

NEW YEAR'S EVE CELEBRATION MENU

Available 8pm to 9.15pm - Pre-paid reservations required We offer vegetarian, pescatarian and vegan menus to cater for all our guest's requirements

ON ARRIVAL

Glass of Charles Heidsieck Champagne NV with a selection of Chefs seasonal canapes.

AMUSE BOUCHE

Pan-seared King scallop with soy, ginger and Yuzu.

TO START

A game terrine of venison, pheasant & partridge with English herbs wrapped in Southport smoked pork served with pickled mushrooms & Cumberland sauce.

Pan roasted fillet of halibut with Filey crab, cucumber pearls, crushed potatoes & wild mushroom beurre blanc.

Haggis & chicken forcemeat with seared foie gras, Mirabelle plum puree & toasted hazelnut crumb.

(V) Warm salad of honey-glazed roasted fig, Hooton watercress, Tynsboro goat's cheese, tapenade croutes, red onion, toasted walnuts & linseeds.

MAIN

Sirloin of Callum's "Hereford" beef with braised pearl barley, slow-cooked ox-cheek, charred leeks, sweet potato puree & natural jus.

Baked Filey crab, crevettes, lemon, parsley and fennel risotto and a crab bisque.

(V) Pithivier of Savoy cabbage, walnuts, wild mushrooms & butternut squash served with balsamic roast beetroot puree, roast parsnips & black truffle butter sauce.

CHEESE

Chefs British cheese selection of Tunworth, Dorstone, Colston Bassett & Mrs Appleby's Cheshire. Served with quince, truffle-scented, "Two Liverpool Cathedral's honey" & fresh fruit.

PRE-DESSERT

DESSERT

Assiette of Art School celebration desserts to bring in the New Year.

£125 per person

Optional wine flight available - £55.00 or £95.00

Includes: menu, Champagne on arrival and Champagne toast at midnight with the piper to pipe and drum us down to The Art School Cellars until 2am



