



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

Warm salad of honey roasted fig, red chicory, Summer leaves, fennel, wild rocket, red onion with
toasted walnuts & Dorstone goats cheese croutons

-
Twice baked soufflé of Mrs Kirkham's Lancashire cheese,
baby leaf spinach, Ormskirk leek and Wirral watercress & Dijon cream

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

A classic lemon tart with sesame sable, raspberry foam & Italian meringue

Coffee and petit fours

(Optional) £9 per person supplement

£75 per person

Paul Askew

