



BLACKFRIARS

Beaujolais Lunch

Thursday 21 November

£59.50

The 3rd Thursday of November always marks 'Est Arrivéé' of Beaujolais Nouveau – France's most popular 'Vin de Primeur' with its succulent, light and fruity wine made from Beaujolais' indigenous Gamay grape bottled just 6-8 weeks after harvest.

Come and enjoy this ancient celebration with a appropriate Burgundian Set Lunch and half a bottle of this delightfully fruity vino.

Soupe à l'oignon

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Confit duck quiche Lorraine, pommes
Boulangère, leafy greens




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Camembert, pickled & candied
walnuts, honey 

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Pears poached in Beaujolais, vanilla &
cinnamon mascarpone  

For menu updates follow us on Facebook, Instagram or Twitter.
0191 261 5945 | blackfriarsrestaurant.co.uk | @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



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