



T H E
ART SCHOOL
PAUL ASKEW

VEGETARIAN MENU EXCELLENCE

AVAILABLE TUESDAY TO SATURDAY
12.00 NOON TO 2.15PM AND 6.15PM TO 9.15PM

ON ARRIVAL

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

TO START

Warm salad of honey-glazed roasted fig, Winter leaves, Tymsboro goat's cheese, focaccia crostini, red onion, salt & sugar roasted walnuts with a plum puree

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Twice baked soufflé of wild mushrooms with
Mrs Kirkham's Lancashire cheese & truffle butter sauce

MAIN

Baked salsify with Parmesan crust, baby root, parsnip puree,
Winter leaves & sour cherry dressing

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(V) Assiette of Winter cauliflower & pumpkin
To include, Roasted cauliflower, gratin, charred & pickled with buttered kale
& Romanesco

CHEESE

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)

DESSERT

Crème Brulee of blonde chocolate, orange jel, honey cremeaux & cinnamon meringues

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Winter Granny Smith apple & calvados sponge pudding with vanilla mascarpone &
candied walnuts

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

Coffee & petit fours (optional £9 per person supplement)
£69 per person for aperitif, canapés & three courses

Paul Askew

