



T H E  
ART SCHOOL  
PAUL ASKEW

## TASTING MENU

A glass of Charles Heidsieck Champagne with selection of seasonal canapés

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Amuse Bouche

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Fillet of Turbot with cucumber ribbons, palourde clams, cockles & keta caviar

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Loch Fyne King Scallop with cauliflower puree, morcilla, Granny Smith apples  
with crispy kale and natural jus

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Breast of corn fed Goosnargh Duck with Bramley apple puree, butternut squash,  
Spiced red cabbage & navet

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Mr Ward's loin of red deer with parsnip puree, Smithy's Southport mushrooms,  
truffle, cavollo nero, pink peppercorn & damson jus

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**Optional** cheese course from our British selection course from the trolley  
served with quince, truffle-scented "Two Liverpool Cathedral's honey"  
(supplement £14.50 for 5)

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Pre-Dessert

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Pavlova of Turkish Delight ice cream with pear & grape jam,  
white chocolate crumb & gin soaked blackberries

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

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£ 89 per person

**Optional** Wine Flight £55 per person

**Paul Askew**

