



refined

DINING RESTAURANT



MENU

December Lunch Menu

Tuesday, Wednesday,
Thursday, Friday

Lunch tables between 12noon

& 1pm 1st, 2nd, 3rd, 4th

8th, 9th, 10th, 11th, 15th, 16th, 17th

Tuesday Evenings tables
between 5.15pm & 6.15pm

1st, 8th, 15th

Smoked Salmon Blinis
pickled fennel, chive crème fraîche, pea shoots

GF Pâté de Campagne 
toast, sauce gribiche & chicory

GF Leek & Potato Soup 
smoked cheddar croute

Traditional Roast Turkey
chestnut stuffing, pigs in blankets, roast & mash potatoes, vegetables, red cabbage

Roast Fillet of sea bass
roast baby potatoes, green vegetable cassoulet, arabiata sauce

Garlic stuffed portobello mushroom
*puy lentils, spinach, rosti & goats' cheese,
brandy sauce*

Refined Christmas Pudding
brandy sauce

Muscovado Cream
Sour plums & ginger

Selection of Cheese & biscuits
chutney, grapes, celery

ALL DISHES CAN BE ADAPTED 

 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

Main Course
£14.50

Starter & Dessert
£5.50 each