

# REFUGE

## DINING ROOM

### FESTIVE FEASTING MENU

Flatbread

Hummus, sumac onions, pomegranate, parsley (Ve)

Manchester Gin-cured salmon, dill mustard (G)

Mozzarella, pickled beets, basil (V,D)

Turkey ballotine wrapped in bacon, sage and onion stuffing (G)

Honey and mustard-glazed pigs in blankets

Vimto red cabbage (Ve)

Sea salt and thyme roast potatoes (Ve)

48-hour beef gravy

### ON THE SIDE

Creamed brussel sprouts, pancetta (D)

Honey, cumin glazed carrots (V)

Crushed parsnips (V,D)

45pp-

(V) Vegetarian (Ve) Vegan

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. This menu is subject to availability. A discretionary 10% service charge will be added to your bill. Prices include VAT.

# REFUGE

## DINING ROOM

### FESTIVE FEASTING VEGAN MENU

Flatbread

Hummus, sumac onions, pomegranate, parsley (Ve)

Pickled beets, basil (Ve)

Curried parsnip, squash wellington (Ve)

Sea salt and thyme roast potatoes (Ve)

Vimto red cabbage (Ve)

Roasted squash, bilbiana (Ve)

Gravy (Ve)

### ON THE SIDE

Creamed brussel sprouts (Ve)

Cumin glazed carrots (Ve)

Crushed parsnips (Ve)

45pp-

(V) Vegetarian (Ve) Vegan

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. This menu is subject to availability. A discretionary 10% service charge will be added to your bill. Prices include VAT.