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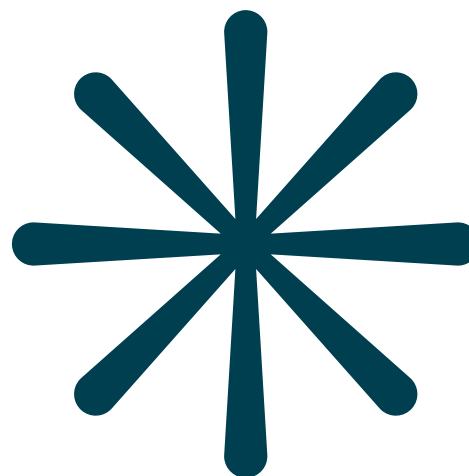
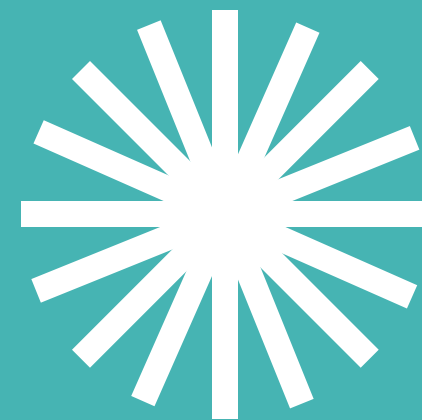


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**Christmas
Menu**



Festive Party

Bring some style to your festivities and enjoy a delicious Christmas menu in our warm and relaxing restaurant.

Our beautiful dining area and luxurious snug are perfect for festive parties of all sizes - whether it's an intimate dinner with friends, getting together with family over the Christmas season or the big work function, we are able to accommodate bookings for many group sizes - just get in touch with your requirements.

To Book Your Festive Party

Please speak to a member of our team



GF Gluten Free ***** Can be made Gluten Free **V** Vegetarian **VE** Vegan

GF denotes dishes free from gluten, however some of these dishes may be cooked in a shared fryer where items containing gluten have previously been cooked. If you have any questions about our ingredients, or have other dietary requirements, please ask any member of staff who will be happy to help. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here.

Christmas Menu

Starters

Celeriac, Hazelnut & Truffle Soup **VE** *****

Smoked Mackerel Pâté *****
Mulled red onion chutney, melba toast

Ham Hock Terrine *****
House pickles, toasted sourdough

Classic Prawn Cocktail *****
Marie Rose sauce, buttered sourdough bloomer



Mains

Bacon Wrapped, Stuffed Turkey
Honey roasted carrots & parsnips, garlic roasted potatoes, sautéed Brussels sprouts & chestnuts, pigs in blankets, red wine jus

Slow Cooked Blade of Beef *****
Creamy mash, honey roasted carrots & parsnips, Guinness braised baby onions, red wine jus

Oven Baked Sea Bass **GF**
Scottish mussels, sautéed leeks & samphire, white wine velouté

Beetroot Wellington **VE**
Agave roasted carrots and parsnips, celeriac mash, sautéed Brussels sprouts & chestnuts, red wine reduction

Desserts

Traditional Christmas Pudding
Brandy sauce

Tonka Bean Panna Cotta **GF**
Spiced clementine compote, shiso

Dark Chocolate Parfait **GF**
Olive oil, sea salt, picante orange peel

Three Cheeses *****
Grapes, celery, mulled red onion chutney, crackers



Additional Sides (All £4)

Garlic Roasted Potatoes **V** **GF** / Honey Roasted Carrots & Parsnips **V** **GF**
Pigs In Blankets / Sautéed Brussels Sprouts & Chestnuts **V** **GF** / Celeriac Mash **V** **GF**