

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

30 April – 2 May

Reservations from 12 noon to 2pm.

GUEST CHEF EVENINGS

23 Oct | 20 Nov | 23 Jan

12 Feb | 13 Mar

14 May | 12 Jun

Closed for lunch on Guest Chef evenings.

BUFFET BREAKFAST

15 January – 13 February

CHRISTMAS MENU

27 November – 18 December

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

ADULT LEARNER DAYS

Intro to Bread 28 September

Advanced Bread 19 October

Intro to Sauces 18 January

Intro to Patisserie 8 February

Intro to Patisserie 22 March

Intro to Pasta 10 May

Intro to Plant-based 7 June

*More info online soon.
All dates subject to change.*

19 SEPTEMBER – 22 NOVEMBER

PREVIEW MENU

Small Plates or Starters

- v v** Spiced sweet potato and coconut soup, sweet potato crisps
Tarragon and orange cured trout, gremolata, saffron mayonnaise
Game terrine, mushroom ketchup, thyme brioche
- v v** Butternut squash risotto, candied walnuts, Roquefort

Mains

- Chicken Supreme
with creamy mushroom sauce, mash potato and kale
- Sea Bream
with pink peppercorn new potatoes, broccoli and samphire
- v v** Heritage Carrots
with bulgar wheat, ricotta
- Duck Breast
with beetroot fondant

Desserts

- v v** Taunton Cider poached pear, apple brandy crème pâtissière, oat crumble
Passion fruit panna cotta, pineapple and pomegranate salsa, lemon sorbet
- v** Chocolate and stout torte, mocha ice cream, candied hazelnut
Mascarpone mousse, roasted plums, honey and thyme sponge, vanilla yoghurt

Please inform us of any dietary requirements in advance.

A full list of allergens is available upon request.

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

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Preparing the Next Generation

Our professional hospitality courses offer students a vast range of experiences to prepare them for the industry combining theoretical classes and real life experience within The Quantock Restaurant, based 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. Our collaboration with employers is outstanding and we integrate a variation of hospitality professionals through our curriculum.

The monthly guest chef evenings are a chance for our students to work with chefs from a variety of organisations, many of whom have achieved accolades for their work. This opportunity, alongside our visits to prestigious organisations such as Iford Manor, Homewood Bath, 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 also 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. We pride ourselves on creating valuable work experience

opportunities which are tailored to the needs of specific students enabling considered progression options.

Our students not only have the opportunity to work locally with employers such as The Mount Somerset Hotel we also use our professional contacts which enables work experience nationally with organisations such as the Michelin Star Grantley Hall.

Our students' success goes from strength to strength and we are lucky enough have an alumni of Hospitality managers that now support others.

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 potage 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.

tomlinsonr@btc.ac.uk

Due to us following the academic calendar, we will be closed on the following dates:

24 October - 1 November

20 December - 8 January

13 February - 21 February

31 March - 25 April

26 May - 30 May

We will also be closed for lunch on GCSE days.



BRIDGWATER
& TAUNTON
COLLEGE