

Classic French Night

£35 per person

Pain de campagne served with salt butter and whipped mushroom parfait (V)

Snack

Gruyère Gougère
with Roasted Fig (V)

Starter

Sole Véronique
With fermented celeriac and apple

Or

Braised Fennel (V)
Pernod velouté and sea vegetables

Main Course

Cassoulet de canard
Confit duck leg, smoked duck ham and Toulouse sausage served with white bean stew

Or

Cassoulet de légumes (V)
White bean stew served with roasted root vegetables and parsley crumb

Dessert

AppleTarte Tatin (V)
Served with a classic vanilla ice cream



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.



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