



HAMMERSLEY RESTAURANT



STOKE ON TRENT COLLEGE

BURNS NIGHT ❁ 22 JANUARY 2026

AMUSE-BOUCHE

Neeps and tatties velouté with toasted oat crumb and chive oil

STARTER

Hot-smoked salmon with pickled cucumber, horseradish snow and dill oil

INTERMEDIATE

Haggis bon bon with whisky jus and caramelised onion purée

MAIN COURSE

Roast loin of venison with clapsnot, braised red cabbage and juniper game sauce

DESSERT

Deconstructed cranachan with heather honey cream,
toasted oats, raspberry gel and whisky ice cream

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

1st SILVER
HOSPITALITY

