



THE  
ART SCHOOL  
PAUL ASKEW

## FESTIVE PESCATARIAN TASTING MENU

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

A glass of Charles Heidsieck Champagne with selection of seasonal canapés

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Amuse Bouche

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Pan-roast cod loin with cucumber & Filey crab sauce on a bed of crushed black olive & thyme potatoes.

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Seared King scallop with Granny Smith apple, Yuzu gel &  
Romanesco cous cous

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Pan-roast fillet of Peterhead hake with haricot beans, Southport smoked pork,  
Buttered Savoy cabbage & Menai mussel sauce.

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Fresh fish of the day

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**Optional** cheese course from our British selection course from the trolley  
served with quince, truffle-scented “Two Liverpool Cathedrals honey”  
and seasonal fruit

(Supplement £17.00 for 5)

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Pre-Dessert

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Classic Pavlova of winter berries in kirsch with Turkish delight ice cream & white chocolate soil

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Coffee and petit fours

(**optional** £9 per person supplement)

£ 95 per person

**Optional** Wine Flight £55 per person

**Paul Askew**

