

**The Art School
Festive Menu**

LUNCH + DINNER



XMAS

LUNCH 12pm ~ 5pm

Two courses £14

Three courses £17

+ tea and coffee with
homemade truffles

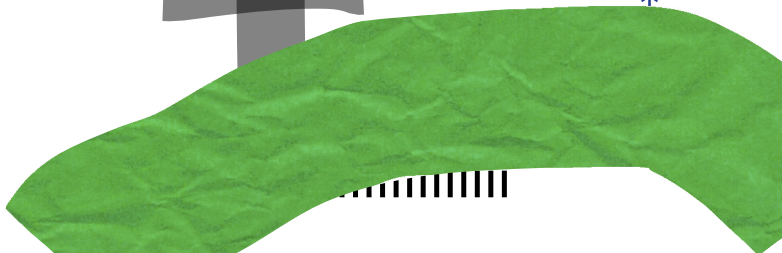
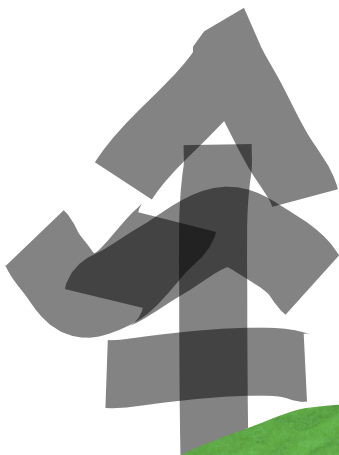
DINNER 5pm ~ 10pm

Two courses £18

Three courses £21

+ a glass of prosecco

+ canapés



Starters

Jerusalem artichoke soup with pumpkin seeds served with sourdough (vegan)

Inhouse smoked duck with butternut squash puree, pickled heritage carrots and watercress

Smoked mackerel parfait, toasted brioche, leaves & salsa verde

Roasted baby beetroot salad with Sainte-Maure de Touraine, poached pear and watercress (veg)

Mains

Steamed pudding of braised ox cheek with parsnip puree and red wine jús

Pan fried duck breast with carrot purée, pan fried sprout leaves and turnip with parmentier potatoes & five spice jús

Mushroom polenta, sundried tomatoes and goats cheese sauce (veg) or sauce vierge (vegan)

Roasted herb gnocchi with turnip, spinach and a light cream sauce (veg) or Scottish rapeseed oil infused with herbs (vegan)

Pan fried pollock with berlotti beans and chorizo served with beurre noisette

Desserts

Iced chocolate parfait with biscotti biscuits and Kahlua reduction (veg)

Clootie dumpling served with an orange crème anglaise


Quince with Pedro Ximenez jelly and tuile served with vanilla cream (veg) or almond milk sauce (vegan)

Selection of cheese with homemade chutney and homemade oatcakes



Book a table

Saturday 13th - Saturday 20th

 0141 3534540

catering@theartschool.co.uk



(CLOSED SUNDAY)



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