

Classic French Cuisine

Wednesday 15th October | £35.00 Per Person

Steak tartare tartlet

or

Beetroot and fromage de chèvre tartlet (VG)

Pâté en croûte

served with pickled cornichons and grain mustard

or

Pressed leek terrine

with black olive tapenade (VG)

Sole Véronique

with sea vegetables

or

Butternut squash velouté

with trumpet mushroom brioche (VG)

Pot-au-feu :-Poussin roasted and confit

served with pancetta, braised celery, turned potato, carrot, charred leeks and a chicken and thyme consommé

or

White bean and tomato cassoulet with braised

celery, carrot and charred leek (VG)

Tarte au Citron

with crème fraîche

or

Pear tart tatin

with vegan vanilla ice cream (VG)

(VG) Vegan | To book please use our booking widget or call 01473 382500 Please choose the regular or vegan option when booking

The 14 allergens are present in all of our kitchens, please speak to member of staff if you have an allergy or intolerence.



Themed Night Terms & Conditions

- For 'Themed Nights' the restaurant sitting times are between 17:30 19:00, we are unable to seat guests later than these times.
- Free of charge parking is available at any of the Suffolk New College car parks after 18.00. This does not include any of the University of Suffolk car parks.
- Disabled parking is available on a first come first served basis in front of the College's North Building where Chefs' Whites restaurant is located.
- The restaurant closes promptly at 21.30 due to legal requirements surrounding the students working.
- A full non-refundable prepayment is required no later than 7 days prior to your reservation
- All 'Themed Nights' are a tasting menu, all bookings will be booked for the regular version of each dish unless the 'Vegetarian Alternatives' are requested upon booking.
- Due to the nature of the menu we are unable to meet other dietary requirements.