



BLACKFRIARS







## CHRISTMAS 2024 MENU

Glass of fizz, non-alcoholic fizz or home-brewed beer on arrival, 3 courses, festive fudge, tea/coffee  
£46 per person (lunch & dinner). Available 25 November – 31 December







### FESTIVE COCKTAILS

- Christmas Cosmo (Vodka, Triple sec, cranberry juice, lime, cinnamon syrup) £10.5
- Chocolate Orange Martini (chocolate orange Vodka, espresso, Triple sec, vanilla) £10.5
- Festive Alexander (Hennessy VS, Creme de Cacao Blanc, Double Cream, Milk, Caramel Syrup) £10.5
- Let it Sloe (Homemade spiced Sloe Gin, Vermouth Rojo, Campari & dried orange) £10.5
- Rudolph's Nose (Cranberry juice, Cinnamon Syrup, Lime Juice, Soda) £5

### STARTERS

- Leek & potato soup  
- Young goats' cheese, candied walnut, roast beetroots, honey dressing  
- Ham shank & apple terrine, blue cheese, onion jam 
- Smoked salmon & prawn cocktail, lemon, brown bread crouton (£4 supplement)
- Home-made black pudding, crispy onions, brown sauce
- Scottish scallops, cauliflower cheese purée, truffle beignet, crispy bacon  (£6 supplement)

### MAINS

- Lentil & nut roast, beetroot fondant, almond ricotta, balsamic & mushroom sauce  
- Potato & truffle pan Haggerty, red sauerkraut, pickled walnut, black garlic mayonnaise  
- Butter-roasted breast of turkey, piggy in blanket, stuffing, Brussels sprouts, goose fat roasties 
- Herb-crusted trout, potato gratin, poached hen's egg, dill & lemon emulsion 
- Rare-breed pork ballotine, cider braised chorizo, celeriac & apple remoulade, spiced lentils
- Fillet of beef & mushroom Wellington, smoked baby onions, beef dipping pomme purée, mustard jus (£6 supplement)




### SIDES

- Goose fat roasties / Chestnut & sage mash / Brussels sprouts, onion jam / Maple-roasted roots £5

### PUDDINGS

- Sticky toffee pudding, salt butter caramel, vanilla ice cream  
- González Byass Nectar, Pedro Ximénez Sherry, Jerez, Spain (70ml glass/75cl bottle) £6.4/£48
- Apple & almond crumble, cinnamon ice cream  
- 2018 Late Harvest Tokaji Cuvee, Hungary (70ml glass/75cl bottle) £7.5/£44
- Double chocolate and almond gateaux, cocoa nib tuille, Irish cream ice cream  
- Pineau Rouge des Charentes 5 year old, West France (70ml glass/75cl bottle) £8.3/£82
- Plum & orange pavlova, chantilly cream  
- Blackfriars homemade Brammel whisky (25ml glass) £5
- Figgy pudding, mince pie ice cream, brandy custard 
- Campbell's Rutherglen Muscat, Victoria, Australia (70cl glass/37.5cl bottle) £6.5/£28
- British cheeses, home-made chutney, grapes & biscuits (£3 supplement) 
- 2013 Quinta do Crasto LBV Port (70ml glass/75cl bottle) £6.8/£58

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. Please refer to our allergen matrix every time you order. Whilst we try to avoid cross-contamination we cannot guarantee any dish is allergen free. Please note: this is the only menu we offer from 25 November – 31 December. A discretionary 10% service charge is added to all bills; all service charge and tips go to the staff. Prices include VAT.