

**Chefs'**  
**WHITES**  
SUFFOLK NEW COLLEGE

**À la Carte**

2 course £30 | 3 course £35

Bread for the table

**TO START**

**Beef Carpaccio**

truffle mayo, beef fat croutons, parmesan and parsley (GF available upon request)

**Parsley veloute**

blue cheese agnolotti, textures of apple (V)(Vg available upon request)

**Suffolk gin Cured sea trout**

treacle soda bread, trout roe, pickled cucumber, dill oil and creme fraiche (GF available upon request)

**MAIN COURSE**

**Pan roasted Venison loin**

braised shoulder cannelonni, parmesan veloute, hen of the woods mushroom

**Spiced monkfish**

curried butter sauce, tempura cod cheek, sea vegetable saag aloo (GF)

**Wild mushroom suet pudding**

mushroom bisque served with squash fondant, blue cheese  
and crispy kale (V)(Vg available upon request)

**Pork Ribeye**

black pudding potato terrine, suffolk salami charcuterie sauce, charred hispi with  
a black garlic and apple ketchup and chive emulsion (GF available upon request)

**DESSERT**

**Apple and blackberry choux bun**

white chocolate cremeux (V)

**Passion fruit souffle**

coconut ice cream (V)(GF)

**Spiced rice pudding**

earl grey poached pear and a blackberry sorbet (Vg)(GF)

**Baron bigod cheese waffle**

red grapes, pickled walnut & celery (N)

Tea or Filter Coffee and Petit Fours (V)(N)

01473 382500

(V) Vegetarian (N) May contain nuts (VG) Vegan

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

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

