



BLACKFRIARS

## AFTERNOON TEA

*Available 2.45-4.30pm on Fridays and Saturdays*

*£20 per person / £26 per person with fizz / £30 per person with champagne*

*5<sup>th</sup> January – 30<sup>th</sup> March 2024*

### TEA SELECTION

*English breakfast, Earl Grey, Green, Chamomile*

### FRESHLY MADE SANDWICHES

Smoked salmon, dill butter on rye bread

Roast ham, mustard butter on white bread

Cucumber, chive cream cheese on brown bread V

Corn-fed chicken breast, coronation mayonnaise on white bread

Smoked cheddar, onion butter, beetroot pickle on sourdough V

### PASTRY

Pork & truffle sausage roll

### HOME-BAKED SCONES

Plain & sultana, served with clotted cream & fruit preserve V

### HAND-MADE PATISSERIE

Dark chocolate & peanut layer cake GF

Jasmine & vanilla macaron V GF

Ginger cake, cinnamon, cream cheese frosting V

Dark chocolate & walnut brownie V

*Bookings 24 hours in advance, please state afternoon tea when making your reservation.  
Gluten free & vegetarian option available (pre-ordered 48 hours in advance on request only)*

V : vegetarian, GF : gluten-free. GM soya or maize not used. Please let us know if you have any allergies or dietary requirements. Always ask for our allergen matrix every time you order. Whilst we try to avoid cross-contamination we cannot guarantee any dish is allergen free. Prices include VAT. Please note, a 10% service charge is added to all final bills.

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@BlackfriarsRestaurant