

## THE ART SCHOOL

Champagne & canapés on arrival,  
4 courses & paired wine, including an optional cellar tour  
£95 per person

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A glass of Charles Heidsieck Champagne with a selection of Chef's seasonal canapés

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Seared king scallop with Southport smoked pork, Granny Smith apple,  
yuzu gel, romanesco & herb cous cous & morcilla

Oliver Zeter, Sauvignon Fume Blanc, Pfalz, Germany 2017

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Pan-roast breast of Northop wood pigeon with sour cherry dressing,  
horseradish crème fraîche & pain d'épice

Azienda Agricola Il Cascinone, Barbera d'Asti Superiore, Piemonte, Italy 2016

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Sirloin of rare-breed Heswall Oldfield Farm Galloway, slow-cooked ox cheek,  
baby leek, duck fat potato, cauliflower purée and Wirral watercress

Bodega Bressia, Montegrelo Malbec, Mendoza, Argentina 2016

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Millefeuille of salted caramel cremeux & dark chocolate mousse with popcorn ice cream

Mas De Lavail, Expression Maury, Roussillon, France 2015