

Christmas Eve Celebration Menu - 24th December 2024

£110.00 per person

Served for luncheon, noon – 14.30

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 bread and dulce & Lancashire raw milk butters

TO START

Warm terrine of Cheshire hare wrapped in Southport smokehouse pork with pan-fried foie gras, pistachio and apricot

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Pan-seared Loch Fyne King scallop served in the half shell, Jerusalem artichoke puree & crisp, apple & raisin dressing and Café de Paris butter

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

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(V, Vg) 'Allium' risotto of trio of charred onions, creamy acquerello rice, crisp-fried spiced onion beignet and caramelised shallot puree

INTERMEDIATE

Baked fillet of Ward's Peterhead hake with smoked anchovy & parsley crust, Pommes Violette, Savoy cabbage and brown shrimp cream

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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 wild Sikha deer venison with potato gateau, morel farcie, cavolo nero, chanterelles, celeriac & black truffle puree, a taste of damson and sauce poivrade

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Roast breast of Cheshire pheasant and pressed leg terrine with trompettes, cavolo nero, parsnip fondant & puree, quince gel and game jus

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Fresh market fish of the day

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(V, Vg) Pithivier of salt-baked layers of root vegetables and winter cabbage with fermented pearl barley, spiced butternut squash puree and roast celeriac jus

DESSERT

Assiette of festive signature Art School desserts

RETIRE TO THE ART SCHOOL CELLARS FOR:

A trio of chef's favourite cheeses: truffled Baron Bigod, Quicke's mature Cheddar, Cashel Blue, served with quince, Peter Jones truffle-scented local honey and homemade spiced apricot

To make a reservation visit theartschoolrestaurant.co.uk