce vierge, pea shoot & pine nut salad  available


Smoked Chicken Caesar

gem lettuce, Parma ham, anchovy & parmesan  available


Slow Cooked Breast of Turkey

chestnut & mushroom farce, thyme dauphinoise, broccoli, cranberry jus  available

Braised Chuck of Beef

horseradish croquette, roast parsnips, buttered kale & caramelised shallot, red wine & thyme jus  available

Fillet of Salmon

crushed potato, spinach, lemon & dill marinated fennel, tarragon sauce  available


Beetroot and Goats cheese Tartlet

Tomato & red pepper fondue & basil cream


Treacle & Lemon Curd Tart

Crème fraîche & raspberries

Refined Christmas Pudding

brandy sauce, cinnamon shortbread  available


Selection of Cheeses

celery, grapes, chutney  available

3 course £26.95

For all Christmas bookings a pre-order and pre-payment is required

 Denotes suitable for vegetarians.

 GF denotes dishes suitable for a gluten free diet

 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