Starter
Carpaccio of English heirloom tomatoes with a spring onion and ginger salsa
Tomato tartare, rocket, goats curd and a warm parmesan, spinach and pine nut choux bun (N)

Entrée
Noisettes of Suffolk lamb
Crushed Norfolk Maris peer new potatoes with College garden mint relish
Parmentier of local root vegetables
Tenderstem broccoli
Lemon and tarragon sauce

Vegetarian
Lentil and vegetable Scotch egg
Crushed Norfolk Maris peer new potatoes
Parmentier of local root vegetables
Tenderstem broccoli
Lemon and tarragon sauce

Dessert
Vanilla bean mascarpone cheesecake
Blackcurrant compote and orange ginger snap (A)