



TASTE OF SUFFOLK

Wednesday 13th May | £35 per head

ON ARRIVAL

Bread with seasonal butters
(GF & VG upon request)

STARTER

Local Asparagus
with slow cooked hen's egg, wild garlic emulsion and herb salad
(Vegan alternative available upon request)

FISH COURSE

Suffolk Bass
with fresh peas, Dingley dell bacon, pearl onions and baby gem lettuce
or
Charred broccoli stem
served with smoked almonds, lemon gel and nori seaweed (N)(VG)

MAINS

Suffolk lamb rump
courgette and basil puree, stuffed courgette flour, lamb fat potato terrine, broad beans and lamb sauce
or
Grilled spring cabbage
fondant potato, savoury granola, vegan blue cheese emulsion and crispy onion (VG)

DESSERT

Boxford strawberry Pavlova
with elderflower cream
or
Vegan Boxford strawberry pavlova (VG)



SUFFOLK NEW COLLEGE

To book please use our booking widget or call 01473 382500

Please choose the regular or vegan option when booking
(N) May contain nuts (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.