



christmas at
the refinery

the refinery, 110 southwark street, london, se1 0tf
t: 0845 468 0186
www.therefinerybar.co.uk

twas the night before christmas,
and all through the refinery

the cocktails were stirred,
and wines stocked in the winery.

the menus were placed
on the tables with care,

in the hope that you all
soon would be there...



christmas is about being with friends whilst
enjoying good food, fine wines and warming
cocktails at the refinery.

for those who love a traditional christmas, we've
sourced prime norfolk bronze turkey stuffed with
chestnut and sage, served with all the trimmings.
to follow, try our decadent christmas pudding,
served with a punchy brandy sauce. the refinery
offers a great range of innovative savoury and
sweet canapés, from crab cakes to cupcakes. to get
you in the festive mood, we've got a wide
selection of wines by the glass, 'wine flights',
signature and skinny cocktails, beers, bubbly,
punch bowls and mulled wine.

for a stress-free christmas party, put yourselves
in the hands of the refinery's expert events team.
we can create a tailored package, whether hiring
out the whole venue for up to 550 people; a lunch
or dinner for the office; or intimate drinks and
canapés for a few friends.

for enquiries or help with planning your festive
celebrations, contact our events team on
0845 468 0186 or christmas@therefinerybar.co.uk.

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get into the festive spirit with our christmas menu...

starters

pumpkin soup with toasted pumpkin seeds
duck liver pâté with spiced fig chutney
& toasted ciabatta
smoked halibut, apple and new potato salad
caramelised shallot and smoked waterloo tart



mains

roast loin of pork, creamed leeks
& bramley apple sauce
norfolk bronze turkey stuffed with chestnut &
sage, accompanied by seasonal roast vegetables
roast pollock with cannellini bean cassoulet
grilled polenta with wild mushrooms & parmesan



desserts

christmas pudding with brandy sauce
whisky-soaked dried fruits with a tangerine cream
chocolate ganache tart with clotted cream
english cheese selection with grapes, chutney
and oatcake biscuits



£24.95 per person
£31.95 per person with a glass of champagne

the refinery

located in the blue fin building, the refinery's stunning interior fuses industrial cool and sophisticated charm. the imaginative food and wine menu make this a destination venue for any day time or evening gathering.

the refinery has been cleverly designed with a range of flexible spaces to suit any occasion, from secluded booths for smaller groups to larger sharing tables or even exclusive use of the whole venue for up to 550 people. there's also a private mezzanine overlooking the bar below, providing the ultimate exclusive party space.

open for breakfast, brunch, lunch, dinner and canapé parties, with a late licence on thursdays and fridays, the refinery is the perfect place for a party. the flexibility of our layout and our mix of styles means we're also ideally suited for corporate events, product launches, after-show and wrap parties, fashion shoots, music videos, tv commercials and celebrity interviews.

let our staff take the hassle out of planning an event, whatever your requirements our attention to detail will give you a memorable occasion.

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canapés

tempting treats in miniature

mini beef burgers on focaccia
chicken satay skewers w/peanut sauce
rosemary & honey-glazed sausages w/bourbon mustard dip
teriyaki beef & sesame skewers

delicious seafood bites

mini fish 'n' chips
fish cakes w/ paprika mayo
chilli tiger prawn skewers
salt & pepper squid

veggie favourites

wild mushroom tartlet w/thyme & gruyère
selection of gourmet sandwiches
tomato & basil bruschetta
dolcelatte bruschetta

sweet and sticky

mini sugar doughnuts w/chocolate dipping sauce
chocolate ganache tart
cookie & brownie tray
cupcake tray

**each serving 9 pieces, with prices ranging
from £12.95 - £14.45**

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drinks

sample our innovative cocktail menu, from well-loved classics to house signatures, including a menu of 'skinnies' (at around 100 calories a pop), punch bowls to share and a collection of hot toddies served in retro thermos flasks. for dedicated and personal service, why not hire one of our expert bartenders, who can talk you through our extensive drinks list and mix and muddle your choice of cocktails?

discover your hidden bartender by hiring our mixology table. ideal for any celebration or just to broaden your liquid horizons, we can tailor a session to teach you all the tricks of the trade so you can impress colleagues and friends by muddling like a pro.

our wine list offers an impressive selection of eclectic wines, many available by the glass, or simply enjoy a choice of three differing glasses of the same grape with one of our 'wine flights'. our enomatic, airtight system means that you can savour premium wines by the glass and avoid endless queues with the unique swipe-card system.

pre-book your drinks party and reserve you favourite area of the refinery by contacting
e: info@therefinerybar.co.uk. t: 0845 468 0186





the refinery

food

our imaginative menu champions local and seasonal produce, offering an array of innovative and beautifully designed dishes from breakfast, brunch and lunch through to afternoon tea, dinner parties and late suppers. we've got plenty of sharing plates, flatbreads and antipasti boards, ideal for grazing with friends and with a delicious selection of mains, salads and sides as well as a tempting list of puddings, there really is something for everyone.

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