



THE
ART SCHOOL
PAUL ASKEW

December 2018 FESTIVE PRIX FIXE

AVAILABLE TUESDAY - SATURDAY FOR LUNCH AND DINNER,
12PM-2:15PM 5.00PM-6.15PM

*Our Guests are politely reminded that early evening tables booked for our pre-theatre menus need to be vacated
by 7:30pm unless by prior arrangement*

TO START

'Red Deer' venison carpaccio with wasabi snow, Lilliput capers,
pickled shallots, winter leaves and Cumberland sauce

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Breast of Red Leg partridge with braised pearl barley, roast parsnip puree, beetroot crisps and sage and apple jus

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Natural smoked haddock baked in a crust of brown shrimp, parsley and thyme served with whole grain mustard sauce, wilted leeks and keta
caviar

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(V) Twice baked soufflé of wild mushrooms and chestnuts, with thyme and spinach in a cider and parsley sauce

MAIN

Roast breast of Rhug Estate pheasant with confit leg parcel, trompettes, cavolo nero, Pommes Anna, butternut squash puree, quince jelly and
game sauce

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Pan-roast fillet of Peterhead hake with haricot beans, Southport smoked pork, buttered Savoy cabbage and Menai mussel sauce

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Callum's Pave rump of "Bunbury Red Poll" beef with charred onion, celeriac and black truffle puree, beef dripping potato, braised ox-cheek and
natural jus (£4.50 supplement)

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(V) Asian marinated tofu with charred onion, roast Winter squash, baby leaf spinach, spaghetti vegetables and roast almonds

DESSERT

Dessert plate for sharing

A Selection of festive winter desserts and puddings to share:

Maple and walnut macaron, mini Viennese mince pie, white chocolate and mandarin torte, cherry and almond slice, mint and chocolate
meringue

Two Courses £27.00 Three Courses £34.00

Paul Askew

