

the Quantock restaurant

OPENING TIMES

Wednesday to Friday

Morning coffee and brunch
10.30am – 11.30am

Lunch from 12.30pm

Wednesday and Thursday

Dinner from 6.30pm

HIGH TEA

7 May | 11 Jun

Reservations from 12.30pm to 1.30pm.

GUEST CHEF EVENINGS

21 Mar | 8 May | 19 Jun

Closed for lunch on Guest Chef evenings.

For reservations or information
email tomlinsonr@btc.ac.uk
or call **01823 366497**

ADULT LEARNER DAYS

Intro to Plant-based TBC

Intro to Pasta 18 May

Cocktails & Canapés 14 June

Visit btc.ac.uk/adult-learning
to find out more.

All dates subject to change.

14 MARCH – 21 JUNE

MENU

Small Plates or Starters

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| v Leek and potato soup, crispy leeks | £4.75 |
| v Confit tomato bruschetta, wild garlic bocconcini, red pepper pesto
Smoked mackerel pâté, sourdough cracker, horseradish crème fraîche,
pickled beetroot | £5.50 |
| Pan-roasted pigeon, crispy artichokes, rocket and pomegranate salad | £6.00 |

Mains

- | | |
|--|--------|
| Lamb Rump
with aubergine and anchovy purée, sweetheart cabbage,
smoked mashed potato | £14.00 |
| Pan-fried Sea Bass
with samphire and celeriac chowder, kale | £14.00 |
| v Cauliflower & Asparagus Tart
with feta, toasted almonds | £12.00 |
| Grilled Plaice
with warm tartare sauce, braised fennel, crushed new potatoes | £13.00 |

Desserts

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|---|-------|
| v Rhubarb trifle, ginger custard, apple sorbet | £6.00 |
| v Roasted strawberries, frangipane, almond crème mousseline
Raspberry semifreddo, elderflower marshmallow, meringue | £6.50 |
| v Whipped frangelico ganache, popcorn ice cream, hazelnut brittle | £6.00 |

Please inform us of any dietary requirements in advance.
A full list of allergens is available upon request.

- v** Vegetarian **v** Vegan available
*May include supplementary ingredients.
Please ensure you confirm your choice with us.*

Menu items and prices subject to change.



BRIDGWATER
& TAUNTON
COLLEGE

PREPARING THE NEXT GENERATION

Our professional hospitality courses offer students a vast range of experiences to prepare them for the industry within our brand new state-of-the-art facilities at the Taunton campus. As an employer, teacher, restaurant guest, supplier, mentor, parent or friend, you have the chance to support the hospitality stars of the future.

Student experience is at the heart of everything we do. Working alongside our employers enables us to provide a realistic working environment within an academic setting.

The monthly gourmet evenings are a chance for our students to work with guest chefs from a variety of organisations, many of whom have achieved AA Rosettes for their work. This opportunity, alongside our visits to prestigious organisations such as The Dorchester Hotel, is invaluable to our student experience. Not only does it raise aspirations but it reinforces the learning that takes place within our department.

Our students have the opportunity to take part in regional and national competitions. They are credited with supporting those who enter as we host many throughout the year including local heats of The South West Chef of the Year, of which Michael Caines MBE, is founder and head judge.

All of our students have the opportunity to hone their skills within our realistic working environment in The Quantock Restaurant and showcase their learning during our work placement programme

which may include working locally, nationally or internationally. Opportunities to work with a wide range of employers from local business such as The Shed, Mr Miles Tea Rooms, Augustus and The Mount Somerset Hotel and Spa to employers further afield from Kentisbury Grange - Michael Caines @ The Coach House and The Fat Duck, amongst others.

Our students' success goes from strength to strength and we are lucky enough to still work with previous students in a wide range of organisations, in managerial roles, from the RAF to The Dorchester Collection, from remote rural retreats to working in the big smoke!

Not only do our students have the opportunity to build excellent working relationships with each other and employers, they can also showcase their skills at numerous food shows and events throughout the county. We work closely with our colleagues in Cannington and our students can see the farm to fork process from harvesting the potato in The Walled Gardens to preparing and serving the items in our restaurant.

If you are a student who would like to find out more about completing a taster with us, or a teacher that would like to bring your students to see us or an employer who would like to work with us, then we would love to hear from you.

tomlinson@btc.ac.uk