

## COCKTAILS & APERITIFS

Champagne Cocktail ( <i>Angostura bitters on sugar, Cognac, Champagne, cherry</i> )	£11
Kir Royal ( <i>Crème de Cassis, Champagne</i> )	£10
Bellini ( <i>Peach purée topped-up with Prosecco</i> )	£7

## GIN & TONICS

Newcastle Classic ( <i>Newcastle Gin, Franklins Tonic, fresh lemon &amp; lime</i> )	£6
Hepple Pink ( <i>Hepple Gin, Franklins Tonic, lemon peel, pink peppercorns, bitters</i> )	£6
Geordie Jack ( <i>Jack Cain's Gin, Fentimans Rose Lemonade, wedge lime</i> )	£6
Poetic Licence Old Tom ( <i>Old Tom Sunderland, Ginger Ale, fresh green apple &amp; cinnamon</i> )	£6
Tanqueray No. 10 ( <i>Tanqueray Gin, Franklins Tonic, fresh pink grapefruit &amp; juniper berries</i> )	£6
Hendricks Cucumber ( <i>Hendricks Gin, Franklins Tonic, cucumber, strawberry, black pepper</i> )	£6
Sipsmith Orange ( <i>Sipsmith Gin, Franklins Tonic, fresh slice of orange, fresh mint</i> )	£6
Blackfriars Christmas Gin ( <i>Home-made Gin, Ginger Ale, Dried Cranberries</i> )	£6

## FESTIVE

Feliz Navidad ( <i>Gin, cranberry juice, cinnamon, Prosecco, lemon slice</i> )	£8
Winter Pimm's Punch ( <i>Winter Pimm's, Cognac, ginger beer, apple juice, cinnamon</i> )	£8
Ruby Duchess ( <i>Pomegranate, Cassis, Prosecco</i> )	£8
Winter Sunset ( <i>Prosecco, Campari, blood orange syrup</i> )	£8
Snowtini ( <i>Amaretto, Courvoisier VS, lime, vanilla syrup, raspberry puree, crushed meringue</i> )	£8
Dark Stormy Knight ( <i>dark rum, ginger beer, fresh lime</i> )	£8
Christmas Cosmo ( <i>vodka, Cointreau, cranberry juice, lime</i> )	£8
Medieval Mulled Wine ( <i>orange segments, cinnamon</i> )	£6

## CLASSICS

Bloody Mary ( <i>Stolichnaya, Big spicy tom, Worcestershire, celery, Tabasco</i> )	£8
Orchard ( <i>Apple Vodka, Elderflower liqueur, sugar syrup, lemon juice, fresh mint</i> )	£7
Negroni ( <i>Tanqueray gin, Campari, Martini Rosso, orange peel, ice</i> )	£8
Gatsby ( <i>Southern Comfort, lime juice, ginger ale</i> )	£8
Aperol Spritz ( <i>Aperol, Prosecco, soda water, fresh orange</i> )	£7

## MOCKTAILS

Appleflower ( <i>Apple juice, elderflower cordial, sugar syrup, lime juice, fresh mint</i> )	£4
Virgin Duchess ( <i>Pomegranate, orange juice, lemonade</i> )	£4
Temperance 75 ( <i>lemon juice, elderflower cordial, tonic water</i> )	£4

## DIGESTIFS

Liqueur Coffee: <i>Irish, French, Baileys, Calypso (Tia Maria) or Monks (Benedictine)</i>	£7
Chocolate Orange Warmer: <i>hot chocolate, Grand Marnier</i>	£7
Espresso Martini ( <i>double espresso, Kahlua, Stolichnaya, vanilla syrup, coffee beans</i> )	£8
Friar Tuck ( <i>Honey Mead, lemon tonic, lemon juice</i> )	£7

# CHRISTMAS 2018 MENU

3 Course lunch: £29/Dinner: £34 (£34.9/£39.9 with pre-ordered *FESTIVE COCKTAIL*)

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

## 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) £6 / £25

Classic crème brûlée, nutmeg shortbread

Lindisfarne Mead, Holy Island, Northumberland (70ml glass/70cl bottle) £4 / £28

Sticky toffee pudding, salt butter caramel, vanilla ice cream

Delgado Zuleta Monteagudo, Pedro Ximenez Sherry (70ml glass/37.5cl half bottle) £6/£30

Chocolate delice, Horlicks ice cream

Pineau Rouge des Charentes, West France (70ml glass / 70cl bottle) £5 / £40

Traditional boozy Christmas pudding, brandy cream

Morande Late Harvest Sauvignon Blanc (70ml glass/ 37.5cl half bottle) £4 / £20

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

Quinta do Crasto 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 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.



FRIARS STREET, NEWCASTLE, NE1 4XN  
0191 261 5945 | blackfriarsrestaurant.co.uk