



THE
ART SCHOOL
BY PAUL ASKEW

VEGETARIAN 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

Dorstone goats cheese & candied walnut brioche toast with
chicory jam, pickled carrot and radish

Twice baked soufflé of Hooton wild garlic with Mrs Kirkham's Lancashire cheese,
baby leaf spinach, Ormskirk leek and a Dijon cream sauce

MAIN

Salt-baked celeriac with quinoa, roast sweet potato, shaved fennel salad, buttered spinach,
charred chicory and new season English asparagus

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

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 Spring berries in Kirsch with Turkish delight ice cream & white chocolate soil

"Peanut butter jelly sandwich" peanut parfait, beurre noisette cremeux,
raspberry & cinnamon toast

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

Treacle tart with spiced orange ice cream & gingerbread crumb

Coffee and petit fours

(Optional) £9 per person supplement

£75 per person

Paul Askew



