



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 1st September - 26th November 2026

WELCOME DRINK

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

ARRIVAL

Home-made sourdough bread, caramelised onion butter 

STARTERS

Leek & potato soup, crispy leeks, chive oil  

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

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

House-smoked local fish rillettes, caper dressing, sourdough

MAINS

Potato & truffle Pan Haggerty, red sauerkraut, pickled walnut, black garlic mayonnaise  

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 Pig; slow-roasted, rosemary roast potatoes, seasonal vegetables, gravy

One week's notice, private bookings only, min 20 diners, £5 suppl per person

PUDDINGS

Dark chocolate cremeux, peanut cream, cocoa tuille  

Blackberry cheesecake, oat crumble, poached apple, green apple sorbet 

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									soup			soup		
	Goats cheese							cheese	walnuts		dressing		dressing		
	Smoked duck ham									pickle	dressing		dressing		
	Rillettes	WHEAT, sourdough			various			rillettes			dressing		dressing, rillettes,		
Mains	Pan Haggerty										mayonnaise		walnuts, mayonnaise		
	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	Dark choc cremeux					cream	cremeux		peanuts						
	Blackberry Cheesecake							cheesecake					apples, sorbet		
	Sticky toffee pud			Sponge, ice cream				all					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