

PRIVATE DINING

MENU A

Parties of 8 to 18 guests are invited to dine in Blackfriars Cookery School's Private Dining Room, or in our unique Tasting Room. The menu includes; Arrival fizz, 3 courses & coffee for £27.50 per person. Advanced pre orders are required.

WELCOME DRINK

Complimentary glass of fizz on arrival

STARTERS

Roast pumpkin soup, herb oil  

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

Sautéed wild mushroom on toasted sourdough 

North Sea fishcake, tartare sauce, lemon

MAINS

Lentil nut roast, pickled beetroots, onion jam 

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

Roast North Sea haddock, curried haricot beans, spinach 

Slow-cooked beef in puff pastry, creamy mash, garden peas, stout jus

PUDDINGS

Chocolate brownie, orange sorbet 

Vanilla cheesecake, candied almond, cinder toffee 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. Always ask for our allergen matrix every time you order. Whilst we try to avoid cross-contamination we cannot guarantee any dish is allergen free. 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.



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

PRIVATE DINING

MENU B

Parties of 8 to 12 guests are invited to dine in Blackfriars Cookery School's Private Dining Room. The menu includes; 3 courses, communal sides for the table & coffee for £40.00 per person.

Advanced pre orders are required.

Amuse bouche

STARTERS

Duck & chicken liver parfait, onion chutney, watercress salad 

Smoked haddock Scotch egg, white crab mayonnaise, capers

Braised pork cheeks, caramelised onions, spiced sweetcorn purée 

Roast pumpkin soup, herb croutons, nutmeg soured cream 

MAINS

Salt-aged rump of lamb, fired leeks, whipped goats' curd, charred onion

Lentil nut roast, pickled beetroots, onion jam 

Rare-breed pork belly, black pudding hash, leeks, apple gravy 

Pan-fried lemon sole, celeriac couscous, capers & smoked butter, spinach 

PUDDINGS

English cheese, pickled celery, lavosh biscuits, home-made chutney

Coffee crème choux bun, craquelin, coffee ice cream

Custard tart, new season blackberries

Chocolate brownie, orange sorbet 

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