



# 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 3 June – 7 September 2024.



### WELCOME DRINK



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

### ARRIVAL

Home-made sourdough bread, caramelised onion butter 

### STARTERS

Chilled tomato & basil soup, cucumber salad  

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, BBQ'd summer vegetables, saffron & garlic aioli  

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 



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Suckling Pyggy; slow-roasted, rosemary roast potatoes, seasonal vegetables, gravy  
*One week's notice, private bookings only, min 20 diners, £5 suppl per person*

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### PUDDINGS

Dark chocolate mousse, raspberry compote, raspberry sorbet  

Blueberry cheesecake, hazelnut base, blueberry ripple 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.