



HAMMERSLEY RESTAURANT



STOKE ON TRENT COLLEGE

SPANISH EVENT ✿ 19 MARCH 2026

AMUSE-BOUCHE

Toasted country bread rubbed with tomato, jamón ibérico and smoked sea salt

STARTER

Gazpacho with cucumber sorbet, caviar de tomate and basil oil

INTERMEDIATE

Grilled octopus with romesco, paprika potatoes and charred lemon

MAIN COURSE

Slow-cooked Iberian pork belly with sweet potato purée, sherry jus and pickled mushrooms

CHEESE

Manchego with quince jelly and almond dust

DESSERT

Tarta de Santiago (Santiago almond cake) with lemon curd sorbet and fresh berries

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

1st SILVER
HOSPITALITY

