



BLACKFRIARS

## CHRISTMAS 2023 MENU

*Glass of fizz, 3 courses, mince pie, tea/coffee: £45 per person (lunch & dinner)*

### FESTIVE COCKTAILS

Cinnamon Sour (*Amaretto, lemon, cinnamon syrup*) £9

Christmas Cosmo (*Vodka, Triple sec, cranberry juice, lime, cinnamon syrup*) £9.5

Chocolate Orange Martini (*chocolate orange Vodka, espresso, Triple sec, vanilla*) £9.5

Festive Alexander (*Hennessy VS, Creme de Cacao Blanc, Double Cream, Milk, Caramel Syrup*) £9.5

Blitzen's Spritz (*Italicus, Cranberry Juice, Prosecco, Vanilla Syrup*) £9

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, Mordon Blue, 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 smoked haddock, 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 £4

### 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*

Chocolate yule log, dark chocolate mousse, clementine jelly, chocolate & orange ice cream 

*Pineau Rouge des Charentes 5 year old, West France (70ml glass/75cl bottle) £6/£55*

Boozy plum pavlova, chantilly cream  

*Blackfriars homemade Brammel whisky (25ml glass) £4.2*

Figgy pudding, mince pie ice cream, brandy custard 

*Campbell's Rutherglen Muscat, Victoria, Australia (70cl glass/37.5cl bottle) £5.5/£24*

British cheeses, home-made chutney, grapes & biscuits (*£3 supplement*)

*2013 Quinta do Crasto LBV Port (70ml glass/75cl bottle) £5/£48*

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 27 November – 31 December. A 10% service charge is added to all bills; all service charge and tips go to the staff. Prices include VAT.