



Chefs'
WHITES

SUFFOLK NEW COLLEGE

LUNCH MENU

2 courses £12

3 courses £15

Focaccia and whipped butter to begin (GF rolls available upon request)

STARTERS

Soft shell taco with crispy fish goujon and avocado salsa (GF)(DF)

British Asparagus with poached egg and hollandaise (GF)

Pea and Mint soup with crème fraiche and crouton (V)

MAIN COURSES

Pork Chop served with celeriac and apple remoulade,
salsa Verde and black pudding (DF)

Lamb burger with minted yoghurt, chimichurri and French Fries

Seared Sea Trout Nicoise - soft boiled quails eggs, jersey royal potatoes,
heritage tomatoes, green beans, olive tapenade and pickled anchovies (GF)(DF)

Goats cheese, leek and mushroom pithivier with Castel Franco,
salted ricotta and pickled tomato salad (V)

DESSERT

Strawberry pavlova with homemade strawberry ice cream (GF)(V)

Ginger and miso treacle tart with yogurt sorbet (V)

Cheese trolley with chutney crackers and grapes (V)

For a full allergens list please ask a member of staff