

# MENU

5<sup>th</sup> February 2026    **The Great British Pudding Extravaganza**

Join us for an unforgettable evening at our Great British Pudding Extravaganza! Start with a light and delicious main course, setting the stage for the main event: a Parade of Six Traditional Puddings. Indulge in a selection of beloved classics, after savouring each delightful creation, cast your vote to crown the evening's favourite pudding. As a memento of your culinary adventure, you'll receive a certificate to proudly display, proving you've tasted all seven scrumptious puddings! 6.00pm arrival for 6.30pm start

**Lighter Main Course – to save room for the Puddings!**

**Pan fried Breast of Chicken & wild mushroom velouté**

or

**V Roast root vegetable & blue cheese tart with spinach velouté**

Both served with thyme dauphinoise potato & tenderstem broccoli

XXXXX

**Parade of Puddings:**

**Bread & Butter Pudding**

**Sticky Toffee Pudding**

**Syrup Sponge**

**Steamed mulled fruit & brandy Pudding**

**Mango cheesecake**

**Chocolate Pudding**

**£24.00 per person**

**Due to the nature of this event, we are unable to cater for gluten/dairy free**

**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