



THE  
ART SCHOOL  
LIVERPOOL

## 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

Breast of Northop wood pigeon with pan-fried foie gras, new season peas,  
lettuce & thyme with cherries, port wine reduction & smoked bacon crumb

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Pan seared Loch Fyne King scallop with miso, sesame wilted pak choi, pistachio crumb  
& butternut squash puree

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Fillet of Peterhead Halibut with a shaved fennel & crab salad, heritage tomatoes,  
smoked aubergine puree and an Oloroso sherry vinaigrette

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

### MAIN

Callum's blackfaced Suffolk lamb loin, breast & shoulder with hispi cabbage,  
lamb fat potatoes, buttered radish & courgette puree

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Fresh market fish of the day

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Breast of Red Leg partridge with salt baked turnip, parsnip puree, herb & toasted hazelnut crumb,  
Natural jus & confit apples

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(V) Salt baked celeriac with quinoa, roast sweet potato, shaved fennel salad,  
cauliflower, buttered spinach & charred chicory

### CHEESE

**(Optional)** Choose 5 British cheeses from the trolley, served with quince  
truffle-scented "Two Liverpool Cathedrals honey"  
(Supplement £17.00 for 5)

### DESSERT

"Citrus trio" orange crème brulee with lemon curd,  
crumble & lime sorbet

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"Sacred D'or" spiced Granny Smith apple,  
cinnamon compote in a white chocolate mousse & salted caramel glaze

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

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A tasting of dark chocolate & praline with amaretto gel,  
chickpea meringue & chocolate ice cream

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Coffee and petit fours

**(Optional)** £9.00 per person supplement  
£69 per person

**Paul Askew**

