



CITY
ART SCHOOL
BIRMINGHAM

TASTING MENU

AVAILABLE TUESDAY TO SATURDAY
12.00 NOON TO 1:00PM AND 6.15PM TO 9.15PM

A glass of Charles Heidsieck Champagne with a selection of seasonal canapés

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Amuse Bouche

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Lovage cured fillet of wild Eyemouth sea trout with samphire, new potatoes,
pickled cucumber, onion crisp & lovage emulsion

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Fillet of Halibut with a shaved fennel & crab salad, heritage tomatoes,
smoked aubergine puree and an Oloroso sherry vinaigrette

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Pepper-crusted breast of cornfed Goosnargh duck with golden beetroot, sweet potato
charred chicory & Tales of the Orient red tea sauce

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Loin of Rhug Estate Fallow deer, baby Navet,
herb-infused Spunta potatoes, Girolles and a damson and pink peppercorn jus

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(Optional) Choose 5 British cheeses from the trolley, served with quince, truffle-scented,
“Two Liverpool Cathedrals honey”
(Supplement £15.00 for 5)

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Pre Dessert

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New season Claremont Farm strawberry & soya milk ice cream with yuzu,
chickpea meringue & coconut cake

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

£ 89 per person

Optional Wine Flight £55 per person

Paul Askew

