



BLACKFRIARS
BANQUET HALL

Chapel Down


Wine Dinner

Thursday 25 June 2026





BLACKFRIARS

Home-made sourdough bread, caramelised onion butter 

Arrival glass of fizz

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Spiced monkfish, chip shop curry sauce, crispy batter

2021 Brut Reserve

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North shields crab mayonnaise, pea panna cotta, crispy chorizo

2023 Bacchus

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Sea trout gravlax, dill crème fraîche, caviar

2021 Rosé Reserve

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Pan-fried cod, miso butter bean purée, charred Roscoff onion




2022 Kit's Coty Chardonnay

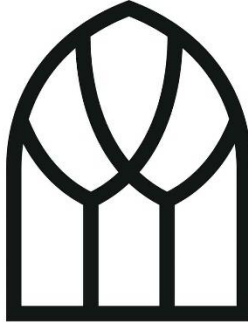
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Honey and buttermilk layer cake, yoghurt sorbet, honey comb



2019 Grand Reserve

 : 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.



CHAPEL DOWN

TENTERDEN ENGLAND



BLACKFRIARS
RESTAURANT & BANQUET HALL

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