

HAMMERSLEY RESTAURANT

 **STOKE ON TRENT COLLEGE**



Celebration of British Lamb – Nose to Tail

17 SEPTEMBER 2026 ✨ £30

AMUSE-BOUCHE

Sautéed kidney turbigo

STARTER

Epigram with Gribiche sauce

Slow-cooked, pressed breast of lamb, crumb coated

INTERMEDIATE

Braised heart, stuffed with a chicken and pink peppercorn mousse

MAIN COURSE

Lamb cutlet, roast onion petals, pea and broad bean, duchesse potatoes

PRE-DESSERT

Ginger parkin with poached rhubarb

DESSERT

Ewes curd cheesecake with plum compote

Food allergies and intolerances

Please speak to a member of staff about the ingredients in our dishes



1st SILVER
HOSPITALITY