



**BLACKFRIARS**  
RESTAURANT & BANQUET HALL

**Moët & Chandon Champagne Dinner**  
**Friday 14 February 2025**

FRANCE  1743

**MOËT & CHANDON**  
CHAMPAGNE

*Moët & Chandon Brut Impérial Magnums*

Lindisfarne oyster, ponzu mignonette   
*Moët & Chandon Grand Vintage Brut 2016*

\*\*\*

Sea trout gravlax, buckwheat crumpet, dill crème  
fraiche, caviar

*Moët & Chandon Grand Vintage Brut 2016*

\*\*\*

Potted white crab, brown crab mousse, lemon &  
thyme jam, brioche

*Moët & Chandon Grand Vintage 2015*

\*\*\*

Pan-fried hogget, slow-cooked shoulder & mint bon  
bon, spelt, fermented leeks, jus 


*Moët & Chandon Grand Vintage Collection 2009*

\*\*\*

Gougère of Baron Bigod brie & candied orange

*Moët & Chandon Grand Vintage Rosé 2016*

\*\*\*

Basque vanilla cheesecake, poached rhubarb,  
rhubarb sorbet 



: 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.



FRIARS STREET, NEWCASTLE, NE1 4XN  
0191 261 5945 | [blackfriarsrestaurant.co.uk](http://blackfriarsrestaurant.co.uk)

For updates follow us on Facebook, Instagram or Twitter  
@BlackfriarsRestaurant  
0191 261 5945 [blackfriarsrestaurant.co.uk](http://blackfriarsrestaurant.co.uk)