



HAMMERSLEY RESTAURANT



STOKE ON TRENT COLLEGE

CHEESE & WINE EVENT ✿ 14 MAY 2026

AMUSE-BOUCHE

Goats' cheese mousse, beetroot gel, hazelnut crumb

STARTER

Burrata, basil oil, balsamic, heritage tomatoes

INTERMEDIATE

Gruyère and celeriac velouté, toasted rye

MAIN COURSE

Wild mushroom and taleggio pithivier, pea purée, sautéed asparagus and chard with a Madeira jus

CHEESE COURSE

Comté and mimolette with fig bread, quince paste and spiced nuts

DESSERT

A light mascarpone cheesecake with a tangy lemon curd and an almond tuille

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

