

# HAMMERSLEY RESTAURANT

 **STOKE ON TRENT COLLEGE**



## Celebration of British Shellfish

1 OCTOBER 2026 ✨ £30

### AMUSE-BOUCHE

White Crab with orange, brown crab blinis, tarragon crème fraîche

### STARTER

Scallop ceviche with passion fruit vinaigrette.

### BREAD

Granary plait, caramelised onion butter

### INTERMEDIATE

Charred king prawn, carrot and ginger puree, pickled fennel

### MAIN COURSE

Fillet of John Dory, langoustine bisque, tempura mussels, Jerusalem artichoke

### DESSERT

Flavours of apple

Apple pate de fruits, mini apple tartlet topped with Italian meringue, apple sherbet

### Food allergies and intolerances

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



**SILVER**  
HOSPITALITY