



THE  
ART SCHOOL  
PAUL ASKEW

*Le Treizième*  
**Noël**

The Art School

The Thirteenth Christmas  
2026

My warmest greetings to you all, dearest guests and Founder Members, as I welcome you to this year's Christmas brochure for The Art School in Liverpool.

As always, this winter we will proudly bring you our finest seasonal menus paired with exquisite wines, champagnes and cocktails to help you celebrate this most wonderful occasion. I always believe it's of vital importance to spend quality time with family, friends and colleagues during the festive season and as we bid farewell to 2026, so we hope to welcome you all across our threshold.

Our beautiful Sugnall Street home is ready for you, where we can accommodate solo diners and couples through to private hire of the entire site. Opening up in the Lantern Room we have our full festive Tasting Menu and Prix Fixe options, through to our Excellence Menu served all the way to Christmas Eve. And as always, New Year's Eve features our early Prix Fixe service followed by a full Celebration Menu for the ultimate gastronomic treat to see out the year in the finest of styles.

The Moriarty Room and The Art School's Tasting Room are also available to book. We'd love to welcome your private Christmas gatherings, parties and events of between 10-32 guests – please enquire to find out more. Our Christmas Emporium also returns, with a sumptuous selection of gift ideas for loved ones if you're looking for a special treat. And in The Art School Cellars, our Christmas Afternoon Tea includes sumptuous selections of sandwiches, cakes, desserts, teas, coffee and fizz.

There are many highlights from 2026 to reflect upon. Firstly, we proudly welcomed Stephen Doherty on Thursday 15<sup>th</sup> January to the kitchen – he's a truly an exemplary chef who led Le Gavroche to three Michelin-stars. Hrishikesh Desai then joined us on Thursday 29<sup>th</sup> January; Hrishikesh is a wonderful chef too, a Roux scholar and a Michelin star holder plus a dear friend who I met through our Fundraising Work together for The Royal Academy of Culinary Arts and Hospitality Action. Speaking of which, I think my most moving and heart-warming event of the year was the very special evening in May raising money for my friend and chef Matt Davies who suffered a terrible accident whilst working in a kitchen which left him fighting for his life in 2017. He subsequently had over 70 operations, but after an infection part of his dominant left arm had to be amputated. To honour Matt's bravery and dedication to hospitality, Tom Shepherd, Ellis Barrie, Simon Rimmer, Steven Doherty and myself came together to help raise essential funds for The Queen Elizabeth Hospital in Birmingham who treated Matt and Hospitality Action. If you can spare any money, these are causes very much worth your generosity.

Then in April we returned to Aintree for our fifth year at the beautiful Topham House. Since 2022 we've proudly served the world's greatest horse racing event's patrons with our luxury fine-dining. There's no other sporting event like The Grand National and we're always honoured to be part of their story, working with the brilliant team at The Jockey Club. We will be back in early April 2027 for our sixth year in Aintree. We have also continued to strengthen our ties as the La Commanderie de Bordeaux, celebrating the incredible wines from that region in Liverpool. And my work as President of Disciples Escoffier UK continues apace, working to modernise the organisation and introduce the next generation of hospitality stars into the hospitality sector as their mentor.

My lifelong commitment the hospitality industry is also to champion what grows across the region and use it in our restaurant. At The Art School and also Barnacle Restaurant and Bar which I opened with my son Harry in October 2025, we proudly employ local hospitality professionals and apprentices to create a legacy for food culture in the Liverpool City Region. Making sure the next generation of hospitality staff front and back of house are waiting in the wings is essential to me and my team and despite the many challenges we still face, there is always hope too in the talented people who work in our sector at every level.

So to conclude, this Christmas, The Art School will create a world-class fine-dining experience starting from stepping through our door on Sugnall Street to the moment you leave. Alongside our world-class food, we proudly serve fantastic vintages from around the world, including our partners Charles Heidsieck, Antinori and Castorani wines – all chosen to complement our work in the kitchen to the highest degree, from special occasion bottles and paired wines to a range of more accessible vintages no matter what the budget.

My biggest thanks as always go to you, our most treasured customers, who continue to support The Art School in all we do. And to my truly incredible team who make everything happen for you on each visit to us, I salute you all for your relentless hard work.

My warmest festive wishes to you all this Christmas.

With my deepest love,

Chef Patron Paul Askew x



# Festive Menus



Festive Prix Fixe  
£49 Per Person – Three Courses

Festive Menu Excellence  
£115 Per Person

Festive Tasting Menu  
£140 Per Person

Christmas Eve Celebration  
24<sup>th</sup> December - 12:00-14:30  
£135

New Year's Eve Prix Fixe  
31st December 2026, 4.30pm – 5.30pm  
£129

New Year's Eve Celebration  
31st December 2026, seating at 8pm  
£195



# Festive Events



26th November 2026 - £160

Christmas Begins with  
Champagne Charlie  
5 Courses paired with 5 Champagnes from  
Charles Heidsieck.



25th January 2027 - £149

Burns Night Celebration in  
Partnership with The Macallan  
5 Courses paired with 5 drinks, featuring  
'Bagpipin' of the Haggis' performed live.



14th - 21st - 28th January & 11th Feb 2027 - £160

Guest Chef Events  
5 courses and 5 wines from some of our  
favourite chef's in gastronomy.

Keep an eye out for the special guest chef  
announcements coming soon.

## Festive Prix Fixe

£49 Three Courses

Available every Tuesday-Saturday and Monday 7<sup>th</sup> 14<sup>th</sup> 21<sup>st</sup> & 28<sup>th</sup> December  
Noon-2.15pm and 5.00-6.15pm

### ON ARRIVAL

**(Optional)** A glass of Henners English sparkling wine with Gordal olives  
**(£13.00 supplement)**

### AMUSE BOUCHE

Served with Art School bread and dulse & Cheshire cultured butters

### TO START

Terrine of wild Red Deer venison & Saddleback pork with apple & chicory salad, sour cherry, cornichon, quince and brioche toast

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Honey & soy glazed breast of Barbary duck with pain d'epice, carved onto winter greens with a port & orange jus

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Twice-baked Art School classic soufflé of natural smoked haddock & Mrs Kirkham's mature Lancashire cheese with a vadouvan leek sauce

-

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

### DESSERT

A trio of festive Art School signature desserts

### MAIN

Roast breast of Northop pheasant and pressed leg terrine with roast parsnip,, 'hen-of-the-woods', pear, hazelnut and vin jaune sauce

-

Loin of salt-aged Cumbrian Saddleback pork with shallot, black pudding & potato terrine, Cox apple puree, roast Brussels sprouts, pork fat carrot confit and green peppercorn & mustard sauce

-

Red deer venison haunch and ragout with cavolo nero, Hasselback potato, puree of butternut squash and damson & juniper jus  
(£4.50 supplement)

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Baked fillet of Ward's Peterhead hake with smoked anchovy, garlic & parsley crust, Pommes Aligot, charred leek & Savoy cabbage and cockle & Noilly Prat sauce

-

(V, Vg) Pan-roast tranche of miso-glazed 'Lion's Mane' mushroom served with beluga lentils, salt-baked celeriac, charred leeks and red onion puree

## Festive Menu Excellence

£115 per person

Available every Tuesday-Saturday and Monday 7<sup>th</sup> 14<sup>th</sup> 21<sup>st</sup> & 28<sup>th</sup> December  
Noon-2.15pm and 5.00-9.15pm

### ON ARRIVAL

A glass of Charles Heidsieck champagne with a selection of Chef's snacks

### AMUSE BOUCHE

Served with Art School breads and dulse & Cheshire cultured butters

### TO START

Honey & Soy glazed breast of Barbary duck, tranche of foie gras with roast Victoria plum & port wine sauce, pain d'epice and winter greens

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Loch Duart salmon 'mi-cuit', cured and gently cooked pink, King's Imperial caviar served chilled with wasabi crème fraiche, soy gel and winter leaves

-

Pan-seared Loch Fyne King scallop served in the half shell Jerusalem artichoke purée & crisps, apple & raisin dressing and Café de Paris butter

-

(V, Vg) 'Morel farcie' with a rich stuffing of spinach, garlic, chestnuts, Comte & Gruyere cheese and mushroom duxelles on a spiced butternut squash puree

### MAIN

'Solomio' of Iberico Patanegra pork served with charred leeks, pork fat confit carrot, black pudding & potato terrine, roast almonds, Cox apple and vanilla puree and Pedro Ximenez jus

Loin & slow cooked shoulder of wild Cheshire venison with hasselback potato, cavolo nero, chaterelles and pine, damson & juniper jus

-

Fresh market fish of the day

-

(V, Vg) 'Cauliflower Bordelaise'

Slow-cooked tranche of cauliflower coloured with spices served with golden raisins, dates and red wine & Madeira jus

### CHEESE

**(Optional)** Cheese course from our British selection, served with quince, Peter Jones truffle-scented local honey and homemade fig chutney

**(Supplement £20.00 for 5)**

### DESSERT

(V,Vg) Valrhona dark chocolate torte with praline crunch, mango & papaya gel, caramel popcorn and passion fruit foam

-

(V) Delice of white chocolate, myrtilles and crab apple

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Pine scented poached William pear & mulled wine pannacotta

**Optional** Coffee and petit fours  
**(£10 per person supplement)**

To make a reservation visit [theartschoolrestaurant.co.uk/christmas](http://theartschoolrestaurant.co.uk/christmas)

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## Festive Tasting Menu

£140 per person

Available every Tuesday-Saturday and Monday 7<sup>th</sup> 14<sup>th</sup> 21<sup>st</sup> & 28<sup>th</sup> December  
Noon-1.00pm and 5.00-9.15pm

### ON ARRIVAL

A glass of Charles Heidsieck champagne and Chef's snacks

### AMUSE BOUCHE

served with Art School bread and dulce & Cheshire cultured butter

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Loch Duart salmon 'mi-cuit', cured and gently cooked pink, King's Imperial caviar  
served chilled with wasabi crème fraîche, soy gel and winter leaves

-

Pan-seared Loch Fyne King scallop served in the half shell,  
Jerusalem artichoke purée and Café de Paris butter

-

Honey & Soy glazed breast of Barbary duck, tranche of foie gras  
with roast Victoria plum & port wine sauce, pain d'épice and winter greens

-

Loin & slow cooked shoulder of wild Cheshire venison with hasselback potato,  
cavolo nero, chanterelles and pine, damson & juniper jus

-

Optional Cheese course from our British selection, served with quince,  
Peter Jones truffle-scented local honey and fig chutney  
(Supplement £20.00 for 5 cheeses)

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Pre Dessert

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Valrhona dark chocolate torte with praline crunch, mango & papaya gel,  
caramel popcorn and passion fruit foam

**Optional** Coffee and petit fours (£10.00 per person supplement)

Optional wine flight available - £79 per person

To make a reservation visit [theartschoolrestaurant.co.uk/christmas](http://theartschoolrestaurant.co.uk/christmas)

## Christmas Eve Celebration

£135 per person

Served for luncheon, noon - 3:00pm

### ON ARRIVAL

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

-

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

### TO START

Terrine of wild Red Deer venison & Saddleback  
pork with apple & chicory salad, sour cherry,  
cornichon, quince and brioche toast

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Pan-seared Loch Fyne King scallop served in the  
half shell, Jerusalem artichoke puree & crisps,  
apple & raisin dressing and Café de Paris butter

-

Twice-baked soufflé of natural smoked haddock  
& Sandham's mature Lancashire cheese with a  
vadouvan leek sauce and keta caviar

-

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

### INTERMEDIATE

Loch Duart salmon 'mi-cuit', cured and gently  
cooked pink, King's Imperial caviar served chilled  
with wasabi crème fraîche, soy gel and winter  
leaves

(V, Vg) 'Morel farcie' with a rich stuffing of  
spinach, garlic, chestnuts, Comte & Gruyere  
cheese and mushroom duxelles on a spiced  
butternut squash puree

### MAIN

Red deer venison haunch and ragout with  
cavolo nero, Hasselback potato, puree of  
butternut squash and damson & juniper jus

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Roast breast of Northop pheasant and pressed  
leg terrine with roast parsnip, 'hen-of-the-woods',  
pear, hazelnut and vin jaune sauce

-

Fresh market fish of the day

-

(V, Vg) Pan-roast tranche of miso-glazed 'Lion's  
Mane' mushroom served with beluga lentils,  
salt-baked celeriac, charred leeks and red onion  
puree

### DESSERT

Assiette of festive signature Art School desserts

### RETIRE TO THE ART SCHOOL CELLARS FOR:

A trio of chef's favourite cheeses: Baron Bigod,  
Quicke's mature Cheddar, Cashel Blue, served  
with quince, Peter Jones truffle-scented local  
honey and homemade spiced apricot chutney

To make a reservation visit [theartschoolrestaurant.co.uk/christmas](http://theartschoolrestaurant.co.uk/christmas)

## New Year's Eve Early Evening

£129 per person

Available for reservations arriving between 4.30pm-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 sparkling wine NV  
Brut with Chef's snack

Amuse bouche of cured monkfish loin wrapped  
in nori, lime & yoghurt dressing, Art School bread  
and dulce & Cheshire cultured butter

### TO START

Terrine of wild Red Deer venison & Saddleback  
pork with apple & chicory salad, sour cherry,  
cornichon, quince and brioche toast

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Loch Duart salmon 'mi-cuit', cured and gently  
cooked pink, King's Imperial caviar served chilled  
with wasabi crème fraîche, soy gel and winter  
leaves

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

### MAIN

Scottish 'pave' rump of Black Angus beef,  
Roscoff onion, caramelised cauliflower, puree  
of Hasselback potato, cavolo nero and Sauce  
Bordelaise

-  
Baked fillet of Ward's Peterhead hake with  
smoked anchovy, garlic & parsley crust,  
Pommes Aligot, charred leek & Savoy cabbage  
and cockle & Noilly Prat sauce

-  
(V, Vg) Pan-roast tranche of miso-glazed 'Lion's  
Mane' mushroom served with beluga lentils,  
salt-baked celeriac, charred leeks and red onion  
puree

### PRE DESSERT

### DESSERT

Trio of signature Art School desserts  
or  
Two cheeses from our British selection:-  
Tunworth and Cashel Blue, served with quince,  
Peter Jones truffle-scented local honey and fig  
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/christmas](http://theartschoolrestaurant.co.uk/christmas)

## New Year's Eve Celebration

£195 per person

Available for reservations arriving 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, dulce and Cheshire  
cultured butter

### TO START

Terrine of wild Red Deer venison & Saddleback  
pork with apple & chicory salad, sour cherry,  
cornichon, quince and brioche toast

-  
Miso-marinated halibut with sautéed squid  
'linguine', crispy mushrooms and lime & ginger  
butter sauce

-  
McSween haggis & Cheshire pheasant  
forcemeat with seared tranche of foie gras, roast  
Victoria plum puree and toasted hazelnut & onion  
crumb

-  
(V, Vg) 'Morel farcie' with a rich stuffing of spinach,  
garlic, chestnuts, Comte & Gruyere cheese and  
mushroom duxelles on a spiced butternut  
squash puree

### MAIN

Fillet of Scottish Black Angus beef and native  
lobster tail served with Hasselback potatoes,  
charred Hispi cabbage, Hen-of-the-wood and  
lobster bisque

-  
Mr Ward's grilled Dover sole with a Lilliput caper,  
brown shrimp, lemon & cucumber beurre  
noisette, Pommes Aligot, caramelised chicory  
and chive & onion crumb

-  
(V, Vg) 'Cauliflower Bordelaise'  
Slow-cooked tranche of cauliflower coloured  
with spices served with golden raisins, dates  
and red wine & Madeira jus

### CHEESE

Chef's British selection of Tunworth, Cashel 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 - £95 per person

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

To make a reservation visit [theartschoolrestaurant.co.uk/christmas](http://theartschoolrestaurant.co.uk/christmas)



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PAUL ANKUM



1 Sugnall Street, Liverpool, L7 7EB  
Reservations: 0151 230 8600  
[www.theartschool.co.uk](http://www.theartschool.co.uk)