



HAMMERSLEY RESTAURANT



STOKE ON TRENT COLLEGE

ST DAVID'S EVENING ❁ 5 MARCH 2026

AMUSE-BOUCHE

Welsh rarebit tartlet

Crisp tartlet of mature Welsh rarebit with a touch of mustard and ale

STARTER

Cawl-inspired broth with root vegetables and lamb

Warm cawl-inspired lamb broth with swede, carrot and parsnip

INTERMEDIATE

Leek and potato soup, chive oil **Vegetarian**

Silky leek and potato velouté, drizzled with fresh chive oil

MAIN COURSE

Roasted Welsh lamb rump, laverbread mash, baby leeks

Herb-crusted roasted Welsh lamb rump, laverbread-infused mash, charred baby leeks

CHEESE

Caerphilly with oat biscuits and poached pear

A wedge of Caerphilly served with toasted oat biscuits and poached Conference pear

DESSERT

Bara brith ice cream sandwich

Spiced bara brith ice cream between brown sugar oat cookies

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

