

# New Year's Eve Prix Fixe Menu

## 31st December 2025

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£119.00 per person

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**Available for tables seating between 4.30pm and 5.30pm**

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 NV Brut sparkling wine with Chef's snacks

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Amuse bouche of cured monkfish loin wrapped in nori, lime & yoghurt dressing

Served with Art School bread and dulse & Cheshire cultured butters

### TO START

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

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Cured fillet of chilled Loch Etive trout with Chef Askew's tiger prawn 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

Cumbrian pave rump of 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 North Sea cod with smoked garlic & parsley crust, pommes Violette, Savoy cabbage, Southport potted shrimp and vermouth cream

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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

### PRE DESSERT

### DESSERT

Trio of signature Art School desserts  
or

Three cheeses from our British selection: - Baron Bigod, Spenwood and Harrogate 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](http://theartschoolrestaurant.co.uk)