



THE  
ART SCHOOL  
1966-2016



## A Special Easter Sunday Lunch

Sunday, 1<sup>st</sup> April 2018

### On Arrival

A glass of Henners English Sparkling wine with cheese straws, Spanish cured meats & olives

### Amuse bouche

#### To start

Seared King Scallop with cauliflower puree, morcilla, toasted hazelnut,  
Granny Smith apple & golden raisin puree

Fillet of Menai Mackerel with blood -orange dressing, herb infused curd cheese,  
Nasturtium and golden beets

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Lightly scrambled Cheshire Duck egg with Severn and Wye smoked salmon,  
fine herbs, granary toast and keta caviar

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(V) Twice baked soufflé of local pink tip spinach and Mrs Kirkham's Lancashire cheese,  
Hooton wild garlic and Ormskirk leek with Dijon cream sauce

### Main

Breast of corn fed Guinea Fowl with celeriac and black truffle puree and crisp  
local potato gateau, spring cabbage parcel, slow roast leg and thyme and caper sauce

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Hayroast rump of Herdwick lamb with Butcher's Wife black pudding, puy lentils, baby beetroot,  
heritage carrots, wild garlic and natural jus

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Fresh Market Fish of the Day

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(V) Salt-baked celeriac with quinoa, roast sweet potato, shaved fennel salad, buttered spinach,  
charred chicory and new season English asparagus.

### Dessert

Assiette of Cox's apple & caramel to include; confit apples, salted caramel  
ice cream, dulcify cremeux & caramel pastry crunch

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Sicilian orange & lemon tart with Italian meringue, candied peel,  
raspberry sorbet and sesame crunch

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Yoghurt pannacotta with raspberry foam, "Two Liverpool Cathedral's" honey cremeux  
strawberry meringue & blackberry sorbet

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A trio of cheese from the trolley with quince and fresh apple

(Optional) Freshly brewed Coffee and petit fours  
(£9 per person supplement)

£49.00 per person

Children under 12 - £20 per head junior menu available

Paul Askew

