

MENU

Velouté of Celeriac Soup GF V
stilton bonbon, crème fraiche

Pan Seared Salmon GF
saffron, pea & chive risotto, fennel

Wild Mushrooms, Poached Egg, Parma Ham GF
toasted brioche, Pea Shoots

Slow Cooked Breast of Turkey GF
chestnut & mushroom farce, thyme dauphinoise, broccoli, cranberry jus

Braised Chuck of Beef GF
horseradish croquette, buttered kale & caramelised shallot, red wine & thyme jus

Roast Fillet of Cod GF
sauté potatoes, cabbage, peas, warm tartar sauce

Roast Chestnut, butternut and Goat cheese Filo Parcel V
cep & brandy cream, dauphinoise, broccoli

Spiced Ginger Cake & Apple Mess

Millionaires Tart

Refined Christmas Pudding GF
brandy sauce, cinnamon shortbread

Selection of Cheeses
cranberry wensleydale, smoked applewood, brie, celery, grapes, chutney GF

3 course £25.95

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

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