



WHITES *Chefs'*

SUFFOLK NEW COLLEGE

LUNCH MENU

Bread rolls and whipped butter

STARTERS

Minestrone soup with pesto served with a parmesan crostini
(V but VG option available) £5.00

Salmon Niçoise salad (GF) £6.00

Harissa marinated chicken thigh with fresh mango and chilli salsa (GF) £6.00

MAIN COURSES

Braised beef shin lasagne with smoked cheese sauce and dressed salad £12.50

Pork chop with bubble and squeak, caramelised apple and mustard cream sauce (GF) £11.00

Battered 'catch of the day' with tartare sauce, hand cut chips and crushed minted peas £12.00

Butternut squash, sage and pickled pear risotto with Hill Farm rapeseed oil (VG) £10.00

DESSERT

Crème brûlée doughnuts with Aspalls cider butterscotch (V) £5.00

Blackberry bavaois with crème Chantilly, ginger crumb and red vein sorrel £5.00

Chocolate water mousse, miso caramel and cinder toffee (VG)(GF) £5.00

The 14 allergens are present in all of our kitchens, please speak
to member of staff if you have an allergy or intolerance.