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• • *Chefs'*
WHITES

SUFFOLK NEW COLLEGE

LUNCH MENU

STARTERS

Nduja scotch egg with Chilli jam £5.00

Jerusalem artichoke soup with a Parsley and walnut pesto and granary croutons
(V)(N)(GF and VG upon request) £5.00

Mackerel pate served with Melba toast, pickled fennel and a beetroot relish
(GF upon request) £5.00

MAIN COURSES

Thyme and Garlic marinated Pork chop served with braised Lentils,
chive creme fraiche, pancetta and dressed frissee (GF) £12.50

Harissa spiced cauliflower served with aubergine and tahini purée, garlic yoghurt
and pink onions, served with a herb couscous (V but VG upon request) £10.00

Pan fried sea bass served with Romesco sauce, lemon and herb courgettes,
confit new potatoes and aioli (GF) £12.50

Chefs Whites Beef burger, Swiss cheese, pulled pork, streaky bacon and
house sauce served with fries and salad £10.00

DESSERT

Cardamom panna cotta with a Olive oil and pistachio cake, orange scented poached pear (N) £5.00

Mixed berry pavlova served with Creme Chantilly, berry sauce (V)(GF) £5.00

Chocolate fondant served with a Caramel ice cream (V) £5.00

Orange scented Poached Pear served with a vanilla ice cream (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.