

CHEF'S WHITES - SUFFOLK NEW COLLEGE

BREAKFAST MENU - ALLERGEN MATRIX (UK 14 REGULATED ALLERGENS)

Note: 'X' indicates presence of allergen based on standard ingredients / recipe components. Please double check supplier specifications.

Menu Item / Component	Price	Dietary	Celery	Cereals containing Gluten	Crustaceans	Eggs	Fish	Lupin	Milk / Dairy	Molluscs	Mustard	Tree Nuts	Peanuts	Sesame	Soya	Sulphites
Avocado toast with a poached egg	£7.00	V		X		X										
└ Add Bacon	£1.00															X
Parmesan & truffle mayo loaded hash browns	£5.00	V				X			X		X					
Smoked salmon and scrambled egg on a toasted muffin	£9.00			X		X	X		X							
American style pancakes with maple syrup	£7.00	V		X		X			X							
└ Add Bacon	£1.00															X
Full English Breakfast	£10.00			X		X			X							X
└ Add Beans	£1.00	V / VG														
└ Add Hash Brown	£1.00	V / VG														
└ Add Black Pudding	£1.00			X												X
Vegan Breakfast (Available upon request)	£10.00	VG		X												X
Unlimited Breakfast Tea & Filter Coffee	Included / Free	V / VG							X							

LUNCH MENU - FOOD ALLERGEN & DIETARY MATRIX

Compliance Matrix according to EU Food Information for Consumers Regulation (EU FIC No. 1169/2011) | 14 Major Statutory Allergens

KEY / LEGEND:		✓ = CONTAINS ALLERGEN	OPT = OPTION AVAILABLE			GF / V / VG = DIETARY SUITABLE												
Course	Dish Name	Price (£)	Dietary	Celery	Cereals (Gluten)	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts (Tree)	Peanuts	Sesame	Soya	Sulphites	Dietary & Allergen Notes / Modifications
STARTERS																		
STARTERS	Minestrone soup with hand cut pesto	£4.00	VG, N	✓	✓								✓					Vegan. Contains pesto (tree nuts) & pasta/barley stock (gluten).
STARTERS	Crispy pork belly with kimchi, Korean bbq sauce, sesame and coriander	£5.00			✓	✓		✓							✓	✓	✓	Kimchi may contain crustaceans/fish sauce; BBQ sauce contains soy, gluten, sesame & sulphites.
STARTERS	Smoked haddock fishcake, warm tartar, herb salad	£6.00	GF				✓	✓		✓		✓					✓	Gluten Free. Contains fish (haddock), milk/egg/mustard & sulphites in tartar.
MAIN COURSES																		
MAIN COURSES	Vegetable Rotolo, Napoli sauce, smoked cheese béchamel with a parsley, pickled shallot and caper salad	£10.00	V, VG Opt	✓	✓		✓			✓		✓					✓	Vegetarian. Contains pasta/flour roux (gluten), milk & egg. Vegan option available upon request.
MAIN COURSES	Beef burger, Emmental cheese, burger sauce, salad and fries	£10.00			✓		✓			✓		✓			✓	✓	✓	Contains burger bun (gluten, sesame), Emmental cheese (milk), egg & mustard in sauce.
MAIN COURSES	Pork chop schnitzel, celeriac and apple remoulade and hand cut skin on chips	£12.00	GF	✓			✓					✓					✓	Gluten Free crumb. Remoulade contains celeriac (celery), egg, mustard & sulphites.
MAIN COURSES	Whole grilled plaice with samphire, new potatoes and lemon beurre noisette	£14.00	GF					✓		✓								Gluten Free. Contains plaice (fish) & beurre noisette (milk/butter).
DESSERT																		
DESSERT	Custard tart with suffolk rural honey roasted quince	£5.00	V		✓		✓			✓								Vegetarian. Contains pastry (gluten), egg custard & milk/cream.
DESSERT	Chocolate fondant with vanilla ice cream and salted caramel	£6.00	V		✓		✓			✓						✓		Vegetarian. Contains flour (gluten), egg, milk, ice cream & soy lecithin in chocolate.
DESSERT	Raspberry Cranachan ice cream sandwich with oat tuile and tarragon	£6.00	V, GF Opt, VG Opt		✓		✓			✓								Vegetarian. Contains oats/flour (gluten), milk & egg. GF & Vegan options available upon request.
Total Dishes Containing Allergen:				3	7	1	7	3	0	7	0	4	1	0	2	3	5	

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À LA CARTE MENU - ALLERGEN MATRIX (UK 14 REGULATED ALLERGENS)

Note: 'X' indicates presence of allergen based on standard recipe components. GF/DF/VG alternatives available upon request.

Pricing: 2 Courses £32.00 | 3 Courses £38.00 | 3 Courses, Arrival Drink & Wine Flight £58.00 | Cheese Supplement: +£5.00

Menu Item / Course	Course Category	Dietary Notes	Celery	Cereals containing Gluten	Crustaceans	Eggs	Fish	Lupin	Milk / Dairy	Molluscs	Mustard	Tree Nuts	Peanuts	Sesame	Soya	Sulphites
Bread board and seasonal butters	Complimentary	V		X					X							
Twice baked cheese soufflé, truffle & apple velouté & bitter leaves	Starter	V		X		X			X		X					X
Torched mackerel, beetroots and horseradish sorbet	Starter	GF				X	X		X		X					X
Broccoli and Vegan blue cheese soup, savoury granola	Starter	VG / GF	X									X		X		
Ballotine of guinea fowl, wild mushrooms, sweetcorn & pancetta ragù, king oyster mushroom & confit Guinea fowl rösti	Main Course	GF	X			X			X							X
Roast Sirloin Beef, watercress & wasabi puree, beef fat potato, turnips & soy & ginger glaze	Main Course	GF							X		X				X	X
Shallot tart, pickled walnut ketchup and Waldorf salad	Main Course	VG / N		X							X	X				X
Butter poached cod loin, curry sauce, puffed potatoes, charred onion & sea vegetables	Main Course	GF					X		X		X					X
Lemon tart, caramelised blueberries and crème fraîche ice cream	Dessert	V		X		X			X							
Chocolate Delice with burnt orange macaron	Dessert	GF / N				X			X			X				
Spiced rice pudding, Earl Grey poached pear and a blackberry sorbet	Dessert	VG / GF														X
A trio of Cheeses, chutney, grapes, celery, biscuits	Additional Course (+£5)	V	X	X					X							X
Petit Fours to finish	To Finish	V / N		X		X			X			X				

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CHRISTMAS LUNCH MENU - ALLERGEN MATRIX (UK 14 REGULATED ALLERGENS)

Note: 'X' indicates presence of allergen based on recipe components & standard preparation. GF/VG options available upon request.

Pricing: 2 Courses £22.00 | 3 Courses £28.00 (Includes Bread & Butter, Side Vegetables, Tea/Coffee)

Menu Item / Course	Course Category	Dietary Notes	Celery	Cereals containing Gluten	Crustaceans	Eggs	Fish	Lupin	Milk / Dairy	Molluscs	Mustard	Tree Nuts	Peanuts	Sesame	Soya	Sulphites
Bread and Whipped Butter	Complimentary	V		X					X							
Mulligatawny Soup, vegetable pakora & mango chutney	Starter	VG / GF	X													
Smoked salmon, sauce gribiche, pickled cucumbers, soda bread crumb & dill	Starter	GF on request		X		X	X				X					X
Pork & black pudding terrine, piccalilli & granary croute	Starter			X							X					X
Roast turkey, pigs in blanket & sage and onion stuffing	Main			X					X							X
Roast Pork Belly served with a burnt apple puree	Main	GF														X
Wild mushroom suet pudding, mushroom jus, crispy kale	Main	VG	X	X												X
Smoked haddock risotto with flavours of kedgeree & a crispy egg	Main	GF				X	X		X							
Side: Roast potatoes, carrots, parsnips and sprouts	Main Side	VG / GF														
Christmas Pudding served with vanilla and vin santo custard	Dessert	V (VG/GF on req)		X		X			X			X				X
Chocolate mousse, clementine and tuile biscuit	Dessert	V (VG/GF on req)		X		X			X							
Pear and frangipane tart served with mince pie ice cream	Dessert	V		X		X			X			X				
Filter Coffee and Tea	Hot Drink	V / VG							X							

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CHRISTMAS DINNER MENU - ALLERGEN MATRIX (UK 14 REGULATED ALLERGENS)

Note: 'X' indicates presence of allergen based on standard recipe components. GF/VG options available upon request.

Pricing: Three Courses £38.00 (Includes Glass of Festive Fizz, Bread & Butter, Side Vegetables) | Cheese Course: +£5.00 supplement

Menu Item / Course	Course Category	Dietary Notes	Celery	Cereals containing Gluten	Crustaceans	Eggs	Fish	Lupin	Milk / Dairy	Molluscs	Mustard	Tree Nuts	Peanuts	Sesame	Soya	Sulphites
Glass of Festive Fizz	Arrival Drink	VG														X
Bread and Whipped Butter	Complimentary	V		X					X							
Pâté en croûte served with membrillo, cornichons and grain mustard	Starter			X		X			X		X					X
Mulligatawny Soup, vegetable pakora and mango chutney	Starter	VG / GF	X													
Pan fried scallops, cauliflower puree, crispy capers and apple	Starter	GF							X	X						X
Ballotine of turkey stuffed with pancetta, sage & cranberry, confit leg croquette & turkey	Main			X		X			X							X
Rump Cap of Beef, served with stuffed roscoff onion and butter roasted king oyster mushrooms	Main	GF							X							X
Pan roasted salmon, sautéed kale and a mussel beurre blanc	Main	GF					X		X	X						X
Roasted Squash risotto, served with pickled pears, blue cheese and crispy sage	Main	V / GF (VG on req)							X							X
Side: Roasted potatoes, roast parsnip, carrot and brussel sprouts	Main Side	VG / GF														
Christmas pudding served with vanilla and vin santo sauce anglaise	Dessert	V (VG/GF on req)		X		X			X			X				X
Chocolate ganache served with rum soaked raisins, banana ice cream and gingerbread cookies	Dessert	GF		X		X			X							X
Winter Berry Trifle	Dessert	V		X		X			X							X
A trio of Cheeses, chutney, grapes, celery, biscuits	Additional Course (+£5)	V	X	X					X							X