

# PRIVATE DINING

## MENU B

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

Dinner (5:30pm-9:00pm Monday to Saturday)

Parties of 8 to 12 guests are invited to dine in Blackfriars Cookery School's Private Dining Room. The menu includes; 3 courses, 1 side & coffee for £40.00 per person, all prepared in front of you by your own personal chef.

Advanced pre orders are required.

## Amuse bouche

### STARTERS

Pumpkin risotto, toasted hazelnuts, cep mushroom ✓ GF

Rare breed pork brawn, celeriac & coxs' apple remoulade, celery GF

Smoked haddock brandade cakes, Shields crab, lemon crème fraîche, capers  
Home-made black pudding fritters, poached egg, pickled shallots, broon sauce

### MAINS

Pan-fried black garlic spätzle, kohlrabi sauerkraut, poached egg, mustard V

Confit duck leg, braised red cabbage, potato & roast onion terrine, blackberry GF

Steamed Shetland mussels, chips, white wine, garlic, chilli GF

Braised beef Wellington, hanger steak, creamy mash, mushy peas, stout jus

### PUDDINGS

Blackberry & apple panna-cotta, green apple sorbet

Chocolate mousse, coffee ganache, coffee sorbet ✓ GF

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

Apple crumble tart, vanilla ice-cream

V : vegetarian, ✓ : vegan, GF : 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.