

Culinary Excellence at The Art School



— Festive Season 2024 —



11 Pipers Piping





CHAMPAGNE

**CHARLES
HEIDSIECK**

Winemakers Dinner
with Charles Heidsieck

5th December 2024

For more information
visit theartschoolrestaurant.co.uk



Greetings to you all, dearest guests and Founder Members, and my warmest welcome to this year's Christmas brochure for The Art School.

Now eleven pipers piping as we invite you to dine with us during the forthcoming festive season introducing our bounty of the finest seasonal menus with exquisite wines, champagnes and cocktails.

September of this year, heralding the opening of our bookings for the festive season, is of course our 10th anniversary month too – we've been building up to this truly momentous occasion for some time now and can't wait to celebrate with you.

Each Christmas we relish the chance to be creative with the abundance of seasonal produce available, reflected in our wondrous display of contemporary fine-dining always set to the highest standards. An array of menus are on offer this Christmas in the Lantern Room, from full festive Taster Menu to Prix Fixe, through to Excellence, Christmas Eve and finally New Year's Eve with an early Prix Fixe service followed by a Celebration Menu to see out the year in the finest of styles.

In addition, our beautiful Victorian home on Sugnall Street features The Moriarty Room and The Art School's Tasting Room. They are available to book for your private Christmas gatherings, parties and events from the very intimate to the more sizeable – please enquire to find out more. And my Christmas Emporium also returns and includes a fantastic selection of gift ideas for loved ones and vouchers are also available. Then lastly, in The Art School Cellars, Afternoon Christmas Tea takes place including selections of sumptuous sandwiches, cakes, desserts, tea, coffee and fizz.

We've had a truly fantastic year so far, including everything from our third year at The Grand National with The Jockey Club to embarking on a new adventure to see our friends in Bordeaux for the spectacular Fête le Vin in June. There I had the grand honour to curate the Launch Lunch at The Town Hall for one hundred esteemed guests. And over at The Art School, we've welcomed global dignitaries and Nobel Prize winners to world-class sports figures and leading lights in arts, culture, science and politics.

And now, with Christmas fast approaching, we look forward to not only welcoming you during this wonderful time of year but to also reflect on the journey myself and my team at The Art School have embarked on to get here.

As you will know by now, my ultimate goal is to help raise Liverpool's reputation as a destination for gastronomic excellence and maintain capital standards in our wonderful city. My work has always been about celebrating and championing Liverpool, with The Art School and its reputation helping the city region grow. So much has happened during the last decade – a lot of good, with some not so good – with myself and our restaurant part of the city's evolution. The real turning point I believe is from the moment we won Capital of Culture in 2008. And over 16 years since, with an incredible 2023 including Eurovision, essentially bookending perhaps the most dynamic period ever for the city in a multitude of ways – certainly with hospitality right up there.

I have immense passion and pride for Liverpool. More than anything I want the city to thrive. We should collectively always aim high and for the accolades and awards to keep coming, including Timeout naming Liverpool the 11th best city in the world for food this year which is very much deserved for everyone's collective efforts.

And I always feel deservedly so – why shouldn't we thrive in this wonderfully diverse melting pot of cultures and cuisines, of people from myriad places, all of whom have travelled from afar to settle here, enriching the vibrant ideas, themes and narratives which have been told over many decades? This is who and what we are. My story and The Art School's story are part of this and reaching a decade is a time to celebrate and reflect.

It's been a life-changing journey to get here for everyone who is part of our story – we took a leap of faith back in 2014 when we first set eyes upon our fledgling home on Sugnall Street and the adventure has not stopped. My treasured team includes Vince, Rob, Cathy, Esther and Sarah who have been with me for the journey so far. My team are truly like family to myself and Harry, my son. We value them immensely as friends and colleagues. Harry himself is an integral part of all we do and of course my wonderful and supportive wife Helen is our backbone.

Everything we do at The Art School is dedicated to creating a world-class fine-dining experience which starts from the moment you join us to the moment you leave and never more so than at Christmas. We are wedded to the relentless pursuit in refining and enhancing every guest's experience and this remains the heart of all we do, working with the city region's best independent suppliers, dedicated to seasonality and sustainability. We proudly serve fantastic vintages from around the world, including our partners Charles Heidsieck, Antinori and Castorani wines – all compliment our work in the kitchen to the highest degree, from special occasion bottles and paired wines to a range of more accessible vintages. As much as our world is about food, our guests love these truly wonderful wines of all palettes and hues.

And still now, after over 40 years of being in kitchens around the world, I get that incredible rush from the challenges of managing 100 covers to our highest standards, maintaining the quality of service we're known for on a bustling evening at The Art School. I have to think that if I didn't still have that buzz then I wouldn't be doing it, and sharing that experience each service with my wonderful team is how we grow and learn together, too.

As part of my ongoing work supporting the hospitality industry, I'm immensely proud to be Vice President of the Disciples of Escoffier UK and to embrace the responsibility and opportunity such a position holds, and to continue flying the flag as highly as possible for all. I'm also very proud of my role with the Royal Academy of Culinary Arts, as a fellow and their Chairman for the North of England.

That's part of what makes The Art School so special as we reach a decade and we enter a brand new festive season.

My biggest thanks as always go to each and every one of you who continue to support The Art School in all we do and to my incredible team who make everything happen.

Take your time to read through this year's Christmas brochure and we can't wait to welcome you to The Art School.

Best festive wishes to you all,
With my deepest love,
Paul Askew x





T H E
MORIARTY ROOM
PRIVATE DINING

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

Available for hire on Christmas Eve, New Year's Eve, and for special occasions.

For enquiries and bookings visit theartschoolrestaurant.co.uk
or email events@theartschoolrestaurant.co.uk



Festive Prix Fixe 2024

£55.00 - Three Courses

**Available every Tuesday – Saturday and Mondays 9th and 16th December
Noon–2.15pm and 5.00–6.15pm**

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

ON ARRIVAL

A glass of Henners English sparkling wine with Gordal olives

AMUSE BOUCHE

Served with Art School bread and dulce & Lancashire raw milk butters

TO START

Terrine of Scottish Highland red deer venison & local pheasant with buttermilk horseradish, damson gel, salsify, pickled shallots and winter leaves

~

Croquette of salt-aged miso Cumbrian duck leg with spiced plum dressing, enoki mushroom, pickled meat radish and winter leaves

~

Twice-baked soufflé of natural smoked haddock & Sandham's mature Lancashire cheese with a vadouvan leek sauce and keta caviar

~

(V, Vg) Trio of marinated Hooton beetroot: pickled golden saffron, blackberry & candy carpaccio with plant-based soft cheese and winter leaves

MAIN

Roast breast of Cheshire pheasant and pressed leg terrine with trompettes, cavolo nero, parsnip fondant & puree, quince gel and Armagnac sauce

~

Cutlet of salt-aged Cumbrian Middle White pork with a Southport smoked pork wrapped potato, apple & prune gateau, pork fat carrot confit, baby Brussels sprouts and green peppercorn sauce

~

Cheshire venison haunch with morel farcie, cavolo nero, butternut squash fondant, celeriac & black truffle puree, a taste of damson and sauce poivrade

~

Baked fillet of Ward's Peterhead hake with smoked anchovy & parsley crust with Pommes Violette, Savoy cabbage and brown shrimp cream

~

(V, Vg) Portobello mushroom stuffed with butternut squash, cordyceps, spinach, confit garlic, Hen-of-the-Woods mushroom, pickled walnut puree, charred carrots and pine nut dressing

DESSERT

A trio of festive Art School signature desserts

To make a reservation visit theartschoolrestaurant.co.uk



T H E
ART SCHOOL
CELLARS

Join us for champagne, cocktails, hand selected wines and international beers.
Enjoy our light bites menu, artisan charcuterie and cheese boards served with
homemade breads and accompaniments.

Afternoon tea served
Tues - Sat from 14.00 to 16.00

Opening times: 2pm to midnight Tuesday - Saturday
Available for private hire.

Afternoon Tea, Light Bites, Walk-in just for drinks, and Private Hire availability.

For enquiries and bookings visit theartschoolrestaurant.co.uk
or email events@theartschoolrestaurant.co.uk



Festive Menu Excellence 2024

£95.00 per person

Available every Tuesday to Saturday and Mondays 9th and 16th December – 2.15pm and 5.00–9.15pm

ON ARRIVAL

A glass of Charles Heidsieck champagne and
Chef's snack

AMUSE BOUCHE

served with Art School bread and dulse &
Lancashire raw milk butters

TO START

Warm terrine of Cheshire hare wrapped in
Southport smokehouse pork with pan-fried
foie gras, pistachio and apricot

~

Fillet of chilled Loch Etive trout with King's
Imperial caviar, pomelo, remoulade and
lobster emulsion

~

Pan-seared Loch Fyne King scallop served
in the half shell Jerusalem artichoke puree &
crisp, apple & raisin dressing and Café de Paris
butter

~

(V, Vg) 'Allium' risotto of trio of charred onions,
creamy acquerello rice, crisp-fried spiced
onion beignet and caramelised shallot puree

MAIN

Roast breast of Cumbrian maple-glazed salt-
aged duck and confit leg stuffed cabbage
parcel with soy juices, charred leek and
butternut squash

Pan-roast loin and pressed shoulder of
Cheshire red deer venison with potato gateau,
morel farcie, cavolo nero, butternut squash
fondant, celeriac & black truffle puree,
a taste of damson and sauce poivrade

~

Fresh market fish of the day

~

(V, Vg) Pithivier of salt-baked layers of root
vegetables and winter cabbage with Pommes
Violette, Savoy cabbage and sauce soubise

CHEESE

(Optional) Cheese course from our British
selection, served with quince,
Peter Jones truffle-scented local honey and
homemade fig & red onion chutney

(Supplement £19.50 for 5)

DESSERT

Vacherin of pomelo, orange and amaretto

~

Paris Brest with baked vanilla custard and
Granny Smith apple

~

Pear and gingerbread tart with milk sorbet

~

Cherry and chocolate entremet

~

(V, Vg) A celebration of Valrhona chocolate
with passionfruit and coconut

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

To make a reservation visit theartschoolrestaurant.co.uk



Chef Askew's Emporium

PURCHASE ONLINE

1.



2.



3.



4.



1. The Art School Gin Trio £99.00

1x Pomelo Gin 70cl

1x Lime & Ginger Gin 70cl

1x Dragon Pearl Tea & Raspberry Pink Gin 70cl

2. Chef Askew's Half Dozen £99.00

2x Charles Heidsieck Brut N.V

2x Jarno Bianco

2x Cadetto Montepulciano

3. Penhaligon's Gentleman's Fragrance Collection £50.00

Includes: 5ml Blenheim Bouquet, 5ml Endymion Concentre, 5ml Halfetti, 5ml Juniper Sling, 5ml Quercus

4. Penhaligon's Ladies Miniature Set £50.00

Includes: 5ml The Favourite, 5ml Elisabethan Rose, 5ml Halfetti, 5ml Empressa, 5ml Luna

The Art School Gift Vouchers The perfect Christmas present for your loved ones.



Festive gifts and gift vouchers available to purchase from our website
theartschoolrestaurant.co.uk

Scan the QR code above to view our Christmas gifts.



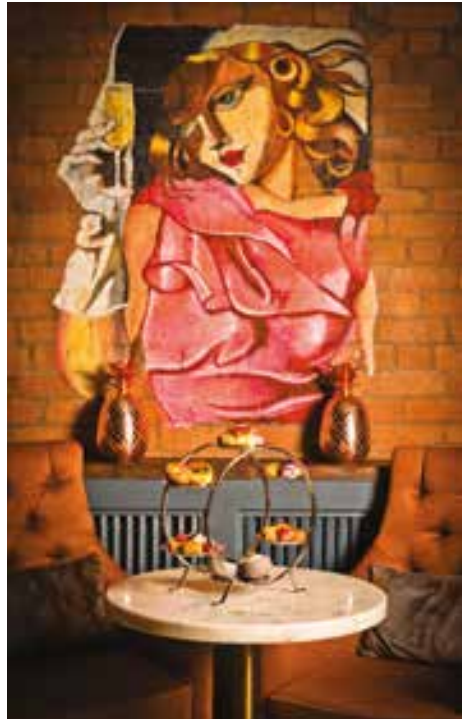
T H E
ART SCHOOL
TASTING ROOM

Enjoy the intimate surroundings of the Cellars Tasting Room this festive season. Seating up to 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.

Available for hire on New Year's Eve and for special occasions

For enquiries and bookings visit theartschoolrestaurant.co.uk
or email events@theartschoolrestaurant.co.uk



Festive Tasting Menu 2024

£125.00 per person

Available Tuesday – Friday and Mondays 9th and 16th December
12 Noon to 1pm and 6:30pm to 9.15pm.

Saturday, 12 Noon to 1pm and 5pm – 9:15pm

ON ARRIVAL

A glass of Charles Heidsieck champagne and Chef's snack

AMUSE BOUCHE

served with Art School bread and dulce & Lancashire raw milk butters

~

(V, Vg) Trio of marinated Hooton beetroot: pickled golden saffron,
blackberry & candy carpaccio with plant-based soft cheese and winter leaves

~

Pan-seared Loch Fyne King scallop served in the half shell
Jerusalem artichoke puree & crisp, apple & raisin dressing and Café de Paris butter

~

Roast breast of Cumbrian maple-glazed salt-aged duck and confit leg stuffed
cabbage parcel with soy juices and charred leek

~

Pan-roast loin and pressed shoulder of Cheshire red deer venison with potato
gateau, morel farcie, cavolo nero, celeriac & black truffle puree,
a taste of damson and sauce poivrade

~

Optional Cheese course from our British selection, served with quince,
Peter Jones truffle-scented local honey and homemade pear & red onion chutney

(Supplement £19.50 for 5)

~

Pre Dessert

~

Vacherin of pomelo, orange and amaretto

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

Optional Wine Flight £75 per person



Christmas Eve Celebration Menu - 24th December 2024

£110.00 per person

Served for luncheon, noon – 14.30

ON ARRIVAL

A glass of Charles Heidsieck Brut Rosé champagne with citrus-marinated olives, lomo, paletta & salchichon

~

Amuse bouche served with Art School bread and dulce & Lancashire raw milk butters

TO START

Warm terrine of Cheshire hare wrapped in Southport smokehouse pork with pan-fried foie gras, pistachio and apricot

~

Pan-seared Loch Fyne King scallop served in the half shell, Jerusalem artichoke puree & crisp, apple & raisin dressing and Café de Paris butter

~

Twice-baked soufflé of natural smoked haddock & Sandham's mature Lancashire cheese with a vadouvan leek sauce and keta caviar

~

(V, Vg) 'Allium' risotto of trio of charred onions, creamy acquerello rice, crisp-fried spiced onion beignet and caramelised shallot puree

INTERMEDIATE

Baked fillet of Ward's Peterhead hake with smoked anchovy & parsley crust, Pommes Violette, Savoy cabbage and brown shrimp cream

~

(V, Vg) Trio of marinated Hooton beetroot: pickled golden saffron, Blackberry & candy carpaccio with plant-based soft cheese and winter leaves

MAIN

Pan-roast loin of wild Sikha deer venison with potato gâteau, morel farcie, cavolo nero, chanterelles, celeriac & black truffle puree, a taste of damson and sauce poivrade

~

Roast breast of Cheshire pheasant and pressed leg terrine with trompettes, cavolo nero, parsnip fondant & puree, quince gel and game jus

~

Fresh market fish of the day

~

(V, Vg) Pithivier of salt-baked layers of root vegetables and winter cabbage with fermented pearl barley, spiced butternut squash puree and roast celeriac jus

DESSERT

Assiette of festive signature Art School desserts

RETIRE TO THE ART SCHOOL CELLARS FOR:

A trio of chef's favourite cheeses: truffled Baron Bigod, Quicke's mature Cheddar, Cashel Blue, served with quince, Peter Jones truffle-scented local honey and homemade spiced apricot

To make a reservation visit theartschoolrestaurant.co.uk



The Art School at Aintree 2025

Bookings now being taken

For more information visit theartschoolrestaurant.co.uk

New Year's Eve Prix Fixe Menu

31st December 2024

£95.00 per person

Available for tables seating between 16.30 and 17.30

Our guests are politely reminded that tables booked for our Early Evening New Year's Eve menu have a two-hour seating time allocation unless by prior arrangement

ON ARRIVAL

A glass of Henner's English sparkling wine
NV Brut with Chef's snack

~

Amuse bouche of cured Liverpool Bay seabass
with wasabi sour cream, dill and beetroot
cracker, Art School bread and dulce
& Lancashire raw milk butters

TO START

Terrine of Southport smoked pork wrapped
Sikha venison with buttermilk horseradish,
damson gel, salsify, pickled shallots and winter
leaves

~

Fillet of chilled Loch Etive trout with King's
Imperial caviar, pomelo, remoulade and
lobster emulsion

~

(V, Vg) Trio of marinated Hooton beetroot:
pickled golden saffron, blackberry & candy
carpaccio with plant-based soft cheese and
winter leaves

MAIN

Edge & Son's pave rump of Storeton Belted
Galloway beef with charred onion, ox-cheek,
celeriac & black truffle puree, curly kale, salt-
baked swede and natural jus

~

Baked fillet of Ward's Peterhead hake with
smoked anchovy & parsley crust,
Pommes Violette, Savoy cabbage and brown
shrimp cream

~

(V, Vg) Portobello mushroom stuffed with
butternut squash, cordyceps, spinach,
Hen-of-the-Woods mushroom, pickled walnut
puree, charred carrots and pine nut dressing

PRE DESSERT

DESSERT

Trio of signature Art School desserts
or

Three cheeses from our British selection:-
Baron Bigod, Quicke's mature Cheddar and
Cashel Blue, served with quince, Peter Jones
truffle-scented local honey and homemade
pear, red onion & walnut chutney

Guests dining from our early evening menu are welcome to visit our Cellars Bar and join us bringing in the New Year with Karl, our bagpiper from the Blackwatch Regiment.

To make a reservation visit theartschoolrestaurant.co.uk

New Year's Eve Celebration Menu

31st December 2024

£189.00 - per person

Available for tables seating at 8.00pm

ON ARRIVAL

Glass of Charles Heidsieck,
Rosé Réserve N.V with Chef's snack

AMUSE BOUCHE

Cured Liverpool Bay seabass with Southport
potted shrimp, wasabi sour cream,
dill and beetroot cracker, Art School bread,
dulse and Lancashire raw milk butters

TO START

A game terrine of venison, pheasant,
Cheshire hare & English herbs
wrapped in Southport smoked pork served
with pickled morels and Cumberland sauce

~

Miso-marinated black cod with
enoki mushrooms on a bed of
sautéed squid 'linguine'

~

McSween haggis & Cheshire pheasant
forcemeat with seared foie gras,
roast Mirabel plum puree and toasted
hazelnut & onion crumb

~

(V, Vg) 'Allium' risotto of trio of charred onions,
creamy acquerello rice, crisp-fried spiced
onion beignet and caramelised shallot puree

MAIN

Butter-poached native lobster tail and
sirloin of Storeton Belted Galloway beef
with cordyceps, charred baby gem lettuce,
cauliflower purée, purple cauliflower &
Ratté potato

~

Chef's favourite - 'Txagurro Donostia'
Basque-style baked Morecambe Bay crab
and tiger prawn with Pommes Anna,
red pepper emulsion, winter leaves and
Oloroso sherry vinaigrette

~

(V, Vg) Portobello mushroom stuffed
with butternut squash, cordyceps, spinach,
Hen-of-the-Woods mushroom, pickled
walnut puree, charred carrots and pine
nut dressing

CHEESE

Chef's British selection of Tunworth,
Dorstone, Ingot goat's cheese & Quicke's
mature Cheddar with preserved fig, quince,
Peter Jones truffle-scented local honey and
fresh fruit

DESSERT

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

Optional wine flight available - £75.00 or Premium - £95.00

Ticket price includes: menu, champagne on arrival and Charles Heidsieck, Brut Réserve champagne toast at midnight with Karl, our bagpiper from the Blackwatch Regiment, to pipe us down to The Art School Cellars until 2am.

The Art School Cellars Afternoon Tea Christmas 2024

Available Wednesday to Saturday, 2.00pm to 4.00pm

To include a selection of handmade open sandwiches;

Roast free-range Cumbrian turkey with Chef Askew's chestnut forcemeat stuffing,
cranberry and mayonnaise on brioche

~

Cold smoked chalkstream trout with chive & lemon crème fraîche
and Avruga caviar on Art School rye bread

~

Quicke's mature cheddar cheese with celeriac remoulade and
spring onion on Art School pain cereal

Also included are the following patisseries per person:

Chouquette of Baileys & Valrhona chocolate

~

Classic Battenburg

~

Christmas spiced Bramley apple & pear gateaux

~

Art School Viennese mince pies

~

Mini Christmas pudding

The following options are available:

Loose leaf tea or freshly ground coffee included with each menu

~

Sandwiches, fruit scones, desserts, tea/coffee

£32.50

~

Our afternoon tea with a glass of Henners English sparkling wine, N.V

£39.00

~

Our afternoon tea with a glass of Charles Heidsieck champagne N.V

£45.00





Talent Spotlight - Jack and Richard Postles

Now a regular sight through our kitchen viewing window, Chef Askew spotted Jack and Richard's potential during 2 guest chef events at Cheshire and Crewe College back in 2018/2019. Whilst chatting during the second visit they were signed up and joined The Art School on 3rd March 2020 as Demi Chef de Parties. The announcement of the Covid lockdown on 23rd March, however, brought their fledgling careers to an almost grinding standstill for the next two years before they became fully integrated members of the team. Since then, they have both proved to be tremendous assets to the kitchen brigade, swiftly moving up the ranks to become highly-valued and experienced Sous Chefs.

Trained to NVQ Level 3, technically sharp and showing outstanding artistic presentation, they both demonstrate a great work ethic. Although appearing quiet, their growing experience and confidence has brought out their dry, mischievous and unfailing sense of humour that inspires and motivates the rest of the brigade on a day-to-day basis.

"Playing a big part in the passion and flavours that come out of The Art School kitchen, both Richard and Jack are pivotal parts of kitchen operations. After the difficult start it has been rewarding to see them maturing, both as young men and as great chefs of the future!"

- Chef Paul Askew

Guest Chef Dinners 2025

On sale now at theartschoolrestaurant.co.uk



23 January 2025
Steven Doherty



30 January 2025
Simon Rimmer



All events are ticketed

£165.00 per person



£15 of ticket price per head will be donated to

The Royal Academy of Culinary Arts and Chef's Adopt a School charity

Price includes 5 courses with champagne on arrival and paired wines with each course.

More guest chefs and events to be announced.

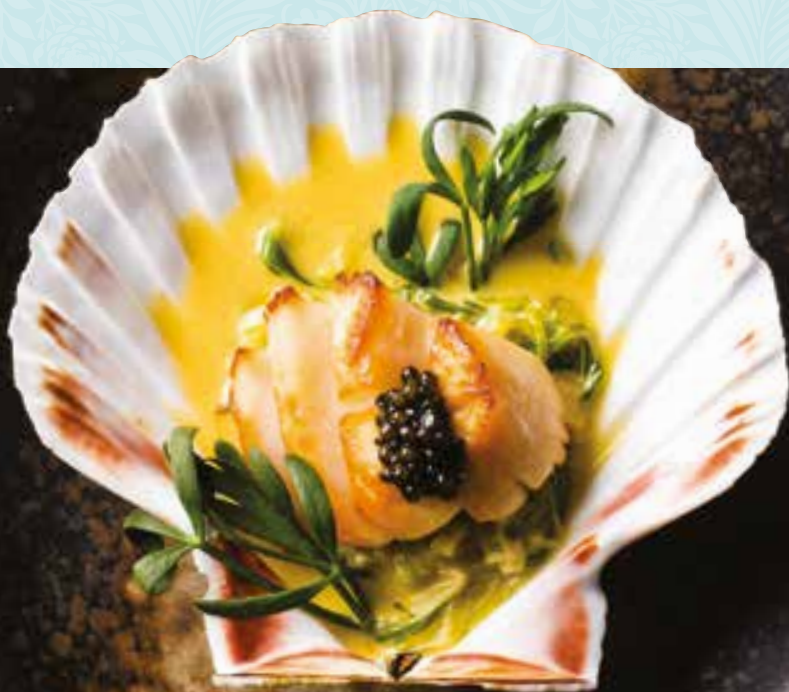
Sign up for our newsletter to be the first to know about our upcoming events.

On the twelfth day of Christmas
My true love gave to me:
Twelve drummers drumming,
Eleven pipers piping,
Ten lords a-leaping,
Nine ladies dancing,
Eight maids a-milking,
Seven swans a-swimming,
Six geese a-laying,
Five golden rings,
Four calling birds,
Three French hens,
Two turtle doves
And a partridge in a pear tree.





YEARS OF EXCELLENCE



1 Sugnall Street, Liverpool, L7 7EB
Reservations: 0151 230 8600
www.theartschoolrestaurant.co.uk