

T H E
ART SCHOOL
PAUL ASKEW



FESTIVE
SEASON

2019



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On the sixth day of Christmas
my true love sent to me:

Six Geese-A-Laying

———— * ————



Good tidings to you all this festive season.

I am, once again, delighted to present our festive menus for your perusal for this, our sixth Christmas, at The Art School Restaurant.

Our menus see the return of some of our Christmas classic dishes, with updated twists and a selection of new dishes, painstakingly developed by the team and I in our development kitchens.

The close working relationships I have developed with local producers and suppliers ensures the finest seasonal and local produce is always available to the kitchen and bar teams across the festive season, and that, in-turn ensures our guests enjoy some of the best dishes available in the city. You'll see a stunning selection of Game gracing our menu with the very best market fish, vegetarian and vegan options too. It promises to be another truly wonderful gastronomic experience and, of course, festive dining wouldn't be complete without our award winning selection of fine wines, hand selected from some of the worlds finest wineries.

Since we opened I have put together a team of individuals who share my passion for produce and the integrity of ingredients, that has never been more evident than in the current brigade. Many of the kitchen team have been with me since I opened the restaurant and our front of house and Sommelier team include the very best of local and international talent, all united in a commitment to delivering an exceptional hospitality experience.

Our new private dining and entertaining spaces have proved hugely popular over the last twelve months. This Christmas will be the second for our "Moriarty" private dining room, hosting up to 32 guests the beautifully appointed room is an ideal setting for parties of ten or more. It's served by its own bar and kitchen and its access through the restaurant's main reception ensures it's suitable for guests of all ages.

In our award winning Cellars bar the most delightful cocktails are created by our master mixologists to complement our Champagne afternoon teas and artisan cheese and charcuterie. This subterranean haven, with its log fire for cold winters evenings, houses a private tasting room, ideal for small parties of ten to enjoy Sommelier led tasting experiences.

Our reservations for the festive period open in early September and, as each year sees us host more guests, early booking is advisable to ensure you don't miss out on your special date.

I am as determined now as I was when I returned to the city just over 20 years ago to deliver a capital city culinary standard here. This year saw the return of the Bordeaux Wine Festival, the inaugural Wirral Food & Drink Festival and for the third time in five years, one of my young chefs Edwin Kuk winning North West Young Chef of the Year as gastronomy has taken a giant leap into our cultural offer.

The team and I very much look forward to hosting you this year and we're committed to ensuring your visit to us is a truly memorable one.

Very best wishes.



Paul Askew
Chef Patron





THE
MORIARTY ROOM
PRIVATE DINING

The perfect venue for your special occasion this festive season. The Moriarty private dining room can seat from 10 to 32 guests and is served by its own kitchen and bar. Capturing all the style of the main restaurant in a private room, The Moriarty Room is ideal for small functions and corporate groups.



FESTIVE PRIX FIXE

Available Tuesday - Saturday for lunch and dinner,

12 noon to 2.15pm and 5.00pm to 6.15pm

Our Guests are politely reminded that tables booked for our early evening pre-theatre menus have a two hour seating time allocation unless by prior arrangement

TO START

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

—

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

—

Natural smoked haddock with leek, potato, crème fraîche and keta caviar

—

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

MAIN

Roast breast of Mr Ward's local pheasant with confit leg parcel, trompettes, cavolo nero, Pommes Anna, butternut squash pureé, quince jelly & game sauce

—

Pan-roast fillet of Peterhead hake with Menai mussels, chickpeas, Swiss chard and Southport smoked pork lardons

Calum Edge's Pave rump of "Bunbury Red Poll" beef with charred onion, celeriac & black truffle pureé, beef dripping potatoes, braised ox-cheek & natural jus

(£4.50 supplement)

—

(V, VG) A baked strudel of roast squash, pine nuts, Savoy cabbage & Chestnut mushrooms with caramelised shallot pureé, salsify, baby beets and kale

DESSERT

Dessert plate for sharing
Our selection of Winter festive desserts and puddings to share, to include:

Maple & walnut macaron, mini Viennese mince pie, white chocolate & passionfruit torte, glazed apple & cinnamon bakewell, rose water meringue

— * —
£27.00

Two Courses

— * —
£34.00

Three Courses



THE ART SCHOOL CELLARS

Join us for Champagne, cocktails, hand selected wines and international beers.

Enjoy our artisan charcuterie and cheese boards served with homemade breads. **Champagne afternoon tea** served daily from 2pm to 4.30pm.

Opening times:

1pm to midnight

Tuesday - Wednesday - Thursday

1pm to 1am

Friday - Saturday

Voted 'Bar of the Year'

Liverpool Tourism Awards



FESTIVE MENU EXCELLENCE

Available Tuesday to Saturday

12.00 noon to 2.15pm and 6.15pm to 9.15pm

ON ARRIVAL

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

TO START

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

—

Seared King scallop with puree of
charred cauliflower and a Verjus
dressing

—

Cured Loch Duart salmon with
horseradish buttermilk, cucumber,
dill, caraway & rye bread croute
and Attilus Royal Siberian Caviar

—

(V) Baked salsify in a parmesan
crust with roast navet, Romanesco,
parsnip puree and a sour cherry
dressing

MAIN

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

—

Loin of Red Deer venison, with
girolles, black truffle potatoes,
cavolo nero, parsnip puree and
pink peppercorn & damson jus

—

Fresh Market Fish of the day

—

(V) Braised celery hearts
with Curthwaite goat's curd,
pomegranate molasses,
herb bulgur wheat, chickpeas
& sesame wilted Swiss chard

CHEESE

Optional cheese course from our
British selection from the trolley
served with quince, truffle-scented
"Two Liverpool Cathedrals honey"
& seasonal fruit
(Supplement £17.00 for 5)

DESSERT

Classic Pavlova of Winter berries
in Kirsch with Turkish Delight ice
cream & white chocolate soil

—

"Theme on caramel" Glazed Cox's
apple & cinnamon sponge with
salted caramel ice cream, dolce
mousse & candied hazelnut

—

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

—

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

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

£75 per person



THE ART SCHOOL TASTING ROOM

Enjoy the intimate surroundings of the Cellars Tasting Room this Festive season. Seating upto 10 guests, this Sommelier-led gastronomic experience is ideal for those looking for that extra special evening. Enjoy Champagnes and paired wines with a selection of taster dishes from Chef Askew's extensive culinary repertoire.



THE ART SCHOOL

FESTIVE TASTING MENU

Available Tuesday to Saturday

12.00 noon to 1.00pm and 6.15pm to 9.15pm

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

—

Amuse Bouche

—

Cured Loch Duart salmon with horseradish buttermilk, cucumber, dill, caraway & rye bread croute and Attilus Royal Siberian Caviar

—

Seared King scallop with pureé of charred cauliflower and a Verjus dressing

—

Roast breast of goose with roast red onion pureé, spiced pear, Brussels sprout, Southport smoked pork with maple & pecan nuts

—

Loin of Red Deer venison, with girolles, black truffle potatoes, cavolo nero, parsnip pureé and pink peppercorn & damson jus

—

Optional Choose 5 British cheeses from the trolley, served with quince, truffle-scented "Two Liverpool Cathedrals honey" & seasonal fruit

(Supplement £17.00 for 5)

—

Pre Dessert

—

"Theme on caramel"

Glazed Cox's apple & cinnamon sponge with salted caramel ice cream, dolce mousse & candied hazelnut

Coffee and petit fours
Optional £9 per person supplement

— * —
£95 per person

Optional Wine Flight
£55 per person



CHRISTMAS 2019



CHRISTMAS EVE MENU

24th December 2019

| Available 12.30 to 2.30pm – Pre paid reservations required

ON ARRIVAL

Glass of Charles Hiedsieck Róse NV wine with citrus-marinated olives and lomo, paletta & salchichon

TO START

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

–

Seared King scallop with pureé of charred cauliflower and a Verjus dressing

–

Cured Loch Duart salmon with horseradish buttermilk, cucumber, dill, caraway & rye bread croute and Attilus Royal Siberian Caviar

–

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

INTERMEDIATE

Natural smoked haddock with leek, potato, crème fraîche and keta caviar

MAIN

Mr Ward's loin of Red Deer venison, Chanterelles, black truffle potatoes, cavolo nero, parsnip pureé and pink peppercorn & damson jus

–

Roast breast of Mr Ward's local pheasant with confit leg parcel, trompettes, cavolo nero, Pommes Anna, butternut squash pureé, quince jelly & game sauce

–

Fresh market fish of the day

–

(V) A baked strudel of roast squash, pine nuts, Savoy cabbage & chestnut mushrooms with caramelised shallot pureé, salsify, baby beets and kale

DESSERT

Trio of signature Art School desserts or cheese from our British selection served with quince, truffle-scented "Two Liverpool Cathedrals honey" and seasonal fruit

— * —
£69 per person

NEW YEAR'S EVE PRIX FIXE MENU

31st December 2019

Available between 4.30 & 5.30 pm

Our Guests are politely reminded that tables booked for our early evening pre-theatre menus have a two hour seating time allocation unless by prior arrangement

*Chef Askew and the Team of The Art School
wish our guests a Happy, Healthy and Wealthy 2020*

ON ARRIVAL

Glass of English Nyetimber
NV sparkling wine with citrus-
marinated olives, lomo, paletta
and salchichon

AMUSE BOUCHE

TO START

Lakeland venison carpaccio with
wasabi snow, Lilliput capers,
pickled shallots, Winter leaves
and Cumberland sauce

—

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

—

Cured Loch Duart salmon with
horseradish buttermilk, cucumber,
dill, caraway & rye bread croute
and Atilus Royal Siberian Caviar

—

(V) Slow-cooked mooli with
miso, wilted Swiss chard, pickled
chanterelles and hazelnut crumb

MAIN

Pave rump of Red Poll beef, braised
ox-cheek, beef dripping potato,
charred onion, celeriac & black
truffle pureé and a natural jus

—

Roast breast of Mr Ward's local
pheasant with confit leg parcel,
trompettes, cavolo nero, Pommes
Anna, butternut squash pureé,
quince jelly & game sauce

—

Pan-roast fillet of Peterhead hake
with Menai mussels, chickpeas,
Swiss chard and Southport smoked
pork lardons

—

(V) A baked strudel of roast squash,
pine nuts, Savoy cabbage &
Chestnut mushrooms with
caramelised shallot pureé, salsify,
baby beets and kale

PRE DESSERT

DESSERT

Trio of signature Art School desserts
or 3 cheeses from our British
selection served with quince, truffle-
scented "Two Liverpool Cathedrals
honey" and seasonal fruit

Pre paid reservations required

£69 per person

NEW YEAR'S EVE CELEBRATION MENU

31st December 2019

Available for tables seating between 8.15pm to 9.15pm

*Chef Askew and the Team of The Art School
wish our guests a Happy, Healthy and Wealthy 2020*

ON ARRIVAL

Glass of Charles Heidsieck
Champagne NV with a selection of
Chef's seasonal canapes

AMUSE BOUCHE

Pan-seared King scallop with
buttered spinach and lobster
bisque

TO START

A game terrine of venison,
pheasant & partridge with English
herbs wrapped in Southport
smoked pork served with pickled
mushrooms & Cumberland sauce

–

Pan-roast fillet of Peterhead hake
with Menai mussels, chickpeas,
Swiss chard and Southport
smoked pork lardons

–

Haggis & chicken forcemeat with
seared foie gras, Mirabelle plum
puree & toasted hazelnut crumb

–

(V) Slow-cooked mooli with
miso, wilted Swiss chard, pickled
chanterelles and hazelnut crumb

MAIN

Fillet of rare breed Red Poll beef
with tongue and cheek, black
truffle potatoes, cavolo nero and
cauliflower puree

–

Fillet of Peterhead halibut with
tamarind crust, Filey crab risotto,
celeriac and mascarpone

–

(V) A baked strudel of roast
squash, pine nuts, Savoy cabbage
& Chestnut mushrooms with
caramelised shallot puree, salsify,
baby beets and kale

CHEESE

Chef's British cheese selection
of Tunworth, Dorstone, Colston
Bassett & Mrs Appleby's Cheshire.
Served with quince, truffle-
scented, "Two Liverpool
Cathedral's honey" & fresh fruit

DESSERT

Assiette of Art School celebration
desserts to bring in the New Year

— * —
Pre paid reservations required

£130 per person

*Optional wine flight available -
£55.00 or £95.00*

*Includes: menu, Champagne on
arrival and Champagne toast at
midnight with the piper to pipe
us down to The Art School Cellars
until 2am*

MR ASKEW'S FESTIVE WINE SELECTION.

Hand selected wines from our sister company, The Art of Wine, for your enjoyment this festive period.



CHEF ASKEW'S FESTIVE DOZEN

£180 + Delivery

2 x Paparazzi Prosecco
2 x Podere Castorani Riserva
2 x cadetto Montepulciano
2 x Cadetto Trebbiano
2 x Cadetto Rose
2 x Jarno Passito
Signed copy of Chef Askew's debut book,
'Onwards & Upwards' in a presentation
woven willow hamper

THE ART OF CHRISTMAS

£200 + Delivery

2 x Charles Heidsieck NV Champagne
2 x Cadetto Montepulciano
2 x Cadetto Trebbiano
2 x Cadetto Rose
1 x Castorani Extra Virgin Olive Oil
Signed copy of Chef Askew's debut book,
'Onwards & Upwards' in a presentation
woven willow hamper
Exclusive Art School branded 'Oliver
Harvey Chefswear' apron



Paul's debut book **"Onwards and Upwards"**

is an essential read for food lovers.

Part autobiographical, documenting his early years in the industry and the experiences that shaped him, part gastronomic visual masterpiece, with 40 stunning dishes from The Art School. *Signed copies are available to purchase online or at the restaurant.*

ONLINE SHOP GIFT VOUCHERS

*Festive gifts and gift vouchers
available to purchase from
www.theartschoolrestaurant.co.uk*



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On the Sixth day of Christmas
my true love sent to me:

Six Geese A Laying

Five Golden Rings,

Four Calling Birds,

Three French Hens,

Two Turtle Doves,

and a Partridge in a Pear Tree...

———— * ————



THE
ART SCHOOL
PAUL ASKEW

THE
ART SCHOOL
CELLARS

THE
MORIARTY ROOM
PRIVATE DINING

THE
ART OF WINE

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