

REFUGE NEW YEAR'S MENU

SNACKS

Dry aged Cheshire beef tartare, oyster emulsion, burnt onion
Holy Gain sourdough, cultured butter (G,D)

TO START

Pâté en croûte, piccalilli, watercress (G,D)

TO FOLLOW

Seafood gratin, champagne sauce, dill (D)

MAIN EVENT

Beef wellington, beef fat mash potato, salsify, Mederia jus (G,D)

TO FINISH

Cardamom custard, mulled berries, liquorice ice cream (D)

TO INDULGE

Colton Basset stilton, fig tart, truffled honey (G,D)

Dinner and Dance ticket 120pp

REFUGE NEW YEAR'S VEGAN MENU

SNACKS

Woodland mushroom arancini, mushroom ketchup, pickled Scottish girolles (Ve)
Holy Gain sourdough, whipped vegan butter (Ve)

TO START

Tomato tart fine, piccalilli, watercress (Ve)

TO FOLLOW

Onion gratin, champagne sauce, tarragon (Ve)

MAIN EVENT

Salt baked celeriac, butterscotch celeriac, nasturtium (Ve)

TO FINISH

Coconut milk panna cotta, mulled berries (Ve)

TO INDULGE

Marinated vegan feta, fig tart, truffle (Ve)

Dinner and Dance ticket 120pp

(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.