

# 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

Chestnut & apple soup  

Young goats' cheese, candied walnut, roast beetroot, honey dressing  

Northumbrian ham terrine, pease pudding, pickles 

North Sea fishcake, tartare sauce, lemon

## MAINS

Watercress & spelt risotto, toasted cashew nuts, mushroom sauce  

Pan-roasted breast of chicken, potato purée, smoked bacon

Roast North Sea haddock, spiced haricot beans, spinach 

Slow-braised beef Wellington, creamy mash, garden pea, stout jus

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Suckling Pig; slow-roasted, rosemary roast potatoes, seasonal vegetables, gravy   
*Presented with head on, carved to order, one week's notice, min 20 diners, £3 suppl per person*

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## PUDDINGS

Rhubarb cheesecake, rhubarb sorbet 

Chocolate delice, malted milk ice-cream

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

English cheese, lavosh biscuits, pickled celery, home-made chutney (*£2 supplement*)

 : vegetarian,  : vegan,  : 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.



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