

# CHRISTMAS EVE MENU

24th December 2022

*Served for luncheon, Noon – 14.30*

Chef Askew and the Team of The Art School wish our guests a very Merry Christmas 2022

## ON ARRIVAL

A glass of Charles Heidsieck Brut Rosé champagne with citrus-marinated olives, lomo, paletta & salchichon

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Amuse bouche served with Art School breads and kombu & oak-smoked raw milk butter

## TO START

Pan-seared breast of Northop wood pigeon with foie gras, buttered spinach, blackberry & apple jus and winter leaves

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Pan-seared Loch Fyne scallop served in the half shell with beluga lentils, dashi and a red miso & wakame butter

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Twice-baked soufflé of natural smoked haddock and Mrs Kirkham's mature Lancashire cheese with a vadouvan leek sauce and keta caviar

## INTERMEDIATE

Baked fillet of Peterhead hake with smoked anchovy & parsley crust with Southport potted shrimp, Pommes Violette, a sauté of winter cabbage and baby leeks

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(V, Vg) Trio of marinated Hooton beetroot: pickled golden saffron, Blackberry & candy carpaccio with plant-based soft cheese and winter leaves

## MAIN

Pan-roast loin of Scottish Highland red deer venison with McSween haggis, black winter truffle, cavolo nero, girolles, parsnip puree, a taste of damson and sauce Grand Veneur

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Roast breast of Thornton Hough pheasant, trompettes, cavolo nero, salt-baked Jerusalem artichoke, quince and game jus

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Fresh market fish of the day

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(V, Vg) Feuille de Bric parcel of chestnuts, spelt risotto, salt-baked swede, spinach, walnuts and vegan feta cheese on a winter salad of pickled radish and kohlrabi

## DESSERT

Trio of festive signature Art School desserts

## SERVED IN THE ART SCHOOL CELLARS

Three cheeses from our British selection, served with quince, Peter Jones truffle-scented local honey and homemade pear & onion chutney

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£95 per person

*Ticketed Event*