



THE
ART SCHOOL
PAUL ASKEW

Valentine's Day Celebration Prix Fixe Menu

Thursday, 14th February 2019

12PM-2:15PM, 5.00PM-6.15PM

Our Guests are politely reminded that early evening tables booked for our pre-theatre menus need to be vacated by 7:30pm unless by prior arrangement

ON ARRIVAL

Glass of Nyetimber English sparkling wine with olives & charcuterie

AMUSE BOUCHE

TO START

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

-

(V) Twice baked soufflé of wild mushrooms Mrs Kirkham's Lancashire cheese,
with thyme and spinach in a cider & parsley sauce

-

Cornish red mullet with lemon, parsley & brown shrimp risotto,
pastis sauce & red capsicum puree

-

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

MAIN

Pan-roast fillet of Peterhead hake with haricot beans, Southport smoked
pork, buttered Savoy cabbage & Menai mussel sauce

-

Breast and slow-roast leg of corn-fed guinea fowl, roast new season heritage carrots,
charred leek and a tarragon & caper sauce

-

Calum Edge's Pave rump of "Bunbury Red Poll" beef with charred onion, celeriac & black truffle puree,
beef dripping potatoes, braised ox-cheek & natural jus

-

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

CHEESE

Optional cheese course from our British selection course from the trolley
served with quince, truffle-scented "Two Liverpool Cathedrals honey"
and seasonal fruit (Supplement £17.00 for 5)

DESSERT

A trio of Art School Valentine speciality desserts
Chocolate hearts and macarons

£59.00 per person

Paul Askew

