

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

# Rustic Italian

Wednesday 21st Jan | £35.00 Per Person

Foccacia with olive oil and aged balsamic vinegar

**Antipasti for the table**

(Vegan alternative available upon request)

**Chianti braised beef cheek ragu**

with hand cut pappardelle

or

**Caponata**

with hand cut pappardelle (VG)

**Mallia a la montanara - Pork tenderloin**

served with creamed wild mushrooms and taleggio  
cheese, roasted new potatoes and cavolo nero

or

**Wild mushroom Polenta**

with pan grattato and truffle (VG)

**Tiramisu**

(Vegan alternative available upon request)

To book please use our booking widget or call 01473 382500

Please choose the regular or vegan option when booking  
(VG) Vegan

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



Suffolk  
New  
College

### **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.