



HAMMERSLEY RESTAURANT



STOKE ON TRENT COLLEGE

CHINESE NEW YEAR ❁ 26 FEBRUARY 2026

AMUSE-BOUCHE

Crispy lotus root chip with Sichuan pepper tofu mousse

STARTER

Cured salmon with pickled daikon, pomelo and crispy wontons, plum and lime dressing

DIM SUM COURSE

Crystal dumplings with king oyster mushroom, bamboo shoot and truffle soy

FISH COURSE

Steamed sea bass with ginger, spring onion and black vinegar dressing

MEAT COURSE

Slow-cooked five-spice duck leg with mandarin glaze, sticky rice cake and pak choi

DESSERT

Black sesame and chocolate sphere with red date caramel

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

1st SILVER
HOSPITALITY

