



BLACKFRIARS

BLACKFRIARS WINTER LARGE PARTY MENU



*Monday – Saturday
2nd January – 30th March 2024*



Arrival fizz or soft drink, 3 courses, coffee for £39.50 per person
Advanced pre orders are required.

WELCOME DRINK

Complimentary glass of fizz on arrival

STARTERS



Curried parsnip soup, mango chutney  

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

Smoked breast of duck, celeriac remoulade, pickled mushrooms, raisin dressing 

Mackerel & dill pâté, pickled cucumbers, 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 

PUDDINGS

Dark chocolate mousse, chocolate crumble, spiced orange sorbet  




Baked plum & hazelnut cheesecake, honeycomb, vanilla ice cream  

Sticky toffee pudding, salted caramel sauce, banana ice cream  

English cheese, lavosh biscuits, pickled celery, home-made chutney (£3 supplement)

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.

CANAPÉ MENU


*Selection of 4 canapes
£10pp*

Goats curd & beetroot mousse en crouete 

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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