

# New Year's Eve Celebration Menu

## 31st December 2025

£195.00 - per person

Available for tables seating at 8.00pm

### ON ARRIVAL

Glass of Charles Heidsieck, Rosé Réserve NV  
with Chef's snack

### AMUSE BOUCHE

Cured monkfish loin wrapped in nori, lime &  
yoghurt dressing with added Morecambe  
Bay crab salad Art School bread, dulse and  
Cheshire cultured butter

### TO START

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

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Miso-marinated black North Sea 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

Dry aged Cumbrian sirloin of Belted Galloway  
beef with cordyceps,  
short rib, cauliflower purée, purple cauliflower  
& Ratté potato

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Mr Ward's grilled Dover sole with a Lilliput  
caper, brown shrimp, lemon & chive noisette,  
pommes violette & winter greens gratin

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(V, Vg) Grilled marinated Portobello  
mushroom carved onto caramelized red  
onion and potato rosti, roasted sesame  
carrots & a melange of ribbon vegetables  
with ponzu

### CHEESE

Chef's British selection of Tunworth,  
Spennithorne, Harrogate Blue & Mrs Kirkham's  
mature Cheshire 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

Guests are invited to join us for a 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