



Dear Party Goers,

The festive season brings with it our Christmas menus.

Our restaurant is offering a three course lunch for £19.95 and a three course dinner for £27.95. The Christmas menus will run from Friday 23rd November - Monday 24th December. The lunch menu is available from 12pm - 4pm and the dinner menu is available from 5pm- 10pm.

For each reservation there is a £10 per-person non-refundable deposit, required in order to secure the booking.

Pre-orders are required and can be emailed to info@therefinery-liverpool.co.uk or posted. If you have any queries please call us on 0151 294 3024.

Many thanks and have a great Christmas.

From all at The Refinery!

 0151 294 3024

 The Refinery Liverpool

 www.therefinery-liverpool.co.uk

 @RefineryLpool

Josephine Butler Building, Hope Street, Liverpool, L1 9BP



CHRISTMAS LUNCH

3 Courses £19.95

12pm - 4pm

STARTERS

(ve) Spiced Carrot & Lentil Soup,
Fresh Sliced Bloomer

Pork, Apple And Calvados Pate, Toasted Sourdough,
Autumn Fruit Chutney

(ve) Homemade Falafel, Smokey Harissa Hummus,
Flatbread, Cucumber, Olive And Red Onion Salad

Mackerel Spring Roll, Watercress And Lime Salad,
Sweet Chilli Sauce

MAIN COURSES

Aged 7oz British Sirloin Steak, Proper Chips,
Field Mushroom, Roasted Vine Tomatoes
(£3 supplement)

Beer Battered Fillet of Haddock, Proper Chips,
Minted mushy peas, tartare sauce

Roast Norfolk Turkey Crown, Honey Glazed Carrots,
Brussels Sprouts, Broccoli, Roasted Potatoes,
Sage And Onion Stuffing, Chipolatas And Gravy

(ve) Chargrilled Cauliflower steak,
Roasted Baby Potatoes, Wilted Spinach,
Chickpeas and Chimichurri

DESSERTS

Classic Christmas Pudding, Custard

(ve) Chocolate and Orange Torte, Orange Sorbet

Sloe Gin And Blueberry Syllabub,
Pistachio Praline

Traditional British Cheeseboard,
Fruit Chutney, Biscuits

CHRISTMAS DINNER

3 Courses £27.95

5pm - 10pm

STARTERS

(ve) Spiced Carrot & Lentil Soup,
Fresh Sliced Bloomer

Pork, Apple And Calvados Pate, Toasted Sourdough,
Autumn Fruit Chutney

(ve) Homemade Falafel, Smokey Harissa Hummus,
Flatbread, Cucumber, Olive And Red Onion Salad

Mackerel Spring Roll, Watercress And Lime Salad,
Sweet Chilli Sauce

Crayfish And Prawn Cocktail, Marie-rose Sauce,
Tomato, Gem Lettuce, Melba Toast

MAIN COURSES

Aged 8oz British Sirloin Steak, Proper Chips,
Field Mushroom, Roasted Vine Tomatoes

Beer Battered Fillet of Haddock, Proper Chips,
Minted mushy peas, tartare sauce

Roast Norfolk Turkey Crown, Honey Glazed Carrots,
Brussels Sprouts, Broccoli, Roasted Potatoes,
Sage And Onion Stuffing, Chipolatas And Gravy

(ve) Chargrilled Cauliflower steak,
Roasted Baby Potatoes, Wilted Spinach,
Chickpeas and Chimichurri

Herb Crusted Cod Loin with Chorizo,
New Potato and Butterbean stew

DESSERTS

Classic Christmas Pudding, Custard

(ve) Chocolate and Orange Torte, Orange Sorbet

Sloe Gin And Blueberry Syllabub,
Pistachio Praline

Traditional British Cheeseboard,
Fruit Chutney, Biscuits