



BLACKFRIARS


LARGE PARTY SET MENU

Available lunch and dinner Monday-Saturday - £39.50
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 2 April – 1 June 2024.

WELCOME DRINK



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

ARRIVAL

Home-made sourdough bread, caramelised onion butter 

STARTERS

Spring pea soup, chilli & mint yogurt  

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

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


Mackerel & dill pâté, pickled cucumbers, sourdough

MAINS

Potato & herb mille feuille, candied walnuts, truffled mushroom ketchup  



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 Pyggy; 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 mousse, cocoa nib tuille, coconut sorbet  

Vanilla & hazelnut cheesecake, orange jelly, honeycomb, vanilla ice cream  

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.




BLACKFRIARS



CANAPÉS


Available at lunch and dinner (12-9:30pm Monday to Sunday)


£10pp for selection of 4 canapés

Advanced bookings and pre orders required. Available January-November.


Goats curd & beetroot mousse en croute 


Gateshead floddie, brown sauce  

Ribblesdale shortbread, cream cheese & chive mousse 

Mini falafels, cucumber & chilli relish 

Sesame and Fennel summer roll, mushroom ketchup  

Smoked mackerel pâté, cucumber 

Salmon roulade, caviar & dill 

Mini crab cakes, sweet chilli sauce

Crispy cod cheeks, tartare sauce

Northumberland beef wellington

Pressed ham hock, mustard 

Home-made black pudding, pear chutney




Northumberland sausage, wholegrain mustard mash

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