



Thursday 30th April | £35.00 Per Person

For the Table:

Spinach and feta filo parcels, falafels, koftas and flatbreads All served with red pepper hummus, babaganoush and pink sultan dips (Vegan available upon request)

Barbecue:

Chicken shawarma, merguez sausage and beef shish Served with a tomato bulgur wheat and a feta, olive and red onion salad and spiced yoghurt with cucumber

or

Halloumi, carrot kofta and griddled marinated vegetables (VG)
Served with a tomato bulgur wheat and a feta, olive and red onion salad
and spiced yoghurt with cucumber

To Finish:

Pistachio baklava, dark chocolate and rose water delice and a strawberry ice cream (V)(N)

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.















