

THE ART SCHOOL

NEW YEAR'S EVE PRIX FIXE MENU

Available 4.30pm to 5.30pm - Pre-paid reservations required

Our Guests are politely reminded that early evening tables booked for our pre-theatre menus need to be vacated by 6:30pm

We offer vegetarian, pescatarian and vegan menus to cater for all our guest's requirements

ON ARRIVAL

Glass of Henner's English sparkling rose NV with citrus- marinated olives, lomo, palette and salchichon.

AMUSE BOUCHE

TO START

Lakeland venison carpaccio with wasabi snow, Lilliput capers, pickled shallots, winter leaves and Cumberland sauce.

Breast of Red Leg partridge with braised pearl barley, roast parsnip puree, beetroot crisps and an apple and sage jus.

Pan-roast cod loin with a Filey crab & Cucumber sauce on a bed of crushed black olive and thyme potatoes with Attilus Royal Siberian Caviar.

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

MAIN

Pave rump of "Bunbury Red Poll" beef, braised ox-cheek, beef dripping potato, charred onion, celeriac & black truffle puree and a natural jus.

Roast breast of Rhug Estate pheasant, confit leg parcel, trompettes, cavolo nero, Pommes Anna, butternut squash puree, quince jelly and parsley sauce.

Pan-roast fillet of Peterhead hake with Southport smoked pork, haricot beans, buttered Savoy cabbage and Menai mussel sauce.

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

PRE-DESSERT

DESSERT

Trio of signature Art School desserts or 3 cheeses from our British selection served with quince, truffle-scented, "Two Cathedrals honey" & seasonal fruit.

£59 per person

