



THE
ART SCHOOL
PAUL ASKEW

TASTING MENU

AVAILABLE TUESDAY TO SATURDAY
12.00 NOON TO 1.00 PM 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 & butchers wife black pudding

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Roast breast of cornfed Goosnargh duck with fresh mint & pomegranate,
pistachio, natural jus

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

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Optional Choose 5 British cheeses from the trolley, served with quince,
truffle-scented “Two Liverpool Cathedrals honey” & 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

