

Chefs'
WHITES
SUFFOLK NEW COLLEGE

Christmas Lunch Menu

2 course £22 | 3 course £28

Bread and Whipped Butter

Starters

Mulligatawny Soup, vegetable pakora and mango chutney (VG)(GF)

Smoked salmon, sauce gribiche, pickled cucumbers, soda bread crumb and dressed leaves
(GF available upon request)

Pork and black pudding terrine, piccalilli and granary croute

Mains

Roast turkey, pigs in blanket and sage and onion stuffing

Roast Pork Belly served with a burnt apple puree (GF)

Wild mushroom suet pudding, mushroom jus, crispy kale (VG)

Smoked haddock risotto with flavours of kedgeree and a crispy egg (Gf)

All served with roast potatoes, carrots, parsnips and sprouts (VG)

Desserts

Christmas Pudding served with vanilla and vin santo custard (V)(VG or GF available upon request)

Chocolate mousse, clementine and tuile biscuit (V)(VG or GF available upon request)

Pear and frangipane tart served with mince pie ice cream (V)

Filter coffee and tea

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 18:00 - 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.

