

MENU

3 course £24.00

Wednesday 15<sup>th</sup> & 22<sup>nd</sup> April Taste of France

**V Classic French Soup**

gruyere cheese crouton (can be adapted GF)

**Moules Mariniere**

crusty bread (can be adapted GF)

**Slow Cooked Pork Rillettes**

cornichons, croutes and red onion marmalade (can be adapted GF)

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**Breast of Chicken Chasseur GF**

fondant potato & roast root vegetables

**Pan Fried Sea Bream Nicoise GF**

basil and balsamic dressing, mollet egg, pesto

**Beef Bourguignon GF**

garlic mash & buttered fine beans, crispy bacon

**V Wild Mushroom & Red Pepper Stroganoff**

braised rice, paprika and gherkins

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**Mini Croquembouche**

chocolate & orange pastry, crème pat, toasted almonds

**Tart au Citron**

creme fraiche, raspberries, sorbet

**Selection of Cheese & Biscuits**

(can be adapted GF)

**Gluten free desserts available upon request**

**V** Denotes suitable for vegetarians.

**GF** GF denotes dishes suitable for a gluten free diet

**VE** Denotes dishes suitable for a vegan diet

**U** 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