



Chefs'
WHITES
SUFFOLK NEW COLLEGE

SCANDINAVIAN NIGHT

£35 per person

SCANDINAVIAN SNACK

Rare Roast beef Smørrebrød

Served with sliced eggs, capers and pickled onions

OR

Roasted Beetroot Smørrebrød

Served with sliced eggs, capers and pickled onions (V)

STARTERS

Gravalax

With fermented celeriac and apple

OR

Salt Baked Celeriac

With fermented celeriac and apple (V)

MAIN COURSE

Loin of Venison

Served with salsify, parsnips, lingonberries and smoked hazelnut granola (N)

OR

Charred Hispi Cabbage

Served with salsify, parsnips, lingonberries and smoked hazelnut granola (V)(N)

DESSERT

Choklad kardemumabullar (Swedish chocolate and cardamom buns)

Served with bitter chocolate dipping sauce (V)

The 14 allergens are present in all of our kitchens, please
speak to a member of staff if you have an allergy or intolerance



Themed Night Terms & Conditions

- For 'Themed Nights' the restaurant sitting times are between 18:00 - 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 14 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.



**Suffolk
New
College**