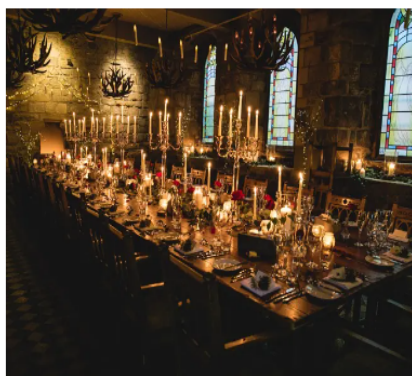


**NORTHUMBRIAN CAMBRIDGE ASSOCIATION  
95<sup>th</sup> ANNIVERSARY DINNER**

**Blackfriars,  
Friars Street, Newcastle,  
NE1 4XN**

**Thursday 27th March 2025 at 6.30pm**

**\*\*NOTE THAT THE BOOKING DEADLINE IS WEDNESDAY 5<sup>th</sup> FEBRUARY 2025\*\***



For our 95<sup>th</sup> Anniversary Dinner we are trying something different – we will dine on Thursday 27th March 2025 at 6.30pm in the Medieval Banquet Hall at Blackfriars. (This is the most accessible of the spaces at Blackfriars but does involve a few steps – please contact the restaurant on 0191 261 5945 or [info@blackfriarsrestaurant.co.uk](mailto:info@blackfriarsrestaurant.co.uk) if you have any questions).

The cost of the meal will be £45.00 per person for three courses and a welcome drink. Additional drinks can be ordered at the bar (to be paid for separately) and/or with the waiting staff. If you would like to join us, please complete the booking slip below and return it by **Wednesday 5<sup>th</sup> February 2025**, to:

Prof Heather Cordell  
46 Dene Garth  
Ovingham, Prudhoe  
Northumberland  
NE42 6AP

Tel: 0191 241 8669  
Email: [heather.cordell@ncl.ac.uk](mailto:heather.cordell@ncl.ac.uk)

Advance payment (non-refundable; either by cheque or by direct payment into the NCA bank account) of £45.00 per person is required. We will also need **advance notice of your menu choices**; please use the booking form below to note your preferences. Cheques should be made out to Northumbrian Cambridge Association (full title; not NCA, please). Direct payment should be to: account name: Northumbrian Cambridge Association; Lloyds sort code 30 98 97 account number 87980962. Please include identification e.g. DINNER/[YOUR SURNAME].

Bookings will be acknowledged by email when an email address is given.

# BLACKFRIARS LARGE PARTY SET MENU

## ~ WELCOME DRINK ~

Complimentary glass of fizz, home-brewed lager or soft drink

## ~ STARTER ~

Leek & potato soup, crispy shallots, chive oil (VE, GF)

Young goats' cheese, candied walnut, roast beetroots, honey dressing (GF, V)

Smoked duck breast, beetroot pickle, sweet & sour dressed endive (GF)

Mackerel & dill pâté, pickled cucumbers, sourdough

## ~ MAIN ~

Maple-roasted nut roast, beetroot fondant, almond ricotta, balsamic & mushroom sauce (VE, GF)

Roast breast of chicken, potato purée, charred corn, smoked bacon, salsa verde (GF)

Aged rump of beef & mini-Wellington, potato terrine, marrowfat peas, jus gras

Cod en papillote, lemon & coriander gremolata, crushed baby potatoes (GF)

## ~ DESSERT ~

Coffee & almond tiramisu, chocolate sauce (VE)

Burnt Basque vanilla cheesecake, winter fruits, vanilla ice cream (GF, V)

Sticky toffee pudding, salted caramel sauce, banana ice cream (GF, V)

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

**Followed by a choice of fresh filtered coffee or English breakfast tea**

VE: Vegan

GF: Gluten free

V: Vegetarian

**NORTHUMBRIAN CAMBRIDGE ASSOCIATION 95<sup>th</sup> ANNIVERSARY DINNER - BOOKING FORM**

Please reserve ..... places for the Dinner on Thursday 27<sup>th</sup> March 2025 at 6.30pm

My/our payment of ..... is being made by: cheque/direct payment to the new NCA account  
(delete as necessary)

Name(s): \_\_\_\_\_

Address: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Telephone No.: \_\_\_\_\_

Email address: \_\_\_\_\_

Names of Guest(s): \_\_\_\_\_

I/we would like, if possible, to sit near the following at the Dinner:

Special dietary requirements (vegetarian; other):

Menu choices. Please indicate your choices below. Each guest can choose one item from each of the 4 sections on the previous page, corresponding to Welcome Drink, Starter, Main Course, Dessert.

Name	Welcome Drink	Starter	Main Course	Dessert