

New Year's Eve Prix Fixe Menu

31st December 2024

£95.00 per person

Available for tables seating between 16.30 and 17.30

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

ON ARRIVAL

A glass of Henner's English sparkling wine
NV Brut with Chef's snack

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Amuse bouche of cured Liverpool Bay seabass
with wasabi sour cream, dill and beetroot
cracker, Art School bread and dulce
& Lancashire raw milk butters

TO START

Terrine of Southport smoked pork wrapped
Sikha venison with buttermilk horseradish,
damson gel, salsify, pickled shallots and winter
leaves

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

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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

Edge & Son's pave rump of Storeton Belted
Galloway beef with charred onion, ox-cheek,
celeriac & black truffle puree, curly kale, salt-
baked swede and natural jus

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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) Portobello mushroom stuffed with
butternut squash, cordyceps, spinach,
Hen-of-the-Woods mushroom, pickled walnut
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, Quicke's mature Cheddar and
Cashel Blue, served with quince, Peter Jones
truffle-scented local honey and homemade
pear, red onion & walnut 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 from the Blackwatch Regiment.

To make a reservation visit theartschoolrestaurant.co.uk