

# 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

12 Feb | 13 Mar

14 May | 12 Jun

*Closed for lunch on Guest Chef evenings.*

## BUFFET BREAKFAST

15 January - 13 February

For reservations or information  
email [tomlinsonr@btc.ac.uk](mailto:tomlinsonr@btc.ac.uk)  
or call 01823 366497

## ADULT LEARNER DAYS

**Advanced Bread** 7 June

**Intro to Sauces** 18 January

**Intro to Patisserie** 8 February

**Intro to Patisserie** 22 March

**Intro to Pasta** 10 May

*Visit [btc.ac.uk/adult-learning](http://btc.ac.uk/adult-learning).  
All dates subject to change.*

AVAILABLE FROM 9 JANUARY - 14 MARCH

## MENU

### Small Plates or Starters

- v** Celeriac and Apple Soup, Celeriac Crisps £4.50
- v** Slow Roasted Tomato and Pepper Focaccia, Whipped Feta  
Pan Fried Salmon, Nicoise Salad, Salsa Verde £5.00  
£6.00
- v** Jerusalem Artichoke and Caramelised Red Onion Tartlet £5.50

### Mains

- Pork Tenderloin,  
Caramelised Onion Puree, Roasted Shallots, Parmentier Potatoes  
and Savoy Cabbage £13.00
- Roasted Hake,  
Brown Crab Sauce, Saffron Potatoes, Fennel Salad £13.00
- Confit Duck Leg,  
Green Lentil and Pancetta Ragù, Baby Spinach £14.00
- v** Roasted Cauliflower Risotto,  
Hazelnut, Gorgonzola £12.00

### Desserts

- v** Peach Melba Alaska, Raspberry Ice Cream £6.00
- v** Miso Chocolate Tart, Cherry Sorbet £5.00
- v** Poached Rhubarb, Pistachio Madeline, Vanilla Ice Cream £5.00
- Lemon Mousse, Honey Comb, Poached Oranges, Sesame Tuille £5.50

We can adapt most dishes to meet dietary requirements, please ensure that you clearly notify us of any meals which need to be adapted. A full list of allergens is available upon request.

- v** Vegetarian **v** Vegan dishes will need substitutes so please ensure you let us know at the time of reservation.

*May include supplementary ingredients. Please ensure you confirm your choice with us.*

# the Quantock restaurant

## 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](mailto:tomlinsonr@btc.ac.uk)

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

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