



BLACKFRIARS

**MONDAY – SATURDAY
BLACKFRIARS BANQUET HALL MENU**

Arrival fizz, 3 courses, coffee for £35.00 per person

Available for lunch & dinner in our Banquet Hall: advanced pre-orders required

On busy nights, parties of between 12 and 50 are invited to dine in our recently restored, medieval Banquet Hall, which King Edward III used to receive Royal Scot, Edward Balliol, in 1334, which has been meticulously refurbished using local craftsmen.

WELCOME DRINK

Complimentary glass of fizz on arrival

STARTERS

Celeriac & curry soup, mango chutney  

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

Durham ham terrine, pickles, mustard 

Smoked mackerel pâté, toasted sourdough, pickled cucumber

MAINS

Pumpkin & sage risotto, candied pine nut, balsamic dressing  

Roast breast of chicken, potato pureé, charred corn, smoked bacon, salsa verde 

Roast north Pollock, sautéed potatoes, fine beans, hollandaise 

Salt-aged rump of beef, horseradish mash, greens 

Suckling Pyggy; slow-roasted, rosemary roast potatoes, seasonal vegetables, gravy

One week's notice, min 20 diners, £5 suppl per person

PUDDINGS

Baked lemon cheesecake, nut base, yogurt sorbet 

Peanut butter mousse, caramel pears, peanut brittle  

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

English cheese, lavosh biscuits, pickled celery, home-made chutney (£3 supplement)

FRIARS STREET, NEWCASTLE, NE1 4XN

0191 261 5945 | blackfriarsrestaurant.co.uk

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

@BlackfriarsRestaurant

 : 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.



BLACKFRIARS

SUNDAY BLACKFRIARS BANQUET HALL MENU

Arrival fizz, 3 courses, coffee for £35.00 per person

Available for lunch & dinner in our Banquet Hall: advanced pre-orders required

On busy nights, parties of between 12 and 50 are invited to dine in our recently restored, medieval Banquet Hall, which King Edward III used to receive Royal Scot, Edward Balliol, in 1334, which has been meticulously refurbished using local craftsmen.

WELCOME DRINK

Complimentary glass of fizz on arrival

STARTERS

Celeriac & curry soup, mango chutney  

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

Durham ham terrine, pickles, mustard 

Smoked mackerel pâté, toasted sourdough, pickled cucumber

MAINS

Veggie nut roast, trimmings, gravy 

Pan-roasted chicken, Yorkshire pudding, trimmings, gravy

Roast Waterford farm rump of beef, Yorkshire pudding, trimmings, gravy

Roast north Pollock, sautéed potatoes, fine beans, hollandaise 

Suckling Pyggy; slow-roasted, rosemary roast potatoes, seasonal vegetables, gravy
Presented with head on, carved to order, one week's notice, min 20 diners, £5 suppl per person

PUDDINGS

Baked lemon cheesecake, nut base, yogurt sorbet 

Peanut butter mousse, caramel pears, peanut brittle  

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

English cheese, lavosh biscuits, pickled celery, home-made chutney (£3 supplement)

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BLACKFRIARS 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 £35.00 per person.

Advanced pre orders are required.

WELCOME DRINK

Complimentary glass of fizz on arrival

STARTERS

Celeriac & curry soup, mango chutney  

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

Durham ham terrine, pickles, mustard 

Smoked mackerel pâté, toasted sourdough, pickled cucumber

MAINS

Pumpkin & sage risotto, candied pine nut, balsamic dressing  

Roast breast of chicken, potato pureé, charred corn, smoked bacon, salsa verde 

Roast north Pollock, sautéed potatoes, fine beans, hollandaise 

Salt-aged rump of beef, horseradish mash, greens 

PUDDINGS

Baked lemon cheesecake, nut base, yogurt sorbet 

Peanut butter mousse, caramel pears, peanut brittle  

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

English cheese, lavosh biscuits, pickled celery, home-made chutney (£3 supplement)

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