

Thursday 23<sup>rd</sup> January  
Taste of Winter

# MENU

6 course £30.00

**Amuse Bouche** 

Chef's surprise to start your evening

XXXXXX

**Malted Pigs' Cheek**


Pomme puree, apple, sage & pickled cauliflower

Or

**Goats Cheese Souffle** 

Roast beetroot, walnut & rocket

XXXXXX

**Jerusalem Artichoke & Truffle Velouté** 

XXXXXX

**Roast Supreme of Guinea Fowl**

Potato terrine, crispy kale, mushroom ketchup, braised chicory, tarragon jus

Or

**Spinach, Roast Sweet Potato, Lentil & Blue Cheese Pithivier** 

Cauliflower puree, chargrilled beans & chive hollandaise

**Created by Beatrice**

XXXXXX

**Parsnip Crème Caramel**


Macerated raisins

XXXXXX


**Dark Chocolate Sponge**

Butterscotch & honey tuille

 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