



THE
ART SCHOOL
PAUL ASKEW

FESTIVE 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 Southport smoked pork, Granny Smith apple, Yuzu gel,
Romanesco cous cous & Butcher's Wife black pudding

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Roast breast of Goosnargh goose with roast red onion puree, spiced pear, Hassleback potatoes, Brussels sprouts,
Southport smoked pork with maple & pecan nuts

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Mr Ward's loin of "Red Deer" venison, with girolles, & black truffle, cavolo nero, parsnip puree,
pink peppercorn & damson jus

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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

