

Thelema Wine Dinner

Wednesday 22 May, 7pm 2024



Home-made sourdough bread, caramelised onion butter

Arrival glass of fizz

Charred asparagus, whipped goats curd, local Biltong



2022 Sauvignon Blanc

Hot smoked sea trout, dill crème fraîche

2020 Chardonnay

Naturally reared ostrich burger from the BBQ, toasted brioche slider, blackcurrant relish

2019 Shiraz

Noisette of lamb, lamb fat potato, bitter chocolate jus



2021 The Mint Cabernet Sauvignon

Lemon meringue éclair



2021 Vin De Hel Muscat

: 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.



Enotria&Coe

With grateful support from Thelema Wines and Enotria & Coe.

For menu and event updates follow us on Facebook and Instagram.



Friars Street, Newcastle Upon Tyne, NE1 4XN blackfriarsrestaurant.co.uk | 0191 261 5945



Here's what we have coming up at Blackfriars. For more details or to book, please visit www.blackfriarsrestaurant.co.uk/events-overview

BANQUET HALL, KING'S SUITE & CLOISTER GARDEN EVENTS

Every Friday - Cloister Garden BBQ

16 June – Sunday HOG Roast

14 June – Blackfriars Quiz Night

28 Jun – Beer & Food matching Dinner

13 Jul - Life drawing with Afternoon Tea

COOKERY EVENTS

19 May – Domestic Butchery Masterclass

25 May – Vietnamese Cookery

8 June - Curry & Spice

13 June – Morning Cookery – Nigerian

15 June – Italian Cookery

TASTING EVENTS

25 May – Wine & Cheese Tasting

1 June – Australian & New Zealand Wine Tasting

7 June – Viva Italia Wine Tasting

14 June – Whisky Tasting

26 Jul – Ad Gefrin Tasting