



THE
ART SCHOOL
AT AINTREE

Paddock Lodge,
Aintree, Liverpool
11:30a.m - 13th, 14th & 15th April 2023



On Arrival

A glass of Charles Heidsieck NV champagne with a selection of Chef's seasonal 'Fruits de Mer' to include:
pan-seared Loch Fyne scallop with cauliflower puree and black truffle jus,
Severn & Wye smoked eel with horseradish crème fraiche and Granny Smith apple,
Morecambe Bay crab croustade and Chef Askew's Singapore-style prawns

-
Art School breads with
dulce and oak-smoked raw milk butter

-
To Start

Cold-smoked fillet of chalk stream trout, Claremont Farm asparagus & pea puree,
wasabi mayonnaise and King's Imperial caviar
Vallet Frères, Puligny Montrachet, Burgundy, France 2015 from the magnum

Intermediate

Roast breast of Cumbrian salt-aged duck and confit leg bonbon
with pistachio, rhubarb, miso and natural jus
Podere Castorani, Montepulciano d' Abruzzo Riserva, Italy 2017

-
Main

Fillet of Black Angus beef and slow-braised ox cheek with wild garlic persillade,
cordyceps, shallot puree and bone marrow jus
Vallet Frères, Gevrey-Chambertin 'Clos de la Justice', France 2017

-
Mrs Topham's Treat

"Mirabel Topham's" white chocolate & yellow plum entremets with woodruff
Donnafugata, Ben Rye, Passito di Pantelleria, Sicily 2019

-
The Red Rum 50th Anniversary

Afternoon Tea

Enjoy freshly brewed 'Quinteassential' English Breakfast tea or 92Degrees 'Hope Street' blend coffee,
a selection of Art School sandwiches,
freshly baked cherry scones and sweet treats
Charles Heidsieck, Blanc de Blancs Reserve, Champagne, France N.V

-
Ticket price includes menu with Charles Heidsieck champagne reception, fine wine flight, minerals & soft drinks

-
Full cocktail bar and all additional beverages charged on consumption



Paul Askew