



HAMMERSLEY RESTAURANT



STOKE ON TRENT COLLEGE

FRENCH EVENING ✨ **2 OCTOBER 2025**

AMUSE-BOUCHE

Mini cheese gougères with truffle cream

STARTER

Velouté of celeriac and apple with chestnut crumble

INTERMEDIATE

Pan-seared scallops with saffron beurre blanc and fennel purée

MAIN COURSE

Roasted duck breast with red wine glaze, mini white bean cassoulet and braised cavolo nero

CHEESE COURSE

Morbière and mimolette with spiced fig compôte and walnut toast

DESSERT

Warm chocolate moelleux with poached pear and almond tuille

Food allergies and intolerances Please speak to a member of staff about the ingredients in our dishes

1st SILVER
HOSPITALITY

