

Festive Prix Fixe 2024

£55.00 - Three Courses

Available every Tuesday – Saturday and Mondays 9th and 16th December
Noon–2.15pm and 5.00–6.15pm

Our guests are politely reminded that tables booked for our early evening pre-theatre menus have a two-hour seating time allocation unless by prior arrangement

ON ARRIVAL

A glass of Henners English sparkling wine with Gordal olives

AMUSE BOUCHE

Served with Art School bread and dulce & Lancashire raw milk butters

TO START

Terrine of Scottish Highland red deer venison & local pheasant with buttermilk horseradish, damson gel, salsify, pickled shallots and winter leaves

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Croquette of salt-aged miso Cumbrian duck leg with spiced plum dressing, enoki mushroom, pickled meat radish and winter leaves

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

MAIN

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

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Cutlet of salt-aged Cumbrian Middle White pork with a Southport smoked pork wrapped potato, apple & prune gateau, pork fat carrot confit, baby Brussels sprouts and green peppercorn sauce

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Cheshire venison haunch with morel farcie, cavolo nero, butternut squash fondant, celeriac & black truffle puree, a taste of damson and sauce poivrade

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

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(V, Vg) Portobello mushroom stuffed with butternut squash, cordyceps, spinach, confit garlic, Hen-of-the-Woods mushroom, pickled walnut puree, charred carrots and pine nut dressing

DESSERT

A trio of festive Art School signature desserts

To make a reservation visit theartschoolrestaurant.co.uk

