



BLACKFRIARS


LARGE PARTY SET MENU

Available lunch and dinner Monday-Saturday - £39.50
For parties of 12-50, private dining in Cookery School, Tasting Room or Banquet Hall,
Or non-private parties up to 85 in the main restaurant.
Advanced pre orders are required. Available from 9 September– 23 November 2024.

WELCOME DRINK



Complimentary glass of fizz, home-brewed lager or soft drink


ARRIVAL

Home-made sourdough bread, caramelised onion butter 

STARTERS



Roast squash soup, coriander & mango salsa  

Young goats' cheese, candied walnut, roast beetroots, honey dressing  

Smoked duck breast, beetroot pickle, sweet & sour dressed endive 


Mackerel & dill pâté, pickled cucumbers, sourdough

MAINS

Caramelised polenta, smoked baby onions, foraged mushrooms, herb jus  



Roast breast of chicken, potato purée, charred corn, smoked bacon, salsa verde 

Aged rump of beef & mini-Wellington, potato terrine, marrowfat peas, jus gras

Cod en papillote, lemon & coriander gremolata, crushed baby potatoes 

Suckling Pyggy; slow-roasted, rosemary roast potatoes, seasonal vegetables, gravy
One week's notice, private bookings only, min 20 diners, £5 suppl per person

PUDDINGS

Dark chocolate & Earl Grey delice, coconut whip, cocoa nib tuilles  

Black forest cherry cheesecake, cocoa & hazelnut base, dark chocolate ice cream  

Sticky toffee pudding, salted caramel sauce, banana ice cream 

English cheese, butter biscuits, pickled celery, home-made chutney (£3 supplement)

COFFEE / TEA




Choice of fresh filtered coffee or English breakfast tea

FRIARS STREET, NEWCASTLE, NE1 4XN

0191 261 5945 | blackfriarsrestaurant.co.uk

For menu updates follow us on Facebook, Instagram or Twitter.

@BlackfriarsRestaurant

 : vegetarian,  : vegan,  : 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. Please note a 10% service charge is added to all final bills.