

JOY OF THE

Xmas Menu

THE
REFINERY

ENJOY A MEMORABLE CHRISTMAS CELEBRATION WITH OUR DELICIOUS FESTIVE MENU AND A WARM WELCOME.

Whether you're gathering with family, friends or colleagues, we can accommodate festive celebrations from a table for two to a party for one hundred.

STARTERS

Parsnip & Truffle Soup (V, VE*)

Toasted sourdough and crispy parsnip nest

Gin Gravlax Salmon (GF)

Pickled beetroot, horseradish cream and caper flowers

Duck Parfait

Cognac gel, toasted sourdough and crispy onions

MAINS

Rolled Stuffed Turkey Breast

Honey-roasted carrots & parsnips, roast potatoes, sautéed Brussels with chestnuts, stuffing and red wine gravy

Boeuf Bourguignon (GF)

Swede & celeriac mash, honey-roasted carrots & parsnips, with Guinness bourguignon sauce

Sea Bass (GF)

Hasselback potatoes, parsnips, tender stem, carrot and ginger purée, sautéed Brussels with chestnuts and roasted cherry vine tomatoes

Plant Based Wellington (V, VE*)

Hasselback potatoes, parsnips, tender stem, carrot and ginger puree, sautéed Brussels with chestnuts

DESSERTS

Christmas Pudding (V, VE*)

Vine fruits, almonds, rum, brandy sauce

Strawberry and Clotted Cream Cheesecake

Chocolate Parfait (GF)

Honeycomb and strawberries

Refinery Cheese Board +£5

Three cheeses, crackers, grapes, mulled chutney and apple



ADDITIONAL SIDES £4 / Pigs in Blankets / Stuffing Balls (VE) / Mash (V, GF, VE*) / Roasties (GF, VE*)

**TO BOOK YOUR PARTY
PLEASE SPEAK TO A MEMBER OF OUR TEAM.**

(VE) Vegan, (VG) Vegetarian, (GF) Gluten free, (VE*) Can be made 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.