

New Year's Eve Celebration Menu

31st December 2024

£189.00 - per person

Available for tables seating at 8.00pm

ON ARRIVAL

Glass of Charles Heidsieck,
Rosé Réserve N.V with Chef's snack

AMUSE BOUCHE

Cured Liverpool Bay seabass with Southport
potted shrimp, wasabi sour cream,
dill and beetroot cracker, Art School bread,
dulce and Lancashire raw milk butters

TO START

A game terrine of venison, pheasant,
Cheshire hare & English herbs
wrapped in Southport smoked pork served
with pickled morels and Cumberland sauce

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Miso-marinated black cod with
enoki mushrooms on a bed of
sautéed squid 'linguine'

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McSween haggis & Cheshire pheasant
forcemeat with seared foie gras,
roast Mirabel plum puree and toasted
hazelnut & onion crumb

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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

MAIN

Butter-poached native lobster tail and
sirloin of Storeton Belted Galloway beef
with cordyceps, charred baby gem lettuce,
cauliflower purée, purple cauliflower &
Ratté potato

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Chef's favourite - 'Txagurro Donostia'
Basque-style baked Morecambe Bay crab
and tiger prawn with Pommes Anna,
red pepper emulsion, winter leaves and
Oloroso sherry vinaigrette

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

CHEESE

Chef's British selection of Tunworth,
Dorstone, Ingot goat's cheese & Quicke's
mature Cheddar with preserved fig, quince,
Peter Jones truffle-scented local honey and
fresh fruit

DESSERT

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

Optional wine flight available - £75.00 or Premium - £95.00

Ticket price includes: menu, champagne on arrival and Charles Heidsieck, Brut Réserve champagne toast at midnight with Karl, our bagpiper from the Blackwatch Regiment, to pipe us down to The Art School Cellars until 2am.