

# Christmas Eve Celebration Menu - 24th December 2025

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£129.00 per person

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Served for luncheon, noon – 2.30pm

## ON ARRIVAL

A glass of Charles Heidsieck Brut Rosé champagne with citrus-marinated olives, lomo, paletta and salchichon

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Amuse bouche served with Art School bread and dulce & Cheshire cultured butters

## TO START

Smoked pork wrapped terrine of Cheshire venison, apricot, pheasant & pistachio served with classic Cumberland sauce

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Pan-seared Loch Fyne King scallop served in the half shell with 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

Cured fillet of chilled Loch Etive trout with Chef Askew's tiger prawns and mango salsa

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(V, Vg) Salad of salt-aged beetroot with blackberry, balsamic & Kalamata olive dressing, marinated vegan feta cheese, dill & cucumber relish and winter leaves

## MAIN

Loin and slow cooked shoulder of wild Cheshire venison with celeriac & black truffle purée, pommes Violette, cavolo nero, morel farcie and sauce poivrade

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Roast breast of Northop pheasant and pressed leg terrine with trompettes, ratté potato, cavolo nero, quince gel and Armagnac sauce

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Fresh market fish of the day

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(V, Vg) Grilled marinated Portobello mushroom carved onto caramelized red onion and potato rosti, roasted sesame carrots and a melange of ribbon vegetables with miso plant-based butter

## 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](http://theartschoolrestaurant.co.uk)