



THE
ART SCHOOL
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) 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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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 per person supplement

£69.00 per person

Paul Askew

