



THE
ART SCHOOL
PAUL ASKEW



OLIVER ZETER



THE
ART SCHOOL
CELLARS

A SPECIAL DINNER WITH
OLIVER ZETER
WEDNESDAY 26TH JUNE 2019

ON ARRIVAL

A glass of Oliver Zeter Sauvignon Blanc Brut N.V
with selection of seasonal canapés

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Amuse Bouche

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TO START

Baked Fillet of Peterhead Halibut with new season samphire,
Attilus royal Siberian caviar, crust of Filey crab & sauce vierge

Oliver Zeter, Nussriegel, Riesling, Pfalz, Germany 2018

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INTERMEDIATE

Seared King scallop with Southport smoked pork, Granny Smith apple, Yuzu gel,
cauliflower & herb couscous & Morcilla

Oliver Zeter Sauvignon Blanc Fume, Pfalz, Germany 2016

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MAIN

Callum Edge's Black Faced Suffolk lamb, confit shoulder, loin & belly
with pistachio crumb, spring vegetables & black pudding soil

Oliver Zeter Zahir, Pfalz, Germany 2014

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DESSERT

Cox's apple tart tatin with vanilla mascarpone,
fresh Claremont farm strawberries & aged balsamic

Oliver Zeter Goldschatz, Pfalz, Germany 2011

£110.00 per person - 5 courses, 5 wines

Paul Askew

