



THE  
ART SCHOOL  
PAUL ASKEW

## St. Valentines

### Celebration Menu

WEDNESDAY 14<sup>th</sup> February 2018

12.00 NOON TO 2:15PM AND 6.15PM TO 9.15PM

Glass of Charles Heidsieck Rose NV Champagne  
With a selection of seasonal canapes

Amuse Bouche & Chef's snacks served at the table

#### TO START

(V) Risotto of roast Lancashire beetroot with caramelised onion puree, Parmesan tuille  
and red chicory salad

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Cornish red mullet with langoustines, "Pastis" sauce & saffron potato risotto

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Seared king scallop with Butcher's Wife black pudding, Granny Smith apple,  
Golden raisin puree & Romanesco cous cous

#### MAIN

(V) Salt baked celeriac with quinoa, roast sweet potato, shaved fennel salad,  
cauliflower, buttered spinach & charred chicory

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A plate of Callum Edge's "Blackfaced Suffolk"; pan roast loin, slow cooked shoulder  
& hay roasted rump with puy lentils and spring vegetables

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Sirloin of salt-aged, organic Rhug Estate fillet of beef with braised pearl barley,  
slow-cooked ox cheek, charred leeks, sweet potato puree and natural jus

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Fillet of Peterhead halibut with lemon, caper and brown shrimp butter  
tenderstem broccoli with parsley & garlic purees

#### CHEESE

**(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)

#### PRE-DESSERT

#### DESSERT

Art School Valentine assiette of speciality desserts

Coffee with chocolate hearts and macarons

£110 per person for aperitif, canapes and five courses  
£55 or £95 per person for wine flight to include five wines plus digestif

**Paul Askew**

