



THE  
ART SCHOOL  
BY ASKEW

## 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

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

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Grilled Cornish red mullet with langoustines, saffron potato risotto and a Pastis sauce

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

### MAIN

Breast of salt-aged Cumbrian duck glazed with soy and pomegranate molasses, choi sum and beetroot puree

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Assiette of Calum's Hebridean hogget to include: Loin, stuffed lamb belly, roscoff onion, smoked carrot puree, braised red cabbage & jus

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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, chickpeas & 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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New season Yorkshire rhubarb with blood orange sorbet, beurre noisette crumb and a brandy snap tuille

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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**

