



THE
ART SCHOOL
PAUL ASKEW

FESTIVE PRIX FIXE

AVAILABLE TUESDAY - SATURDAY FOR LUNCH AND DINNER,
12PM-2:15PM 5.00PM-6.15PM

*Our Guests are politely reminded that early evening tables booked for our pre-theatre menus need to be vacated
by 7:30pm unless by prior arrangement*

TO START

Lakeland venison carpaccio with Parmesan snow, Lilliput capers,
pickled shallots and Winter leaves

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Breast of red leg partridge with braised pearl barley,
roast parsnip pureé with pear & rosemary jus

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Natural smoked haddock baked in a crust of brown shrimp, parsley & thyme
served with whole grain mustard sauce, wilted leeks & keta

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(V) Twice baked soufflé of wild mushrooms and chestnuts,
with thyme and spinach in a cider & parsley sauce

MAIN

Roast breast of Rhug Estate pheasant with confit leg pie with trompettes, cavolo nero,
Pommes Anna, butternut squash pureé and quince jelly

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

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Calum Edge's Pave rump of dry-aged beef with roast celeriac & swede fondant,
braised ox-cheek & natural jus (£4.50 supplement)

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(V) Roast celery hearts with Curthwaite goats curd, pomegranate molasses,
herb bulgur wheat, chick peas & sesame wilted Swiss chard

DESSERT

Dessert plate for sharing

A Selection of festive winter desserts and puddings to share:
maple & walnut Macaron, mini Viennese mince pie, white chocolate &
mandarin torte, cherry and almond slice, mint & chocolate meringue

Two Courses £27.00 Three Courses £34.00

Paul Askew

