

MENU

27th March Taste of Spring

Amuse Bouché

Created by Jake Naylor – level 3 professional cookery student

XXXX

Salmon mi cuit

Pickled Cucumber, avocado, horseradish, and beets

XXXX

“Ham egg & peas”

XXXX

Roast supreme of chicken

Asparagus, wild mushroom & truffle risotto, roast salsify, confit garlic

XXXX

Pre-dessert

“Refined Garden Rhubarb”

XXXX

(n) Chocolate & hazelnut delice

6 Courses £30.00

Please make us aware of any dietary requirements prior to the evening.

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