

REFUGE

DINING ROOM

BY
VOLTA

NEW YEAR'S EVE

Cucumber and galia melon gazpacho, tequila blanco

Puffed potatoes, salt and vinegar powder

Lomo iberico bellota, truffled acacia honey

Muhammara, khobez, za'atar

Olive sourdough batard

Whipped bone marrow butter

Turmeric and ginger coquilles Saint-Jacques, coriander pangritata

Venison loin carpaccio, salsa verde, mirin, katsuobushi flakes

Halibut ceviche, matcha, vanilla, nibbed almonds, lemon gel

Heritage tomatoes, wasabi, chickpeas, roasted pine nuts, shiso cress, amaranth (ve)

Smoked aubergine arancini, coconut herb and garlic yoghurt (ve)

Not your grandma's trifle

Rose, pistachio, almond, cardamom, white chocolate

Grandma's fruit loaf, Mrs Kirkham's Cheddar, Perl Wen Brie, Burt's Blue, chutneys

Petits fours

60- per person

(V) vegetarian (Ve) vegan | Chat about us @TheRefugeMcr

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. A discretionary 10% service charge will be added to tables of six or more. All of the service charge, credit card and room charge gratuities are shared wholly between the person who served you, and the wider Refuge team without any deduction. Prices include VAT. A discretionary service charge of 10% will be added to your bill.

REFUGE

DINING ROOM

BY
VOLTA

VEGAN NEW YEAR'S EVE

Cucumber and galia melon gazpacho, tequila blanco

Puffed potatoes, salt and vinegar powder

Muhammara, khobez, za'atar

Olive sourdough batard

Vallee Des Beaux extra virgin olive oil, Minus 8 Apple Vinegar

Tumeric and ginger king oyster mushroom Saint-Jacques, coriander pangritata

Black pepper and sweet soy tofu, pickled enoki, Chinese chives, sambal oelek

Nopales cactus tacos, braised black beans, pineapple relish, poblano and ancho chillies, pink pickled onions, coconut yoghurt (ve)

Heritage tomatoes, wasabi, chickpeas, roasted pine nuts, shiso cress, amaranth

Smoked aubergine arancini, coconut herb and garlic yoghurt

Roasted figs, wild flower honey, tahini coconut yoghurt, pistachio, vegan meringue

Whipped garlic and dill vegan cream cheese, applewood vegan cheese, water biscuits, chutneys

Pâte de fruits

60- per person

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