

MENU

3 course £24.00

Wednesday 15th & 22nd April Taste of France

VE **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**)

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

VE Wild Mushroom & Red Pepper Stroganoff

braised rice, paprika and gherkins

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

VE Denotes suitable for vegetarians.

GF GF denotes dishes suitable for a gluten free diet

VE Denotes dishes suitable for a vegan diet

II 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