## BLACKFRIARS <br> 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 - 31 August 2024.

# WELCOMEDRINK <br> Complimentary glass of fizz, home-brewed lager or soft drink 

## ARRIVAL <br> Home-made sourdough bread, caramelised onion butter

## STARTERS

Chilled tomato \& basil soup, cucumber salad ${ }^{\operatorname{CF}} \vee$
Young goats' cheese, candied walnut, roast beetroots, honey dressing © ${ }^{\text {GF }}$ ( Smoked duck breast, beetroot pickle, sweet \& sour dressed endive ${ }^{\circ}$ Mackerel \& dill pâté, pickled cucumbers, sourdough

## MAINS

Potato \& herb mille feuille, BBQ'd summer vegetables, saffron \& garlic aioli $\vee{ }^{\text {© }}$ © 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 Pygge; 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, raspberry compote, raspberry sorbet $\vee$ 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

