



THE  
ART SCHOOL  
WIRRAL

## Royal Liverpool Philharmonic Orchestra Night

*Saturday, 7<sup>th</sup> September 2019, 7.30pm*

### ON ARRIVAL – 5.30PM

A glass of Castorani Paparazzi prosecco  
with a selection of Chef's seasonal Wirral produce canapes

### AMUSE BOUCHE

#### TO START

'Fruits de Mer' from the ice sculpture  
An array of premium seafood from our friends, Wards Fish in Birkenhead market  
to include: Loch Duart salmon, Singaporean-style freshwater tiger prawns, chalk stream smoked trout  
Filey crab & fennel salad and Attlius Royal Siberian caviar and blinis

#### MAIN

Sirloin of rare breed Heswall Oldfield Farm Galloway, slow-cooked ox cheek, baby leek, duck fat potato, cauliflower puree and Wirral watercress

#### DESSERT

A classic lemon tart with Claremont Farm raspberries and vanilla mascarpone

#### CHEESE

A selection of artisan British cheese to share on the table

#### WINES & BEERS

Podere Castorani, Cadetto, Trebbiano D'Abruzzo, Italy 2018  
Podere Castorani, Cadetto, Montepulciano D'Abruzzo, Italy 2015  
Estrella Damm beer  
Brimstage Brewery cultured ale  
Wenlock Springs still and sparkling bottled waters

£150 per person/£1500 per table of 10

**All other beverages charged upon consumption**

#### Paul Askew



Package includes:

2 glasses of prosecco  
½ bottle of wine per person  
2 Estrella Damm  
2 Brimstage Brewery Ales  
½ bottle of water  
Ticket to show  
Parking  
£150 per person/ £1500 per table