

refined

DINING RESTAURANT

Thursday 22nd January

Thursday 29th January

Taste of Winter

MENU

6 course £30.00

Amuse Bouche

Pumpkin Gougères

XXXXXX

Malted Pigs' Cheek

Pomme puree, apple, sage & pickled cauliflower

Or

Goats Cheese Souffle

Roast beetroot, walnut & rocket

XXXXX

Jerusalem Artichoke & Truffle Velouté

XXXXX

Roast Supreme of Guinea Fowl

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

Or

Spinach, Roast Sweet Potato, Lentil & Blue Cheese Pithivier

Cauliflower puree, chargrilled beans & chive hollandaise

XXXXX

Parsnip Crème Caramel


Macerated raisins


XXXXX


Dark Chocolate & Caramel Sponge

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