

Christmas Lunch Menu

2 courses: £20 | 3 courses: £25 Bread and whipped butter

Starters

Ham hock terrine with piccalilli and granary loaf (GF option available)

Cauliflower soup with homemade cheese straw, crispy capers and chives (V but VG option available)

Smoked haddock fish cake with a Mornay sauce and pickled shallot salad

Mains

Turkey breast with pigs in blankets, sage and onion stuffing and turkey gravy

Porchetta with burnt apple purée and gravy (GF)

Winter vegetable and wild mushroom wellington with blue cheese velouté (V but VG option available)

Roasted cod loin with a shellfish, cannellini bean and leek chowder (GF)

All mains served with roasted potatoes, mulled spiced cabbage, roast parsnip, carrot and brussel sprouts. (VG)

Dessert

Panettone bread and butter pudding with Vin Santo custard (V)

Christmas pudding with brandy butter (V)

'Black Forest' chocolate torte (V) (GF)

Cheese trolley, crackers, chutneys, grapes (choose 3) + £5

Tea and Coffee

01473 382500

All dishes can be adjusted to meet dietary needs where appropriate please request GF, DF and Vegan alternatives when making a reservation

For a full allergens list please ask a member of staff
(V) Vegetarian (N) May contain nuts (VG) Vegan





Christmas bookings Terms & Conditions

- The restaurant sitting times are between 12.00 and 13.00 at lunchtime and 17.30 and 19.00 at dinner. We are unable to seat guests later than these times.
- Free of charge parking is available for our lunchtime customers at any
 of the Suffolk New College car parks, upon arrival please register your
 vehicle at Reception. This operates on a first come first served basis
 and does not include any of the University of Suffolk car parks.
- 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.
- A full non-refundable prepayment is required no later than 14 days prior to your reservation. Please only make payment once you have confirmed your numbers.
- A full pre-order for your party is required no later than 14 days prior to your reservation (please list each guest and each course they are having along with dietary requirements or allergies.)
- The restaurant closes promptly at 14.30 in the afternoon and 21.30 in the evening due to legal requirements surrounding the students working. Please ensure you leave enough time to enjoy your meal fully with this in mind.

