




BLACKFRIARS LARGE PARTY SET MENU

Available at lunchtime on a Sunday - £44
For parties of 18-50, private dining in the Banquet Hall, Tasting Room,
Or non-private parties up to 85 in the main restaurant.
Advanced pre orders are required. Available from 30 March – 29th August 2026

WELCOME DRINK



Complimentary glass of fizz, home-brewed beer 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

Veggie nut roast, Yorkshire pudding, trimmings, gravy  (can be served vegan on request)

Pan-roasted chicken, Yorkshire pudding, trimmings, gravy

Roast Northumbrian rump of beef, Yorkshire pudding, trimmings, gravy

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

Suckling Pig; 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

ALLERGEN INFORMATION

BANQUET HALL SUNDAY 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		dressing, radish		
Mains	Beef	WHEAT, yorkie		yorkie				yorkie, caulicheese		gravy	caulicheese		gravy		
	Chicken	WHEAT, yorkie		yorkie				yorkie, caulicheese		gravy	caulicheese		gravy		
	Veggie nut roast	WHEAT, yorkie		yorkie		nutroast		yorkie, caulicheese	various*	gravy			gravy		
	Cod				cod			potatoes		sauce	sauce		sauce		
	Pygge	WHEAT, seasoning						pork		sauce			sauce		
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		CONTAINS
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	