



ADULT CELEBRATION PARTIES

Blackfriars offers an exciting range of party ideas for small groups of six to larger parties of up to 50 people. What better way to have fun and learn a new skill with friends for a celebration, hen party or just a get together! Below are some ideas of what we offer:

Cocktail Making:

Have some fun with a bespoke cocktail masterclass from one of our dedicated mixologists. £29pp including a glass of fizz on arrival, 3 cocktails each plus a few snacks; nuts and crisps. 6-14 guests welcome and can be tailored to suit all tastes. Duration 1½-2 hrs. Learn how to make amazing cocktails from the experts & then drink them afterwards - what's not to like?!!

Pizza and Prosecco Night:

Enjoy an interactive dinner party and let our master baker will show you just how easy it is to make blisteringly good home-made sourdough flatbreads and pizzas full of tasty artisan toppings, both super savoury and decadently sweet. £39 for a glass of fizz, pizza masterclass and about as much as you can eat. 6-20 guests welcome. Duration 3hrs.

“Ready Steady Cook”

This remains one of our most popular workshops and challenges. Teams make a gastronomic feast with a bag of mystery ingredients and the best team wins! We can accommodate all dietary preferences and needs. Prices start from £39pp to include all food produce, a senior chef to facilitate and judge your end results plus a bottle of fizz for the wining team! Duration 1½-3hrs - depending on time constraints. 8-20 guests welcome. Why not then join us for lunch afterwards?

“Beat the Chef!”

This popular workshop challenges teams to make a gastronomic feast better than our workshop chef's own solo creation! And you get to choose the bag of ingredients in this high-pressured, high-stakes, yet hilarious workshop! We can accommodate all dietary preferences and needs. Prices start from £39pp and include all food produce, a competing senior chef plus a bottle of fizz - but only if you win! Duration 1½-3hrs - depending on time constraints. 8-20 guests welcome. Why not then join us for lunch afterwards? Can you stand the heat?

Chef's Table:

Did you know we have an ornate workshop facility which hosts bespoke private dining? Well we do and there's nothing our chefs like more than preparing, cooking and serving a beautiful multi-course dinner right in front of you whilst talking through all the tricks of the trade. Prices start from £39pp depending on what you'd like and how many courses you'd prefer. We can also match wines with your meal. 6-10 guests welcome – this is perfect for serious foodies and those who like a bit of dining theatre!

Wine, Whisky & Cheese Matching:

Wine & cheese go together like errr...fish & chips! Add whisky to the mix and you really are in heaven! Join us for an evening of top drawer cheeses, fabulous wines & a couple of sublime whiskies all perfectly paired. £29pp including a glass of fizz on arrival, 6 wine/whisky & cheese matches. 8-36 guests welcome and can be tailored to suit all tastes. Duration 1½-2hrs Perfect for those who love wine & cheese – though liking whisky is optional!

“Whey Ale Man”- A tasting of local beers:

Interested in local beers and ales and not be aware of the wealth of brewing talent we have right here on our doorstep? Enjoy a tasting of some of the region's best beers and learn a few secrets of the trade. £26pp including 8 samples plus a few snacks; crisps, nuts etc, just to see how the beers behave in their natural habitat! 8-36 guests welcome & can be tailored to suit. Duration 1½-2hrs. Going to see a man about a dog just got a whole lot more interesting!

“Come Wine with Me” – A beginner’s guide to wine tasting:

Join us for an evening of wine discovery with a selection of top notch wine handpicked by our own sommelier. Learn how to decipher confusing labels as well as the wine’s appearance, a few secrets of the nose (aroma) and its all-important taste. £26pp inc a glass of fizz on arrival, 8 samples & homemade bread to soak-up the alcohol! Duration 1½-2 hrs. 8-36 guests welcome and can be tailored to suit all tastes.

Exploring the Restaurant Wine List:

The words, “would you like to see the restaurant’s wine list sir/madame?” can easily strike fear into us less confident wine aficionados. And do you often stick with the same old wine in a restaurant worried you may not enjoy an interesting looking yet unfamiliar wine? Join us for an evening of tutored experimentation as we visit all corners of the wine list and sample your new best discoveries along the way. £29pp including a glass of fizz on arrival, 8 samples & homemade bread to soak-up the alcohol! Duration 1½-2hrs. 8-36 guests welcome and can be tailored to suit all tastes. And why not strike whilst the iron’s hot and join us for a meal in restaurant where our wide-ranging wine list will hold no fear for you?!!

“The Water of Life” – An introduction to Whisky:

The Water of Life’ was the name given to whisky by monks in the middle ages but this introduction to Scotland’s famous export is bang up-to-date. Enjoy a selection of whiskies from both Robert the Bruce’s homeland as well as a few curveballs from farflung distilleries around the world. Learn how to decipher a label to give you a better understanding of what’s inside the bottle, the basics of how whisky is made, Scotland’s main regions, it’s fascinating history and of course why your wee dram tastes the way it does! £26pp inc beer on arrival plus 6 samples of the golden nectar! Duration 1½-2 hrs. 8-36 guests welcome & can be tailored to suit all tastes. Slàinte mhath!

Chef & Sommelier – Food & Drink Matching:

Contrary to popular belief, food & drink matching is not the preserve of the elite, we all do it every day! Lager & curry, coffee & chocolate, tea with fish & chips, port & cheese and even milk on your cornflakes - many food & drinks combos are perfectly matched. Enjoy a masterclass on the subject and an intricate 6-course tasting menu together with sublime drinks carefully selected & presented by our own sommelier starting with a decadent glass of Champagne. Prices start from £69pp depending on menu & accompanying drinks.

8-14 guests welcome. Smoked salmon with a chilled peaty whisky for anyone?