

BLACKFRIARS MEDIEVAL BANQUET

THIRTY NINE ENGLISH POUNDS PER PERSON

The Dominican Black Friars are delighted to welcome honourable dignitaries, townfolk of Newcastle, urchins and reprobates to take a step back in time for a sumptuous feast in Blackfriars ornate Banquet Hall, built by our brothers back in 1239. The candle-lit hall which houses long convivial oak tables and chairs will be draped with wall hangings and tapestries and decorated with candles and fruit. You will feast on pottage and pies, roasts and pudding! Flagons of ale and fine wine will be available to purchase, to wash it all down, served by our esteemed friars and town wenches. So, if revelling in all things medieval is what you like then allow us to make arrangements for you today!

ARRIVAL

Real ale or French wine

POTTAGE

Communal pottage of beefe (or vegetables) served with rustic barley bannocks

Subtlety: parading the pygge or other roasts

ROAST

Rosted Suckling Pygge, Sawse Camelyne (spiced vinegar) & Sawse Cormarye (coriander caraway), or

Rosted Chicken, Lombard mustard, Black Sauce or a gode Spysed wyne sauoce

Served with Drawen Benes (saffron fava bean stew) or Benes Yfryed (onion & garlic fried beans), Yfryed (spring greens) & Buttered Wortes (greens)

VOID

Tourteletes in fryture or Frytour blanched (fig pies or almond pastry basted in honey), Daryols or Wafers served with Mead or Ypocras (sweetened spiced wine)

MEDIEVAL FOOD & ETIQUETTE

Strictly speaking, we should only eat fysh on Wednesdays, Fridays and throughout lent when flysh is all but forbidden but we understand a balanced menu is usually preferable. Hunted game can of course be brought and roasted by prior arrangement but we generally do not serve whale, swan, beaver tales, gulls, puffins, cranes or bustards. Additional courses, subtleties & entertainment may be supplied upon request.

We ask you arrive in 14th century dress (costumers can be recommended). Please remember to bring a spoon with you to eat your pottage; carving knives will be supplied, as will trenchers, salt and sprinkling herbs and spices.

The evening will commence with a drinks reception and nibbles before the grand hand-washing ceremony at the 'ewery'. Guests will then be invited into the Banquet Hall for the feast. Please rise when the Guest of Honour arrives; when they take a pinch of salt, the meal will commence – but not before we say grace! And do not start until everyone at your table has been served. Carvers may assist when required though will of course only handle your food with their right hand and we ask that you do the same. Your wine may be sampled by a waiter if required to check for poisons and you should offer to share your drinks with your dining companions. Please place any unwanted food in the almoners dish; the scraps will be given to the poor, beggars and dogs at the end.

'v': vegetarian, 'g': gluten-free; please let us know if you have any dietary requirements; we don't use genetically modified soya or maize. Discretionary 10% service charge is added to all bills; all tips go to staff. Prices include VAT. Blackfriars is open for lunch & dinner every day (last orders 10pm); closed Sunday evenings and bank holidays. The Restaurant seats 72 diners; Banquet Hall seats 50 diners (usually large parties; minimum of 24 guests for medieval banquets); Workshop seats 10 diners and the first floor Old Dormitory Rooms seat 16 diners. Pre-orders required 3 days in advance. A non-refundable deposit of £10pp maybe required.

BLACKFRIARS RESTAURANT & BANQUET HALL, Friars Street, Newcastle, NE1 4XN

Instant secure on-line bookings at www.blackfriarsrestaurant.co.uk or Tel: 0191 261 5945