



THE
ART SCHOOL
PAUL ASKEW



A Special Easter Sunday Lunch

Sunday, 21st April 2019

On Arrival

A glass of Nyetimber English sparkling wine with cheese straws, award winning charcuterie & olives

Amuse bouche

Lightly scrambled Cheshire duck egg with Severn & Wye smoked salmon,
fine herbs, granary toast and keta caviar

To Start

Seared King scallop with Southport smoked pork, Granny Smith apple, Yuzu gel,
cauliflower & herb cous cous & Butcher's wife black pudding

-

Breast of cornfed Goosnargh duck with rhubarb,
beetroot & burnt orange purees, baby gem lettuce and peas

"Koffmans" Cornish squid bolognaise with parmesan crumb & herb oil

-

(V) Twice baked soufflé of local pink tip spinach and Mrs Kirkham's Lancashire cheese,
Hooton wild garlic and Ormskirk leek with Dijon cream sauce

Main

Breast of "Kara Johnson's" free range chicken with roast new season heritage carrots, cavolo nero,
crepinette of leg & smoked pork, charred leek, tarragon & caper sauce

-

Hay roast rump of Herdwick lamb, butchers wife black pudding, pearl barley,
baby beetroot, heritage carrots, wild garlic and natural jus

-

Fresh Market fish of the day

-

(V) Roast tranche of cauliflower with compressed apple, tempura florettes,
wild garlic puree, raspberry vinegar & pine nut dressing

Dessert

Treacle tart with spiced orange ice cream & gingerbread crumb

-

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

-

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

-

A trio of cheese from the trolley with quince and fresh apple

(Optional) Freshly brewed Coffee and petit fours
(£9 per person supplement)

£55.00 per person

Children under 12 - £22.50 per head junior menu available

Paul Askew

