

Chefs' WHITES

ICE

Thursday 25th April
£45 per head

SALT

Coddled duck egg with a white truffle and parmesan soldier

SWEET

Duck liver parfait doughnut with sour cherry jam and smoked duck skin sugar

UMAMI

Grilled octopus, shellfish consommé,
(rockpool Lobster, razor clams, mussels, squid, shrimp, samphire, seaweed, sea herbs)

BITTER

Venison rolled in onion ash, 100% dark chocolate, juniper jus

SOUR

Rhubarb, burnt butter custard, vanilla and cardamon sable, hibiscus sorbet



or email chefswhites@suffolk.ac.uk



Suffolk
New
College