

• : Chefs' WHITES • :
SUFFOLK NEW COLLEGE

Tasting Menu

23rd April 2025 | £30 per head

ON ARRIVAL

Radishes and Focaccia (V)

Whipped ricotta

TO START

Wild Garlic Velouté (V)

Crispy hens egg

TO FOLLOW

Pan Fried Sea Trout

Beurre Blanc

or

Roast Hispi Cabbage (v)

Chive Buerre blanc

MAINS

Lamb Rump

Asparagus, rosti , caper jus

or

Asparagus and Pea Risotto (V)

Confit tomatoes, goats cheese brulee

PRE DESSERT

Dark Chocolate crèmeux (V)

Miso caramel

DESSERT

Brown Butter Custard Doughnut (V)

Rhubarb and clotted cream

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Due to the nature of the event we will be unable to cater for any dietary requirements. If you do have a dietary requirement please can you call or email the Chefs Whites team to discuss this prior to making your booking.