



HAMMERSLEY RESTAURANT



STOKE ON TRENT COLLEGE

BRITISH GAME with Amy Thompson from BASC ❁ 13 NOVEMBER 2025

AMUSE-BOUCHE

Crispy pheasant croquette with pickled pear purée

Shredded slow-cooked pheasant in a golden crumb, served warm with a swipe of tangy pickled Conference pear purée and micro sorrel.

STARTER

Venison, rabbit and ham hock terrine with sloe gin jelly and toasted brioche

A rustic layered terrine of slow-braised rabbit, venison and ham hock, served with a sloe gin and juniper jelly. Accompanied by charred brioche and spiced apple chutney.

INTERMEDIATE

Pan-fried sea trout with celeriac remoulade and horseradish cream

Crisp-skinned wild sea trout fillet served over a raw celeriac and caper remoulade, with a touch of horseradish cream and watercress oil.

MAIN COURSE

Roast mallard breast with parsnip purée, game sausage cassoulet and damson jus

A pink mallard breast paired with a mini cassoulet of game sausage, Puy lentils and kale. Served on parsnip purée with a rich damson reduction.

CHEESE COURSE

Cropwell Bishop Stilton and Lincolnshire Poacher with Pickled Walnuts and Oatcakes

Two iconic British cheeses: creamy Stilton and nutty Poacher, served with tangy pickled walnuts, quince jelly and homemade oatcakes.

DESSERT

Treacle tart with clotted cream ice cream and candied lemon

A refined take on the classic, with a buttery shortcrust, lemon-scented golden syrup filling and a quenelle of clotted cream ice cream. Garnished with crisp shards of candied lemon.

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

