

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

Potato & leek soup, onion oil  

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

Northumbrian ham terrine, pease pudding, pickles 

North Sea fishcake, tartare sauce, lemon

MAINS

Pumpkin risotto, toasted hazelnuts & cep mushroom  

Pan-roasted chicken, potato puree, sauté mushrooms & bacon 

Roast North Sea haddock, spiced haricot beans, spinach 

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




PUDDINGS

Vanilla cheesecake, honeycomb ice-cream 

Chocolate mousse & coffee sorbet  

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