



THE
ART SCHOOL
PAUL ASKEW

Le Treizième
Noël

The Art School

The Thirteenth Christmas

2026



Le Treizième Noël
The Thirteenth Christmas

My warmest greetings to you all, dearest guests and Founder Members, as I welcome you to this year's Christmas brochure for The Art School in Liverpool.

As always, this winter we will proudly bring you our finest seasonal menus paired with exquisite wines, champagnes and cocktails to help you celebrate this most wonderful occasion. I always believe it's of vital importance to spend quality time with family, friends and colleagues during the festive season and as we bid farewell to 2026, so we hope to welcome you all across our threshold.

Our beautiful Sugnall Street home is ready for you, where we can accommodate solo diners and couples through to private hire of the entire site. Opening up in the Lantern Room we have our full festive Tasting Menu and Prix Fixe options, through to our Excellence Menu served all the way to Christmas Eve. And as always, New Year's Eve features our early Prix Fixe service followed by a full Celebration Menu for the ultimate gastronomic treat to see out the year in the finest of styles.

The Moriarty Room and The Art School's Tasting Room are also available to book. We'd love to welcome your private Christmas gatherings, parties and events of between 10-32 guests – please enquire to find out more. Our Christmas Emporium also returns, with a sumptuous selection of gift ideas for loved ones if you're looking for a special treat. And in The Art School Cellars, our Christmas Afternoon Tea includes sumptuous selections of sandwiches, cakes, desserts, teas, coffee and fizz.

There are many highlights from 2026 to reflect upon. Firstly, we proudly welcomed Stephen Doherty on Thursday 15th January to the kitchen – he's a truly an exemplary chef who led Le Gavroche to three Michelin-stars. Hrishikesh Desai then joined us on Thursday 29th January; Hrishikesh is a wonderful chef too, a Roux scholar and a Michelin star holder plus a dear friend who I met through our Fundraising Work together for The Royal Academy of Culinary Arts and Hospitality Action. Speaking of which, I think my most moving and heart-warming event of the year was the very special evening in May raising money for my friend and chef Matt Davies who suffered a terrible accident whilst working in a kitchen which left him fighting for his life in 2017. He subsequently had over 70 operations, but after an infection part of his dominant left arm had to be amputated. To honour Matt's bravery and dedication to hospitality, Tom Shepherd, Ellis Barrie, Simon Rimmer, Steven Doherty and myself came together to help raise essential funds for The Queen Elizabeth Hospital in Birmingham who treated Matt and Hospitality Action. If you can spare any money, these are causes very much worth your generosity.



Then in April we returned to Aintree for our fifth year at the beautiful Topham House. Since 2022 we've proudly served the world's greatest horse racing event's patrons with our luxury fine-dining. There's no other sporting event like The Grand National and we're always honoured to be part of their story, working with the brilliant team at The Jockey Club. We will be back in early April 2027 for our sixth year in Aintree. We have also continued to strengthen our ties as the La Commanderie de Bordeaux, celebrating the incredible wines from that region in Liverpool. And my work as President of Disciples Escoffier UK continues apace, working to modernise the organisation and introduce the next generation of hospitality stars into the hospitality sector as their mentor.

My lifelong commitment the hospitality industry is also to champion what grows across the region and use it in our restaurant. At The Art School and also Barnacle Restaurant and Bar which I opened with my son Harry in October 2025, we proudly employ local hospitality professionals and apprentices to create a legacy for food culture in the Liverpool City Region. Making sure the next generation of hospitality staff front and back of house are waiting in the wings is essential to me and my team and despite the many challenges we still face, there is always hope too in the talented people who work in our sector at every level.

So to conclude, this Christmas, The Art School will create a world-class fine-dining experience starting from stepping through our door on Sugnall Street to the moment you leave. Alongside our world-class food, we proudly serve fantastic vintages from around the world, including our partners Charles Heidsieck, Antinori and Castorani wines – all chosen to complement our work in the kitchen to the highest degree, from special occasion bottles and paired wines to a range of more accessible vintages no matter what the budget.

My biggest thanks as always go to you, our most treasured customers, who continue to support The Art School in all we do. And to my truly incredible team who make everything happen for you on each visit to us, I salute you all for your relentless hard work.

My warmest festive wishes to you all this Christmas.

With my deepest love,

Chef Patron Paul Askew x



BARNACLE

RESTAURANT & BAR

Celebrating Liverpool's maritime soul

Barnacle has gone from strength to strength in 2026. Now firmly at home in the Georgian Quarter, the modern brasserie led by Paul and Harry Askew serves seasonal, sustainable, field-to-fork menus with a twist of the wider world.

A story that began at sea

Barnacle is named after Captain Barnacle Bill Askew, father of Chef Paul Askew and grandfather of Harry Askew. As a captain with the Blue Star Line, he sailed the world and bringing home ingredients and food cultural experiences which went on to inspire Paul Askew to become the chef he is today. Barnacle carries that story forward, creating dishes of the world from the finest produce in the Liverpool City Region, working closely with Merseyside's best farmers, growers and artisans.

A historic home

Set within the Grade II listed former School for the Blind on Hardman Street, dating back to 1791, Barnacle's restaurant, bar and snug are full of maritime artwork, rope detailing and warm lighting. At the heart of the bar, a zinc-topped counter serves world wines, spirits, draught beers and seasonal cocktails.

Christmas at Barnacle

Our Festive Specials menu runs alongside the Main Menu from 25th November, with celebration menus for Christmas Eve and New Year's Eve. The bar, the beautiful arboretum and our cosy private snug are all available to hire for festive gatherings, and gift vouchers make the perfect present.

Visit us

24 Hardman Street, Liverpool, L1 9AX

eat@barnacleliverpool.co.uk | 0151 245 5113

barnacleliverpool.co.uk





Our Front-of-House Team

At The Art School Restaurant, our service is about much more than a warm welcome and exceptional food. We believe dining should feel personal, relaxed and memorable, where every guest is made to feel genuinely looked after. We're proud to reflect Liverpool's renowned hospitality: warm, friendly, full of character and always generous in spirit.

One guest once described The Art School as "like visiting a spa, where the treatment is food and drink." It perfectly captures what we hope to offer: an escape from everyday life, with thoughtful food, beautiful drinks and attentive hospitality designed to make every guest feel relaxed and cared for.

This Christmas, we're delighted to introduce the front-of-house team who bring that experience to life every day.

Alex, our Restaurant Manager, has been with the business for seven years and has worked his way up through the restaurant. He helps maintain our high standards, supports every part of the operation and is always ready to step in where needed.

Maria, our Reception and Events Manager, is often the first friendly face our guests see. Also with us for seven years, she brings organisation, experience and a personal touch to every booking and celebration.

Oliwia, our Assistant Manager, is taking on the sommelier role from our beloved Izabela, bringing fresh energy and sparkle to the team.

Liam, also an Assistant Manager, brings a calm, steady presence and valued stability.

A huge thank-you to Toutbon, Matthew, Joey, Ty, Jenny, Danush, Tom, Ava, April, Marilou, Josey, Cecilia, Cathy and Rob. Together, they make every visit feel distinctly Art School, and distinctly Liverpool.



(Left to right) Maria, Alex, Oliwia, Liam

Festive Prix Fixe

£49 Three Courses

Available every Tuesday-Saturday and Monday 7th 14th 21st & 28th December
Noon-2.15pm and 5.00-6.15pm

ON ARRIVAL

(Optional) A glass of Henners English sparkling wine with Gordal olives
(£13.00 supplement)

AMUSE BOUCHE

Served with Art School bread and dulse & Cheshire cultured butters

TO START

Terrine of wild Red Deer venison & Saddleback pork with apple & chicory salad, sour cherry, cornichon, quince and brioche toast

Honey & soy glazed breast of Barbary duck with pain d'epice, carved onto winter greens with a port & orange jus

Twice-baked Art School classic soufflé of natural smoked haddock & Mrs Kirkham's mature Lancashire cheese with a vadouvan leek sauce

(V, Vg) Salad of salt aged beetroot with blackberry, balsamic Kalamata & olive dressing, marinated vegan feta cheese, dill and cucumber relish & winter leaves

MAIN

Roast breast of Northop pheasant and pressed leg terrine with roast parsnip, 'hen-of-the-woods', pear, hazelnut and vin jaune sauce

Loin of salt-aged Cumbrian Saddleback pork with shallot, black pudding & potato terrine, Cox apple puree, roast Brussels sprouts, pork fat carrot confit and green peppercorn & mustard sauce

Red deer venison haunch and ragout with cavolo nero, hasselback potato, puree of butternut squash and damson & juniper jus
(£4.50 supplement)

Baked fillet of Ward's Peterhead hake with smoked anchovy, garlic & parsley crust, Pommes Aligot, charred leek & Savoy cabbage and cockle & Noilly Prat sauce

(V, Vg) Pan-roast tranche of miso-glazed 'Lion's Mane' mushroom served with beluga lentils, salt-baked celeriac, charred leeks and red onion puree

DESSERT

A trio of festive Art School signature desserts

To make a reservation visit theartschoolrestaurant.co.uk/christmas

THE
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
eat@theartschoolrestaurant.co.uk



Festive Menu Excellence

£115 per person

Available every Tuesday-Saturday and Monday 7th 14th 21st & 28th December
Noon-2.15pm and 5.00-9.15pm

ON ARRIVAL

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

AMUSE BOUCHE

Served with Art School breads and dulse & Cheshire cultured butters

TO START

Honey & Soy glazed breast of Barbary duck, tranche of foie gras with roast Victoria plum & port wine sauce, pain d'épice and winter greens

Loch Duart salmon 'mi-cuit', cured and gently cooked pink, King's Imperial caviar served chilled with wasabi crème fraîche, soy gel and winter leaves

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

(V, Vg) 'Morel farcié' with a rich stuffing of spinach, garlic, chestnuts, vegan parmesan cheese and mushroom duxelles on a spiced butternut squash puree

MAIN

'Solomio' of Iberico Patanegra pork served with charred leeks, pork fat confit carrot, black pudding & potato terrine, roast almonds, Cox apple and vanilla puree and Pedro Ximenez jus

Loin & slow cooked shoulder of wild Cheshire venison with hasselback potato, cavolo nero, chaterelles and pine, damson & juniper jus

Fresh market fish of the day

(V, Vg) 'Cauliflower Bordelaise'

Slow-cooked tranche of cauliflower coloured with spices served with golden raisins, dates and red wine & Madeira jus

CHEESE

(Optional) Cheese course from our British selection, served with quince, Peter Jones truffle-scented local honey and spiced fig chutney
(Supplement £20.00 for 5)

DESSERT

(V,Vg) Valrhona Amatika chocolate torte with passionfruit gelee, mango salsa, banana & passionfruit sorbet and coconut foam

Granny Smith & crab apple cinnamon streusel tart with a calvados crème anglaise
(served warm)

Spiced white chocolate mousse with damson gelee & cremeux and madagascan vanilla crème anglaise

Tiramisu entremet with salted caramel, coffee syrup, chocolate cream and mocha ice cream

Optional Coffee and petit fours
(£10 per person supplement)

To make a reservation visit theartschoolrestaurant.co.uk/christmas

The perfect Christmas
present for your loved
ones.

Gift Vouchers



Personalised vouchers instantly available

with free digital delivery by email, or by post printed and
dispatched via Royal Mail 1st Class

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





26th November 2026 - £160

Christmas Begins with Champagne Charlie

5 Courses from The Art School kitchen, paired with 5 Champagnes from esteemed Champagne house, Charles Heidsieck .



1st and 8th December 2026 - £105

Wreath Making Luncheon

An afternoon well spent, creating your wonderful Christmas wreath with local floral designer, Jo Lamkin, and enjoying a special festive luncheon in The Moriarty Room.



25th January 2027 - £149

Burns Night Celebration in Partnership with The Macallan

5 Courses paired with 5 drinks, featuring Karl, our bagpiper from the Blackwatch Regiment, who will greet guests and perform the 'Piping in of the haggis' and the ode to the haggis from Gareth Butler

THE
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
eat@theartschoolrestaurant.co.uk



Festive Tasting Menu

£140 per person

Available every Tuesday-Saturday and Monday 7th 14th 21st & 28th December
Noon-1.00pm and 5.00-9.15pm

ON ARRIVAL

A glass of Charles Heidsieck champagne and Chef's snacks

AMUSE BOUCHE

served with Art School bread and dulce & Cheshire cultured butter

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Loch Duart salmon 'mi-cuit', cured and gently cooked pink, King's Imperial caviar
served chilled with wasabi crème fraîche, soy gel and winter leaves

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Pan-seared Loch Fyne King scallop served in the half shell,
Jerusalem artichoke purée and Café de Paris butter

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Honey & Soy glazed breast of Barbary duck, tranche of foie gras
with roast Victoria plum & port wine sauce, pain d'épice and winter greens

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Loin & slow cooked shoulder of wild Cheshire venison with hasselback potato,
cavolo nero, chanterelles and pine, damson & juniper jus

Optional Cheese course from our British selection, served with quince,
Peter Jones truffle-scented local honey and spiced fig chutney
(Supplement £20.00 for 5 cheeses)

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Pre Dessert

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(V,Vg) Valrhona Amatika chocolate torte with passionfruit gelee, mango salsa,
banana & passionfruit sorbet and coconut foam

Optional Coffee and petit fours **(£10.00 per person supplement)**

Optional wine flight available - £79 per person

To make a reservation visit theartschoolrestaurant.co.uk/christmas

Christmas Eve Celebration

£135 per person

Served for luncheon, noon - 3:00pm

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 & Cheshire cultured butter

TO START

Terrine of wild Red Deer venison & Saddleback pork with apple & chicory salad, sour cherry, cornichon, quince and brioche toast

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Pan-seared Loch Fyne King scallop served in the half shell, Jerusalem artichoke puree & crisps, 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) Salad of salt aged beetroot with blackberry, balsamic Kalamata & olive dressing, marinated vegan feta cheese, dill and cucumber relish & winter leaves

INTERMEDIATE

Loch Duart salmon 'mi-cuit', cured and gently cooked pink, King's Imperial caviar served chilled with wasabi crème fraiche, soy gel and winter leaves

(V, Vg) 'Morel farcie' with a rich stuffing of spinach, garlic, chestnuts, vegan parmesan cheese and mushroom duxelles on a spiced butternut squash puree

MAIN

Red deer venison haunch and ragout with cavolo nero, hasselback potato, puree of butternut squash and damson & juniper jus

-

Roast breast of Northop pheasant and pressed leg terrine with roast parsnip, 'hen-of-the-woods', pear, hazelnut and vin jaune sauce

-

Fresh market fish of the day

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(V, Vg) Pan-roast tranche of miso-glazed 'Lion's Mane' mushroom served with beluga lentils, salt-baked celeriac, charred leeks and red onion puree

DESSERT

Assiette of festive signature Art School desserts

RETIRE TO THE ART SCHOOL

CELLARS FOR:

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

To make a reservation visit theartschoolrestaurant.co.uk/christmas



The Art School at Aintree 2027
Bookings now being taken

For more information visit thejockeyclub.co.uk

New Year's Eve Early Evening

£129 per person

Available for reservations arriving between 4.30pm-5.30pm

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 monkfish loin wrapped
in nori, lime & yoghurt dressing, Art School bread
and dulse & Cheshire cultured butter

TO START

Terrine of wild Red Deer venison & Saddleback
pork with apple & chicory salad, sour cherry,
cornichon, quince and brioche toast

-

Loch Duart salmon 'mi-cuit', cured and gently
cooked pink, King's Imperial caviar served chilled
with wasabi crème fraîche, soy gel and winter
leaves

-

(V, Vg) Salad of salt aged beetroot with blackberry,
balsamic Kalamata & olive dressing, marinated
vegan feta cheese, dill and cucumber relish &
winter leaves

MAIN

Scottish 'pave' rump of Black Angus beef, ox
cheek, Roscoff onion, caramelised cauliflower,
puree of Hasselback potato, cavolo nero and
Sauce Bordelaise

-

Baked fillet of Ward's Peterhead hake with
smoked anchovy, garlic & parsley crust,
Pommes Aligot, charred leek & Savoy cabbage
and cockle & Noilly Prat sauce

-

(V, Vg) Pan-roast tranche of miso-glazed 'Lion's
Mane' mushroom served with beluga lentils,
salt-baked celeriac, charred leeks and red onion
puree

PRE DESSERT

DESSERT

Trio of signature Art School desserts

or

Two cheeses from our British selection:-
Tunworth and Cashel Blue,
served with quince, Peter Jones truffle-scented
local honey and fig 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/christmas

New Year's Eve Celebration

£195 per person

Available for reservations arriving at 8.00pm

ON ARRIVAL

Glass of Charles Heidsieck, Rosé Réserve NV
with Chef's snack

AMUSE BOUCHE

Cured monkfish loin wrapped in nori, lime &
yoghurt dressing with added Morecambe Bay
crab salad, Art School bread, dulce and Cheshire
cultured butter

TO START

Terrine of wild Red Deer venison & Saddleback
pork with apple & chicory salad, sour cherry,
cornichon, quince and brioche toast

Miso-marinated halibut with sautéed squid
'linguine', crispy mushrooms and lime & ginger
butter sauce

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

(V, Vg) 'Morel farcie' with a rich stuffing of spinach,
garlic, chestnuts, vegan parmesan cheese and
mushroom duxelles on a spiced butternut
squash puree

MAIN

Fillet of Scottish Black Angus beef and native
lobster tail served with Hasselback potatoes,
charred Hispi cabbage, Hen-of-the-wood, and
lobster bisque

Mr Ward's grilled Dover sole with a Lilliput caper,
brown shrimp, lemon & cucumber beurre
noisette, Pommes Aligot, caramelised chicory
and chive & onion crumb

(V, Vg) 'Cauliflower Bordelaise'
Slow-cooked tranche of cauliflower coloured
with spices served with golden raisins, dates
and red wine & Madeira jus

CHEESE

Chef's British selection of Tunworth, Cashel Blue
& Mrs Kirkham's mature Cheshire 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 - £95 per person

Guests are invited to join us for a 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

To make a reservation visit theartschoolrestaurant.co.uk/christmas

THE
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

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

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



The Art School Cellars Afternoon Tea - Christmas 2026

Available Wednesday to Saturday, 2.00pm to 4.00pm

To include a selection of handmade savouries;

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

-

Hot smoked salmon with chive & lemon crème fraîche
and Avruga caviar on Art School rye bread

-

Warm Sandham's mature Cheshire cheese scone with butter

Also included are the following desserts per person:

Black Forest gâteau

-

Mandarin and almond frangipane

-

Spiced white chocolate and damson delice

-

Art School Viennese mince pies

-

Mini Christmas pudding

The following options are available:

Loose leaf tea or freshly brewed coffee included with each menu

-

Savouries, cherry scones, desserts, tea/coffee

£40.00

-

Our afternoon tea with a glass of Hennessey NV English sparkling wine

£49.00

-

Our afternoon tea with a glass of Charles Heidsieck Blanc de Blanc NV champagne

£68.00



Guest Chef

Simon Rimmer



14th January 2027 - £160

Simon Rimmer

Our first guest chef event of the season welcome Simon Rimmer to The Art School.

Our good friend and presenter of Sunday Brunch will be cooking for the Lantern Room in January.



Guest Chef

Tom Shepherd



11th Feb 2027 - £160

Tom Shepherd

We close the series with award-winning chef Tom Shepherd.

The owner of Midlands based Michelin star restaurant 'Upstairs by Tom Shepherd' will have 5-courses for us in February.



Guest Chef's TBA



21st - 28th January - £160

New Guest Chef's TBA

5 courses and 5 wines from some of our favourite chef's in gastronomy, throughout January.

Keep an eye out for the special guest chef announcements coming soon.



Christmas Emporium

Visit our Christmas Emporium for all your Christmas gifts and merchandise

www.theartschoolrestaurant.co.uk/shop



THE
ART SCHOOL
BY THE ANKUR



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