

PRIVATE DINING

MENU A

Available for bookings at lunch (12-2:30pm Monday to Saturday) (12-4pm Sunday)
Early dinner (5:30-7pm Monday to Saturday)



Parties of 8 to 12 guests are invited to dine in Blackfriars Cookery School's Private Dining Room. The menu includes; Arrival fizz, 3 courses & coffee for £27.50 per person, all prepared in front of you by your own personal chef.
Advanced pre orders are required.


WELCOME DRINK

Complimentary glass of fizz on arrival

STARTERS



Roast tomato soup, basil oil  

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


Northumbrian ham terrine, pease pudding, pickles 

Smoked mackerel rillettes, pickled cucumber, crispy sourdough

MAINS


Gateshead floddie, hens' egg, spinach, broon sauce  

Pan-roasted chicken, potato rösti, greens, bacon 

Roast North Sea haddock, creamed haricot beans, spinach 

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




PUDDINGS

Lemon cheesecake, yogurt ice cream 

Chocolate delice, whipped coconut cream  

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

A section of home-made sorbets or ice creams

 : 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, a non-refundable deposit of £10pp or full pre payment may be required.