



THE
ART SCHOOL
PAUL ASKEW

FESTIVE TASTING MENU

AVAILABLE TUESDAY TO SATURDAY
12.00 NOON TO 1:00PM AND 6.15PM TO 9.15PM

A glass of Charles Heidsieck Champagne with selection of seasonal canapés

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Amuse Bouche

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Pan roasted turbot with cucumber & Filey crab sauce on a bed of Vineyard Farm potatoes
with thyme & olive oil

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Seared King scallop with Butcher's Wife black pudding, Granny Smith apple,
golden raisin pureé & Romanesco cous cous

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

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Mr Ward's Loin of "Red Deer" venison, with girolles & black truffle, cavolo nero,
parsnip pureé, pink peppercorn & damson jus

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(optional) Choose 5 British cheeses from the trolley, served with quince, truffle-scented,
"Two Liverpool Cathedral's honey" and seasonal fruit
(Supplement £15.00 for 5)

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Pre-Dessert

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Caramelised Cox's orange pippin apple, cinnamon shortbread and
salted caramel ice cream

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Coffee and petit fours

(optional) £9 per person supplement

£ 89 per person

Optional Wine Flight £55 per person

Paul Askew

