



HAMMERSLEY RESTAURANT



STOKE ON TRENT COLLEGE

A TRIP AROUND THE MED ✨ **27 NOVEMBER 2025**

AMUSE-BOUCHE

Tunisian brik bites with harissa labneh

Crispy mini parcels of brik pastry filled with mashed potato, preserved lemon and capers, served with a cooling dollop of harissa-spiced labneh.

STARTER

Roasted beet and lentil salad with za'atar and pomegranate molasses

Warm black lentils tossed with roasted golden and red beets, sprinkled with Lebanese za'atar and drizzled with pomegranate molasses. Garnished with fresh herbs and toasted pumpkin seeds.

INTERMEDIATE

Stuffed calamari with bulgur, pine nuts and raisins in tomato saffron broth

Tender squid tubes filled with herbed Turkish bulgur, pine nuts and sweet currants, gently poached in a saffron and tomato broth. Served with a swirl of lemon oil.

MAIN COURSE

Croatian duck confit with autumn root mash and ajvar jus

Slow-cooked duck leg finished crisp, served with a mash of parsnip and celeriac, and a rich jus infused with ajvar. Garnished with pickled red cabbage and herbs.

DESSERT

Citrus olive oil cake with Moroccan date syrup and pistachio crumble

Moist olive oil cake scented with orange zest and rosemary, glazed with warm date syrup and topped with a crunchy pistachio-sesame crumble.

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

