



THE  
ART SCHOOL  
EXCLUSIVEN

## FESTIVE TASTING MENU 2020

AVAILABLE WEDNESDAY – SATURDAY, 12.00pm - 13.00pm & 18.00pm – 20.00pm

A glass of Charles Heidsieck Champagne with a selection of Chef's snacks

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Amuse bouche served with Art School breads &  
Wirral single herd raw milk butter

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Baked salsify in a parmesan crust with roast romanesco,  
cauliflower purée, sour cherry gel and winter leaves

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Loch Fyne King scallop cooked in the half shell with beluga lentils,  
organic red miso and wakame seaweed butter

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Roast breast of salt-aged duck served with spiced red cabbage, apple, duck fat potatoes and  
Brussels sprouts with Southport smoked pork, pecan nuts and maple

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Pink peppercorn crusted loin of Scottish Highland Red Deer venison with parsnip & potato latkes,  
Koffmann's cabbage, port & damson jus and horseradish buttermilk sauce

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

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Pre Dessert

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Valrhona dark chocolate torte with praline crunch, mango & papaya gel,  
caramel popcorn & passion fruit foam

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

£ 95 per person

**Optional** Wine Flight £55 per person

**Paul Askew**

