

BLACKFRIARS FIVE COURSE MEDIEVAL BANQUET

Honourable visiting dignitaries and food-loving gourmets are cordially invited by the Dominican Black Friars of Newcastle to a sumptuous banquet in our beautiful and ornate Banquet Hall. The hall, which our Dominican brothers built back in 1239, was recently used by his Royal Highness, King Edward III, to receive royal scot, Edward Balliol. The friars will decorate the hall in banners, antler chandeliers and wall coverings and you will be invited to sit on oak armchairs and dine at large communal tables decorated by candles and fruit. Flagons of ale and fine wine will be available to purchase, served by our esteemed friars together with some town wenches and perhaps some entertainment! Above all, remember, this is the fourteenth century and this is how we dine!

ARRIVAL

Real ale or French wine served with mini Tart in Ymbre day

FIRST COURSE

A pottage of beefe or vegetables served with rustic barley bannocks

SECOND COURSE

Pickled herring, smoked salmon, mackerel, Verde Sawse, Pevre Gresse & Jance à aulx or Leche Vyaunders (salt beef), Pies of Parys, Compost; served on trenchers with white manchet bread

THIRD COURSE

Rosted Herdwick Mutton, Sawse Camelyne, Mounchelet Sawse (spiced herb sauce), or Rosted Suckling Pygge, Sawse Camelyne (spiced vinegar) & Sawse Cormarye (coriander caraway), or Rosted Chicken, Lombard mustard, Black Sauce or a gode Spysed wyne sauoce
Rosted Venison, Pevorat (pepper sauce) & Frumenty (cracked wheat, milk, eggs & saffron)
Drawen Benes (saffron fava bean stew) or Benes Yfryed (onion & garlic fried beans), Yfryed (spring greens) & Buttered Wortes (greens)

FOURTH COURSE

Tourteletes in fryture (fig pies basted in honey), Frytour blaunched (almond pastry in honey) or Daryols

FIFTH COURSE

Local cheeses and Ypocras (sweetened spiced wine)

THE BANQUET FOOD

We kindly ask that you bring a wooden spoon to eat your pottage; carving knives will be supplied, as will bread trenchers, bowls of fruit, water, salt, sprinkling herbs and spices (powder fort made from ginger, pepper, cumin and mace and/or powder douce made from ginger, coriander, cinnamon, nutmeg, cloves, black pepper and sugar). Although we friars are forbidden from eating meat for much of the year, hunted game can be brought and roasted by prior arrangement. We generally do not serve whale, swan, beaver tales, gulls, puffins, cranes or bustards here. Various 'removes' consisting of honeyed crystallised fruit, sugared almonds or gingerbread may be served at the end of each course. Surprise sculpted sugar and pastry subtleties may be paraded and sugared favour bags to take home, both dependent on time and resources!

ETIQUETTE

Grace will be said at the start. Please rise when the Guests of Honour arrive; when they take a pinch of salt, the meal will commence! But 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. The Guests of Honour's wine may be sampled if required to check for poisons. You are required to take part in the ritual of hand-washing after your meal and may throw your used trenchers to beggars or the poor (or dogs) at the end.

ARRANGEMENTS

We ask you arrive in 14th century dress (costumers can be recommended). The Banquet Hall seats 50 guests and serves set menus in a communal style; pre-orders and dietary requirements are required at least 3 days in advance. We ask for an advanced payment of FIFTY ENGLISH POUNDS for the reception and 5 indulgent courses; children at half price; ale, fine wine and entertainment are in addition. Bookings confirmed with a non-refundable deposit of TEN ENGLISH POUNDS per person; ten percent service charge levied on all bills. Our Refectory (aka Blackfriars Restaurant) opens for paying visitors at lunch every day & dinner every day, closed Sunday evening. It seats 72 delegates and serves both Set and A la Carte Menus.

'v': vegetarian; pls 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 incl VAT. Blackfriars Medieval Banquet Friars Street, Newcastle, NE1 4XN. T: 0191 261 5945; www.blackfriarsrestaurant.co.uk