

# NEW YEAR'S EVE CELEBRATION MENU

31st December 2022

*Available for tables seating at 8.00pm*

Chef Askew and the Team of The Art School  
wish our guests a Happy, Healthy and Wealthy 2023

## ON ARRIVAL

Glass of Charles Heidsieck champagne NV with a selection of Chef's seasonal canapes

## AMUSE BOUCHE

Warm native lobster cocktail with lime & mango salsa Art School breads and a kombu & oak-smoked raw milk butter

## TO START

A game terrine of venison, pheasant & partridge with English herbs wrapped in Southport smoked pork served with pickled girolles & Cumberland sauce

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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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McSween haggis & Whitchurch free-range chicken forcemeat with seared foie gras, roast Victoria plum puree and toasted hazelnut & onion crumb

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(V, Vg) Filo tartlet of salt-baked celeriac, truffle & potato with winter leaves, pickled shallots and pickled walnut puree

## MAIN

Fillet of Callum Edge's Bunbury Red Poll beef with ox cheek, romanesco, cauliflower puree, salt-baked Jerusalem artichoke, chanterelles and a sauce Périgieux

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Fillet of Peterhead halibut with grilled, stuffed razor clams, cucumber tagliatelle and langoustine bisque

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(V, Vg) Portobello mushroom stuffed with butternut squash, cordyceps and spinach with caramelised shallot puree, charred carrots with pine nut dressing

## CHEESE

Chef's British selection of Tunworth, Dorstone, Colston Bassett & Wirral smoked ricotta with preserved fig served with quince, Peter Jones truffle-scented local honey & fresh fruit

## DESSERT

Assiette of Art School celebration desserts to bring in the New Year

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*Ticketed Event*

**£160 per person**

*Optional wine flight available  
£70.00 or £95.00*

***Ticket price includes:*** menu, champagne on arrival and champagne toast at midnight with Karl, our bagpiper, to pipe us down to The Art School Cellars until 2am