



THE
ART SCHOOL
BY PAUL ASKEW

PESCATARIAN 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

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

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Seared King scallop with purée of charred cauliflower and a verjus dressing

MAIN

Pan-roast fillet of Peterhead hake with Menai mussels, chickpeas and Swiss chard

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Fresh Market Fish of the day

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

CHEESE

Optional Cheese course from our British selection, from the trolley, served with quince,
truffle-scented honey and homemade apple & red onion chutney (Supplement £17.00 for 5)

DESSERT

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

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“Theme on caramel”

Glazed Cox's apple & cinnamon sponge,
dolce mousse & candied hazelnuts

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

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

Optional Coffee and petit fours (£9 per person supplement)

£75 per person

Paul Askew

