

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

À la Carte

2 course £32 | 3 course £38
3 courses, arrival drink and Wine flight (125ml) - £58

Bread board and seasonal butters

STARTERS

Twice baked cheese soufflé
truffle and apple veloute and bitter leaves (V)

Torched mackerel
beetroots and horseradish sorbet (GF)

Broccoli and Vegan blue cheese soup
savory granola (VG)(GF)

MAIN COURSE

Ballotine of guinea fowl
wild mushrooms, sweetcorn and pancetta ragu, king oyster mushroom and confit Guinea fowl rosti (GF)

Roast Sirloin Beef
watercress and wasabi puree, beef fat potato, turnips and soy and ginger glaze (GF)

Shallot tart
pickled walnut ketchup and Waldorf salad (N)(VG)

Butter poached cod loin
curry sauce, puffed potatoes, charred onion and sea vegetables (GF)

DESSERT

Lemon tart
caramelised blueberries and crème fraîche ice cream (V)

Chocolate Delice
with burnt orange macaron (GF)(N)

Spiced rice pudding
earl grey poached pear and a blackberry sorbet (GF)(VG)

ADDITIONAL COURSE

A trio of Cheeses, chutney, grapes, celery, biscuits (£5.00 supplement per person)

Petit Fours to finish (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.