

HAMMERSLEY RESTAURANT

 **STOKE ON TRENT COLLEGE**



Gastronomy Evening: Richard Clark, Robot Coupe

22 OCTOBER 2026 ✨ £40

BREAD

Caramelised white onion and thyme Rolls with smoked whipped butter.

AMUSE BOUCHE

Pan-fried scallop, curried parsnip, Cauli Crisp, chilli oil

STARTER

Carpaccio of Heirloom beetroot, Rosary Ash goats' cheese, pistachio crumble, pomegranate

MAIN COURSE

Lamb 'Three Ways' pan-fried loin, confit breast & shoulder bonbon, with Anna potatoes, Burnt Roscoff onions, peas à la française, Rosemary reduction

DESSERT

Classic Gateaux Opera, a French classic served with praline ice cream and Scottish raspberries.

Food allergies and intolerances

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



1st SILVER
HOSPITALITY