

HAMMERSLEY RESTAURANT

 **STOKE ON TRENT COLLEGE**



A gastronomic tour of France

19 NOVEMBER 2026 ✨ £30

AMUSE-BOUCHE

Pissaladière

Sweet onion, black olive and anchovy tartlet

STARTER

Consommé of duck with beetroot

A clear duck soup garnished with potato and beetroot

INTERMEDIATE

Chicken terrine

Mousseline of chicken, stuffed with pistachio with Agen prune puree

MAIN COURSE

Paupiette of steamed plaice, roasted langoustine, sauce
ravigote, cocotte potatoes, autumnal vegetables

CHEESE COURSE

Petit Munster, fig jam, pain de Campagna

DESSERT

Gateau Opera

Layers of Jaconde sponge, coffee buttercream and chocolate ganache

Food allergies and intolerances

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



1st SILVER
HOSPITALITY