



MEXICAN STREET FOOD

Thursday 26th Feb | £35.00 Per Person

FOR THE TABLE

Guacamole and Salsa with homemade tortilla chips (VG)

STARTER

Trio of soft tacos served with shredded lettuce, pink onions and sour cream
Buttermilk chicken (GF)
Pork Pibli (GF)
Chipotle and sweet potato (VG)(GF)

MAIN

Marinated Sirloin of beef (served medium) with a pulled beef chilli, chimichurri and grilled vegetables(GF) or

Baja avocado with chipotle crema and pickled slaw (VG)(GF)

SIDES

Elote (GF) Spicy Mexican rice (GF)(VG) Spiced white bean salad (<u>GF)(VG)</u>

DESSERT

Churros with a chocolate dipping sauce Margarita pineapple skewers (VG)



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 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.