



BLACKFRIARS


LARGE PARTY SET MENU

Available lunch and dinner Monday-Saturday - £44.00
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 30th March-29th August 2026.

WELCOME DRINK



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


ARRIVAL

Home-made sourdough bread, caramelised onion butter 

STARTERS



Garden pea soup, wild garlic yoghurt  

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

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


House-smoked local fish rillettes, pickled radish, rye toast

MAINS

Curried cauliflower fritters, coronation potato salad, curry mayonnaise, crispy shallots  

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

PUDDINGS

White chocolate & almond delice, raspberry & lemon thyme sorbet  

Blueberry & elderflower tiramisu, white chocolate ganache, meringue 

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.

ALLERGEN INFORMATION

BANQUET HALL/PRIVATE DINE MENU/LARGE PARTY MENU

		Gluten	Crustaceans	Eggs	Fish	Peanuts	Soya beans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
Starters	Soup						yoghurt			soup			soup		
	Goats cheese							cheese	walnuts		dressing		dressing		
	Smoked duck ham									pickle	dressing		dressing		
	Rillettes	RYE			various			rillettes			dressing		rillettes, radish		
Mains	Cauliflower fritters										salad, mayonnaise, fritters		salad, mayonnaise, fritters		
	Chicken							potato		jus			jus, verde		
	Rump of beef	WHEAT, wellington		wellington				pastry, terrine		jus wellington, jus	terrine		wellington, jus		
	Cod				cod			potato			dressing		dressing		
	Pygge	WHEAT, seasoning						seasonings		seasonings			gravy		
Desserts	White choc delice								almonds				raspberries		
	Tiramisu	WHEAT, cake		cake				all					berries		
	Sticky toffee pud			Sponge, ice cream				Sponge, ice cream, sauce					DATES, sponge		
	Cheese	WHEAT, biscuits						all	walnuts, fruit bread	pickled celery			celery, chutney		

*Contains almonds, hazelnuts, walnuts, pecans, peanuts & cashews

Please note that while every care is taken to avoid any cross contamination, we cannot guarantee that any food item is completely free from traces of allergens.

Some of our dishes can be made allergen free. Please see the manager

CONTAINS