THE

MORIARTY

PRIVATE DINING ROOM

PAUL ASKEW

GUEST *information*

THE
ART SCHOOL
PAUL ASKEW

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The Moriarty Private Dining Room

In December 2017, The Moriarty Private Dining Room opened. Seating up to 24 guests the Moriarty Private Dining Room is served by its own dedicated kitchen and bar.

Enjoy the renowned quality of Chef Askew's menus, using only the finest local, seasonal ingredients in sumptuous, intimate surroundings.
The dining room is beautifully appointed with stunning finishes and artefacts from the Askew family global travels.

The Moriarty Private Dining Room is fully self-contained with a bar area for reception drinks, a fully served kitchen, private washroom and cloaks facility ensuring 'the height of discretion' for that special occasion.

The private dining room is ideal for special occasions, small weddings, corporate breakfasts, meetings and dinners.

PRIVATE DINING ROOM

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Our menus change with the availability and quality of seasonal produce.

The example menus below are for illustrative purposes only.

PRIX FIXE

AMUSE BOUCHE

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TO START

"Red Deer" venison carpaccio with wasabi snow, Lilliput capers, pickled shallots, Winter leaves & Cumberland sauce.

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Breast of Red Leg partridge with braised pearl barley, roast parsnip pureé, beetroot crisps & sage and apple jus.

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Natural smoked haddock baked in a crust of brown shrimp, parsley & thyme served with whole grain mustard sauce, wilted leeks & Keta caviar

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(V) Twice baked soufflé of wild mushrooms & chestnuts, with thyme & spinach in a cider & parsley sauce.

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MAIN

Roast breast of Rhug Estate pheasant with confit leg parcel, trompettes, cavolo nero, Pommes Anna, butternut squash pureé, quince jelly & game sauce.

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

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Callum's Pave rump of "Bunbury Red Poll" beef with charred onion, celeriac & black truffle puree, beef dripping potato, braised ox-cheek & natural jus (£4.50 supplement).

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(V) Asian marinated tofu with charred onion, roast Winter squash, baby leaf spinach, spaghetti vegetables & roast almonds.

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DESSERT

Dessert plate for sharing. A selection of festive Winter desserts & puddings to share: Maple & walnut macaron, mini Viennese mince pie, white chocolate & mandarin torte, cherry & almond slice, mint & chocolate meringue.

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£49 per person

Paul Askew

MENU EXCELLENCE

ON ARRIVAL

A glass of Charles Heidsieck Champagne with a selection of seasonal canapés.

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AMUSE BOUCHE

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TO START

Breast of Northop wood pigeon with pan-fried foie gras, preserved Victoria plums in Cognac, hazelnut crumb & port wine jus.

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Seared King scallop with Southport smoked pork, Granny Smith apple, Yuzu gel, Romanesco cous cous & Butcher's Wife black pudding.

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Pan roast cod loin with cucumber & Filey crab sauce on a bed of crushed black olive & thyme potatoes with Attilus Royal Siberian Caviar.

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(V) Dorstone goats cheese & candied walnut brioche toast with chicory jam, pickled carrot & radish salad.

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MAIN

Mr Ward's loin of Red Deer venison, with girolles & black truffle, cavolo nero, parsnip pureé, pink peppercorn & damson jus.

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Fresh market fish of the day.

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Roast breast of Goosnargh goose with roast red onion puree, spiced pear, Hasselback potatoes, Brussels sprouts, Southport smoked pork with maple & pecan nuts.

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

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CHEESE

(optional) Choose 5 British cheeses from the trolley, served with quince, truffle-scented, "Two Cathedral honey", & seasonal fruit (supplement £17.00 for 5).

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DESSERT

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

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Dark chocolate torte with praline crunch, mango gel, caramel popcorn & passionfruit foam.

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"Theme on Caramel" salted caramel ice cream, toffee apple tatin, cremeax & candied hazlenuts.

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Sicilian orange & lemon tart with Italian meringue, candied peel, raspberry sorbet & sesame crunch.

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Coffee & petit fours
(optional £9 per person supplement).

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£75 per person

Paul Askew

TASTING MENU

ON ARRIVAL

A glass of Charles Heidsieck Champagne with selection of seasonal canapés & Chef's snacks.

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AMUSE BOUCHE

Pan roast cod loin with cucumber & Filey crab sauce on a bed of crushed black olive & thyme potatoes.

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Seared King scallop with Southport smoked pork, Granny Smith apple, Yuzu gel, Romanesco cous cous & Butcher's Wife black pudding.

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Roast breast of Goosnargh goose with roast red onion puree, spiced pear, Hasselback potatoes, Brussels sprouts, Southport smoked pork with maple & pecan nuts.

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Mr Ward's Loin of Red Deer venison, with chanterelles & black truffle, cavolo nero, parsnip pureé and a pink peppercorn & damson jus.

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(optional) Choose 5 British cheeses from the trolley, served with quince, truffle-scented, "Two Cathedral honey", & seasonal fruit (supplement £17.00 for 5). (Can be served after dinner in our Art School Cellars).

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PRE-DESSERT

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

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Coffee and petit fours (optional £9 per person supplement).

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£95 per person

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Optional Wine Flight £55

Paul Askew

VEGAN, VEGETARIAN AND PESCATARIAN MENUS AVAILABLE

Maximum number of guests: 24	Available: Tuesday- Saturday for lunch and dinner (Monday and Sunday available via private arrangement)		
	Room size: *46 m²*	Room Hire Supplement: *No*	Disabled Access: *Yes*
Minimum number of guests: 10	Children Accommodated: *Yes*	Audio Visual Equipment: *Available to hire on request*	

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PRIVATE DINING ROOM

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