# Festive Menu Excellence 2024

£95.00 per person

#### Available every Tuesday to Saturday and Mondays 9th and 16th December - 2.15pm and 5.00-9.15pm

### ON ARRIVAL

A glass of Charles Heidsieck champagne and Chef's snack

### AMUSE BOUCHE

served with Art School bread and dulse & Lancashire raw milk butters

## TO START

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

Fillet of chilled Loch Etive trout with King's Imperial caviar, pomelo, remoulade and lobster emulsion

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

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

#### MAIN

Roast breast of Cumbrian maple-glazed saltaged duck and confit leg stuffed cabbage parcel with soy juices, charred leek and butternut squash Pan-roast loin and pressed shoulder of Cheshire red deer venison with potato gateau, morel farcie, cavolo nero, butternut squash fondant, celeriac & black truffle puree, a taste of damson and sauce poivrade

Fresh market fish of the day  $\,$ 

(V, Vg) Pithivier of salt-baked layers of root vegetables and winter cabbage with Pommes Violette, Savoy cabbage and sauce soubise

#### **CHEESE**

(Optional) Cheese course from our British selection, served with quince,
Peter Jones truffle-scented local honey and homemade fig & red onion chutney
(Supplement £19.50 for 5)

### DESSERT

Vacherin of pomelo, orange and amaretto

Paris Brest with baked vanilla custard and Granny Smith apple

Pear and gingerbread tart with milk sorbet

Cherry and chocolate entremet

(V, Vg) A celebration of Valrhona chocolate with passionfruit and coconut

Optional Coffee and petit fours (£9 per person supplement)

To make a reservation visit theartschoolrestaurant.co.uk

