



THE
ART SCHOOL
PAUL ASKEW

Valentine's Day Celebration Menu

Thursday, 14th February 2019

12.00 NOON TO 2:15PM AND 6.15PM TO 9.15PM

Glass of Charles Heidsieck Rose NV Champagne
with a selection of seasonal canapés

Amuse Bouche & Chef's snacks served at the table

TO START

Roast breast of corn-fed Goosnargh duck with fresh mint, pomegranate,
Pistachio and a natural jus

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Grilled Cornish red mullet with langoustines, saffron potato risotto and a Pastis sauce

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Seared King scallop with Butcher's Wife's black pudding, lomo,
romanesco couscous and golden raisin puree

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

MAIN

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

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Native lobster, baked Filey crab with lemon, parsley & fennel risotto and a crab bisque

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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" and seasonal fruit (Supplement £17.00 for 5)

PRE-DESSERT

DESSERT

Assiette of Art School Valentine speciality desserts

Chocolate hearts and macarons

£120 per person for aperitif, canapés and five courses
£55 per person for wine flight to include five wines plus digestif

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