



**BLACKFRIARS**  
AT HOME

## New Year's Dinner 2021 £69.50pp

*Includes; Brunch, one double measure cocktail pouch, 200ml bottle of fizz, amuse bouche, 3-course meal & cheese*

### BRUNCH

Maple-cure back bacon, rare-breed pork sausage, home-made black pudding, poached duck egg, confit tomato, grilled flat cap mushroom & sliced sourdough for toasting or frying

Or

Potato hash, veggie sausages, poached duck egg, confit tomato, grilled flat cap mushroom & sliced sourdough for toasting or frying 

### COCKTAILS

Bramble (Hendricks, lemon juice, Crème de Mure liqueur)

Dark stormy knight (Sailor Jerry's, ginger beer, lime juice, fresh lime, bitters)

Strawberry & cucumber cooler (Hendricks, lemon, vanilla, lemon tonic)

Old Fashioned (Balvenie 12yr, muscovado syrup, Angostura)

### NEW YEAR'S MEAL

*Please ask for recommended wine pairings for each course*

#### *Amuse bouche*

Wild mushroom & beetroot consommé  

#### *First course*

Salmon gravlax, compressed cucumber, dill mayonnaise 

Or

Goats' cheese ballotine, mulled pears, candied walnut  

#### *Second course*

Beef Wellington, mushroom duxelle, smoked pancetta

Or

Lentil & nut roast  

#### *All served with*

Pigs in blankets, sage & truffle stuffing, roasted chestnuts, Brussels sprouts, roasted goose fat potato fondant, honeyed parsnips & carrots, roasting juices gravy

#### *Third course*

Sticky toffee pudding, salted caramel sauce 

Or

Chocolate delicé, chocolate tuillé, vanilla mascapone  

#### *Cheese course*

Mordon blue, Brinkburn goats, Keens' cheddar, Barney brie, Admiral Collingwood,

Home-made chutney, grapes & biscuits

*To order, please get in touch at [info@blackfriarsrestaurant.co.uk](mailto:info@blackfriarsrestaurant.co.uk) or call 0191-2615945*

*Orders & payment by 24 December. Collections between 2pm-5pm New Year's Eve.*

FRIARS STREET, NEWCASTLE, NE1 4XN  
0191 261 5945 | [blackfriarsrestaurant.co.uk](http://blackfriarsrestaurant.co.uk)

For menu updates follow us on Facebook, Instagram or Twitter.  
@BlackfriarsRestaurant

 : vegetarian,  : gluten-free. GM soya or maize not used. Please let us know if you have any allergies or dietary requirements. Allergen matrix and cooking instructions will be put in with your order. Whilst we try to avoid cross-contamination we cannot guarantee any dish is allergen free.