

 *Chefs'*
WHITES
SUFFOLK NEW COLLEGE

À la Carte

2 course £24 | 3 course £30

Bread and whipped seasonal butter on arrival

Amuse-bouche

TO START

Pork and black pudding terrine
with house pickles and walnut gel (N)(DF)

Asparagus with a slow cooked duck egg,
wild garlic emulsion and black truffle (V)

Hand dived scallop,
pickled nashi pear, jalapeno and buttermilk dressing (GF)

MAIN COURSE

Lamb rump
served with baby turnips, wild garlic, courgette and basil puree and a lamb shoulder boulangere (GF)

Rainbow trout
served with a fricassee of spring vegetables, caviar and champagne cream (GF)

Chicken breast
with bbq leeks, confit chicken wings, pickled onion, pomme anna and a chicken butter sauce (GF)

Charred courgette
served with vegan feta and toasted pumpkin seed, yellow courgette baba
ghanoush and a vegan potato fondant (GF)(VG)

DESSERT

Strawberry soufflé
with a yogurt sorbet and strawberry consommé (V)(GF)

Brulee Vanilla Semi Freddo
roasted apricots and meringue (GF)(V)

Cashel Blue Cheese
with roast peach and cheese scone (V)

Tea or Filter Coffee and Petit Fours

01473 382500

All dishes can be adjusted to meet dietary needs where appropriate please
request GF, DF and Vegan alternatives when making a reservation

For a full allergens list please ask a member of staff
(V) Vegetarian (N) May contain nuts (VG) Vegan

