

MENU

December Evening Menu

Wednesday & Thursday

Starters

Ham Hock Terrine

brioche, picalilli (can be adapted GF)

V Curried Butternut Squash Soup

chilli sauce, coriander, crème fraîche & croutons (can be adapted GF)

Salmon & Smoked Haddock Fishcake

lemon & dill marinated fennel, sauce hollandaise (can be adapted GF)

XXXXXX

Slow Cooked Breast of Turkey

chestnut & mushroom farce, thyme dauphinoise, cranberry jus, green vegetables

(can be adapted GF)

Mains

Braised Chuck of Beef

horseradish croquette, roast parsnips, buttered kale & caramelised shallot, red wine & thyme jus

(can be adapted GF)

Pan Fried Crispy Seabass

crushed potato, spinach, lemon & dill marinated fennel, tarragon sauce (can be adapted GF)

V Garlic Baked Field Mushroom

puy lentils, spinach, goats cheese, porcini and brandy cream sauce (can be adapted GF)

XXXXXX

V Classic Lemon Tart

clotted cream & raspberry compote (can be adapted GF)

V Refined Cheese & Biscuit Selection

red onion marmalade, celery & grapes (can be adapted GF)

V Chocolate Fondant

anglaise & mint ice cream (can be adapted GF)

Christmas Pudding

brandy sauce (can be adapted GF)

Desserts

All to be pre-ordered and pre-paid- 3 courses £24.95

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