

# NEW YEAR'S EVE PRIX FIXE MENU

31st December 2022

*Available for tables seating between 16.30 and 17.30 pm*

*Our Guests are politely reminded that tables booked for our Early Evening*

*New Year's Eve menu have a two-hour seating time allocation unless by prior arrangement*

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

## ON ARRIVAL

A glass of Charles Heidsieck NV champagne with a selection of Chef's snacks

Amuse bouche of cured Liverpool Bay seabass with wasabi sour cream, dill and beetroot cracker, Art School breads and kombu & oak-smoked raw milk butter

## TO START

Terrine of Scottish Highland red deer venison with buttermilk horseradish, damson gel, golden beetroot and pickled shallots

-

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

-

(V, Vg) Slow-cooked miso white turnip with mushroom dashi, wilted Swiss chard, King oyster mushroom, pickled carrot and toasted almond crumb

## MAIN

Callum Edge's pave rump of Bunbury Red Poll beef with charred onion, ox-cheek, celeriac & black truffle puree, curly kale, salt-baked swede and natural jus

-

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

-

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

## PRE DESSERT

## DESSERT

Trio of signature Art School desserts

*or*

Three cheeses from our British selection:- Baron Bigod, Innes Log goat's cheese and Colston Bassett Stilton, served with quince, Peter Jones truffle-scented local honey and homemade pear & red onion chutney

*Guests dining from our early evening menu are welcome to visit our Cellars Bar and join us bringing in the New Year with Karl, our bagpiper.*

*\*  
Ticketed Event*

**£85 per person**