

CHRISTMAS 2017 MENU

3 Course lunch: £28/Dinner: £33 (£34.9/£39.9 with pre-ordered FESTIVE COCKTAIL)

Please note this is the ONLY menu we offer throughout December in Restaurant & Banquet Hall

COCKTAILS & APERITIFS

Champagne Cocktail (*Angostura bitters on sugar, Cognac, Champagne, cherry*) £9
Kir Royal (*Crème de Cassis, Champagne*) £9

GIN & TONICS

Newcastle Classic (*Newcastle Gin, Franklins Tonic, fresh lemon & lime*) £6
Hepple Pink (*Hepple Gin Morpeth, Franklins Tonic, lemon peel, pink peppercorns, bitters*) £6
Geordie Jack (*Jack Cain's Gin, Fentimans Rose Lemonade, wedge lime*) £6
Poetic Licence Old Tom (*Old Tom Sunderland, Ginger Ale, fresh green apple & cinnamon*) £6
Tanqueray No. 10 (*Tanqueray Gin, Franklins Tonic, fresh pink grapefruit & juniper berries*) £6
Hendricks Cucumber (*Hendricks Gin, Franklins Tonic, cucumber, strawberry, black pepper*) £6
Sipsmith Orange (*Sipsmith Gin, Franklins Tonic, fresh slice of orange, fresh mint*) £6
Larios Español (*Larios Gin & Franklins Tonic, orange wedge*) £5

FESTIVE COCKTAILS

Classic Bellini (*Peach purée topped-up with Prosecco*) £7
Tom Collins (*Tanqueray Gin, lemon juice, sugar syrup, soda water*) £8
Winter Pimm's Punch (*Winter Pimm's, Courvoisier, ginger beer, apple juice, cinnamon*) £8
Ruby Duchess (*Pomegranate, Cassis, Prosecco*) £8
Cinnamon Sour (*Amaretto, cinnamon syrup, Angostura bitters, lemon juice, cinnamon stick*) £8
Holly Winter (*brandy, sweet vermouth, syrup, cranberry juice & ginger ale, cranberries*) £8
Dark Stormy Knight (*Captain Morgan dark rum, ginger beer, fresh lime*) £8
Christmas Cosmo (*Stolichnaya Vodka, Cointreau, cranberry juice, lime*) £8
Gatsby (*Southern Comfort, lime juice, ginger ale*) £8
Medieval Mulled Wine £6

MOCKTAILS

Temperance 75 (*lemon juice, elderflower cordial, tonic water*) £4
Orchard (*Apple juice, elderflower cordial, sugar syrup, lime juice, fresh mint*) £4
Virgin Duchess (*Pomegranate, orange juice, lemonade*) £4



DIGESTIFS

Liqueur Coffee: *Irish, French, Baileys, Calypso (Tia Maria) or Monks (Benedictine)* £7
Boozy Hot Chocolate: *Amaretto, Tia Maria, Whisky, Brandy, Baileys, rum* £7
Espresso Martini (*double espresso, Kahlua, Stolichnaya, vanilla syrup, coffee beans*) £8
Hypocras (*Spiced Brandy, Mead*) £7
Brandy Alexander (*Courvoisier, Creme de Cacao, cream, grated nutmeg*) £8

STARTERS

Winter vegetable soup  


Beetroot-cured salmon, horseradish crème fraîche 

Mulled pear & goats' cheese salad, walnut dressing  


Northumbrian game terrine, cranberry & orange sauce

Classic prawn cocktail, lemon, buttered brown bread

Home-made black pudding, crispy onions, brown sauce

Scottish scallops, cauliflower purée, crispy bacon  (£4 SUPPLEMENT)

MAINS - all accompanied by roast potatoes & seasonal vegetables

Mushroom & nut roast, sprouts, chestnuts, cranberry sauce 

Butternut squash & sage risotto, Ribblesdale 'Parmesan' crisp  

Slow-braised Northumbrian beef, horseradish mash, watercress 

Stuffed turkey, pigs in blankets, creamed Brussels' sprouts

North Sea smoked haddock Wellington, winter greens, hollandaise

Roast belly pork, braised shallots, smoked bacon, wholegrain mustard sauce

Roast goose, red cabbage, roasted Cox apple  (£4 SUPPLEMENT)

PUDDINGS

Plum crumble, vanilla ice cream

Finca Antigua Moscatel (70ml glass / 37.5cl half bottle) £4.3 / £22

Classic crème brûlée, nutmeg shortbread

Lindisfarne Mead, Holy Island, Northumberland (70ml glass/70cl bottle) £2.9 / £26

Sticky toffee pudding, salt butter caramel, vanilla ice cream

Skillogalee Liqueur Muscat, Clare Valley, Australia (70ml glass/75cl bottle) £6.9 / £70

Chocolate delice, Horlicks ice cream




Pineau Rouge des Charentes, West France (70ml glass / 70cl bottle) £4.2 / £40

Traditional boozy Christmas pudding, brandy cream

Skillogalee Liqueur Muscat, Clare Valley, Australia (70ml glass/75cl bottle) £6.9 / £70

Local cheeses, home-made chutney, grapes & biscuits (£3 SUPP)

Ferreira LBV Port (70ml glass / 70cl bottle) £4 / £38

 : 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 tips go to 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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