



THE
ART SCHOOL
BY 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

Risotto of roast Lancashire beetroot with caramelised onion puree,
parmesan tuille and red chicory salad

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Twice baked soufflé of local pink tip spinach and Mrs Kirkham's Lancashire cheese,
Ormskirk leek & Dijon cream sauce

MAIN

Roast celery hearts with Curthwaite goat's curd pomegranate molasses,
herb bulgur wheat, chick peas & sesame wilted cabbage

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Salt baked celeriac with quinoa, roast sweet potato, shaved fennel salad,
Cauliflower, buttered spinach & charred chicory

CHEESE

Optional cheese course from our British selection course from the trolley
served with quince, truffle-scented "Two Liverpool Cathedrals honey"
(Supplement £14.50 for 5)

DESSERT

Fine tart of new season rhubarb with stem ginger ice cream & glazed custard

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Yoghurt pannacotta with raspberry foam,
"Two Liverpool Cathedrals" honey cremeux and strawberry meringue

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New season Claremont Farm strawberry & soya milk ice cream with yuzu,
chickpea meringue & coconut cake

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Coffee and petit fours (optional £9 per person supplement)
£69.00 per person

Paul Askew

