



# BLACKFRIARS







## LARGE PARTY SET MENU

Arrival fizz, 3 courses, coffee for £35.00 per person  
Advanced pre orders are required.





### WELCOME DRINK

Complimentary glass of fizz on arrival





### STARTERS

- Chilled tomato soup, cucumber & red onion salad  
- Young goats' cheese, candied walnut, roast beetroots, honey dressing  
- Smoked duck breast, beetroot pickle, sweet & sour dressed endive 
- North Sea fishcake, crisp fennel salad, scallop roe & citrus mayonnaise 

### MAINS

- Truffle & black pepper potato galette, roast baby onions, black garlic mayonnaise  
- Roast breast of chicken, potato purée, charred corn, smoked bacon, salsa verde 
- Aged rump of beef & mini Wellington, potato terrine, marrowfat peas, jus gras
- Haddock en papillote, lemon & coriander gremolata, crushed baby potatoes 

### PUDDINGS

- Dark chocolate & peanut délice, peanut mousse, cocoa nib tuille  
- Strawberry Eton mess, basil cream 
- Sticky toffee pudding, salted caramel sauce, banana ice cream 
- English cheese, lavosh biscuits, pickled celery, home-made chutney (£3 supplement)