



THE  
ART SCHOOL  
FINE DINING

## MENU EXCELLENCE

AVAILABLE TUESDAY TO SATURDAY  
12.00 NOON TO 2.15PM AND 5PM TO 9.15PM

### ON ARRIVAL

A glass of Charles Heidsieck Champagne with a selection of seasonal canapés

### TO START

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

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Seared King scallop with Southport smoked pork, Granny Smith apple, Yuzu gel, romanesco cous cous & Butcher's wife black pudding

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Fillet of Turbot with cucumber tagliatelle, Palourde clams, cockles & Atilus Royal Siberian Caviar

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(V) Dorstone goats cheese & candied walnut brioche toast with chicory jam, pickled carrot & radish salad

### MAIN

Loin of "Red Deer" venison, with girolles, & black truffle, cavolo nero, parsnip puree, pink peppercorn & damson jus

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Fresh Market Fish of the day

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

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

### CHEESE

**(Optional)** Choose 5 British cheeses from the trolley, served with quince, truffle-scented "Two Liverpool Cathedrals honey"

**(Supplement £17.00 for 5)**

### DESSERT

Classic Pavlova of winter berries in kirsch with Turkish delight ice cream & white chocolate soil

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"Peanut butter jelly sandwich" peanut parfait, beurre noisette cremeux, raspberry & cinnamon toast

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Dark chocolate torte with praline crunch, mango gel, caramel popcorn & passion fruit foam

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Treacle tart with spiced orange ice cream & gingerbread crumb

Coffee and petit fours (optional £9 per person supplement)

£75 per person

**Paul Askew**

