

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

**À la Carte**

2 course £30 | 3 course £35

Bread for the table

**TO START**

**Asparagus**

glazed sweetbread, alyssum, wild garlic emulsion (GF)

**Crab**

avocado puree, compressed green apple, coriander and cumin snaps (GF available)

**Lovage velouté**

Waldorf, crispy hens egg (GF, V)

**MAIN COURSE**

**Duck breast**

sand carrot, carrot top pesto, confit leg boulangère (GF)

**Lamb rump**

fondant potatoes and French peas (GF)

**Seabass**

saffron turned potatoes, caponata vegetables and anchovy hollandaise (GF)

**Ravioli of wild mushroom and ricotta**

fricassee of peas, broad beans, asparagus and radish with a fennel consommé (V)

**DESSERT**

**Strawberry parfait**

meringues, yogurt sorbet, marigold and consommé (GF, V)

**Chocolate ganache**

with rum and raisin and caramelised banana (GF)

**Treacle tart**

clotted cream (V)



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.