



THE
ART SCHOOL
FINDUSMAN

MENU EXCELLENCE

AVAILABLE TUESDAY TO SATURDAY
12.00 NOON TO 2.15PM AND 5PM 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, preserved Frodsham Victoria plums in Cognac, hazelnut crumb & port wine jus

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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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Pan roast fillet of halibut with Filey crab, cucumber pearls, crushed potatoes & wild mushrooms beurre blanc

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(V) Dorstone goats cheese & candied walnut brioche toast with chicory jam, pickled carrot & radish salad

MAIN

Loin of "Red Deer" venison, with girolles, & black truffle, cavolo nero, parsnip puree, pink peppercorn & damson jus

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Fresh Market Fish of the day

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Sirloin of Callum's "Hereford" beef with braised pearl barley, slow cooked ox-cheek, charred leeks, sweet potato puree & natural jus

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(V) Pithivier of Savoy cabbage, walnuts, wild mushrooms & butternut squash served with balsamic roast beetroot puree, roast parsnips & black truffle butter sauce.

CHEESE

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

(Supplement £17.00 for 5)

DESSERT

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

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"Theme on caramel" salted caramel glaze, spiced apple compote, dolce mousse & candied hazelnuts

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Dark chocolate torte with praline crunch, mango gel, caramel popcorn & passion fruit foam

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Sicilian orange & lemon tart with Italian meringue, candied peel, raspberry sorbet & sesame crunch

Coffee and petit fours (optional £9 per person supplement)
£75 per person

Paul Askew

