

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

South American theme night

Wednesday 11th March | £35.00 Per Person

Pulled pork Tostadas
with burnt corn salsa

or

Burnt corn and avocado Tostadas (VG)

Empanadas

pulled beef and chipotle with a soured cream and pickled chilli salad

or

Roasted vegetable and chipotle Empanadas (VG)

Ceviche of stone bass

served with coconut, lime, chilli and micro coriander

or

Ceviche of avocado

with coconut, lime and micro coriander (VG)

Bavette steak

served with chimichurri and salted fries (steak served pink)

or

Vegan corn ribs

with chimichurri and salted fries (VG)

Chilli chocolate tart

with dulce du leche

or

Chilli chocolate mousse

with vegan dulce du leche (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 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.