



THE
ART SCHOOL
PAUL ASKEW

MARKET MENU

Sunday, 13th December 2020



THE
ART SCHOOL
CELLARS

ON ARRIVAL

A glass of Castorani Aianera Gran Cuvee N.V. & Chef's snack

TO START

Senna Lane Farm Saddleback pork belly, butcher's wife's black pudding, romanesco, Bramley apple & vanilla puree, roast almonds and Calvados jus

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Twice baked soufflé of natural smoked haddock "Suisse" with a sauce of creamed leeks & keta caviar

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

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

MAIN

Roast breast of Thornton Hough pheasant, game pie, girolles, cavolo nero, Pommes Anna, butternut squash puree and quince & Oloroso jus

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

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Fresh Market Fish of the day

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(V, Vg) Sweet potato, feta, roast red pepper & Savoy cabbage Wellington with mushroom & truffle duxelles, chestnuts, chanterelles and cranberry jus

DESSERT

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, orange flower meringue

Three Courses including aperitif & snack £48.00

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

Served in the Art School Cellars & Emporium



Paul Askew