

BANQUET HALL SET MENU

Arrival fizz, 3 courses & coffee for £27.50

Available for lunch & dinner in our Banquet Hall: advanced pre-orders required

On busy nights, parties of between 12 and 50 are invited to dine in our recently restored, medieval Banquet Hall, which King Edward III used to receive Royal Scot, Edward Balliol, in 1334, which has been meticulously refurbished using local craftsmen. If you'd like to use the Banquet Hall privately and exclusively then please ask about our minimum spends, otherwise enjoy sharing your dining experience with others with this great value menu.

WELCOME DRINK

Complimentary glass of fizz on arrival

STARTERS

Curried parsnip soup V GF

Young goats' cheese, smoked walnut & roast beetroot, honey dressing V GF

Northumbrian ham, pease pudding & pickles GF

North Sea fish cake, tartare sauce, lemon

MAINS

Butternut squash & sage risotto, cheese crisps V GF

Pan-roasted chicken, potato gratin, greens & bacon GF

Roast North Sea haddock, creamed haricot beans, spinach GF

Slow-braised beef Wellington, creamy mash, crispy kale, stout jus

Suckling Pyggy; slow-roasted, rosemary roast potatoes, seasonal vegetables & gravy GF

Presented with head on, carved to order, one week's notice, min 20 diners, £3 suppl per person

PUDDINGS

Yorkshire rhubarb cheesecake, rhubarb granita GF

Chocolate delice, pistachio ice cream GF

Sticky toffee pudding, salted caramel sauce, banana ice-cream

English cheese, fig & walnut bread, pickled celery, home-made chutney (£2 supplement)

V : vegetarian, V : vegan, GF : gluten-free. GM soya or maize not used. Please let us know if you have any allergies or dietary requirements. A discretionary 10% service charge is added to all bills; all service charge and tips go to the staff. Prices include VAT. Pre-orders required 3 days in advance. Valid credit card details or a non-refundable deposit of £10pp may be required.



BLACKFRIARS
RESTAURANT & BANQUET HALL

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