



THE  
ART SCHOOL  
BY PAUL ASKEW

## VEGAN MENU EXCELLENCE

AVAILABLE TUESDAY TO SATURDAY  
12.00 NOON TO 2.15PM AND 5PM TO 9.15PM

### ON ARRIVAL

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

### TO START

Warm salad of roasted fig, Spring leaves, fennel, wild rocket,  
red onion, toasted walnuts and foccacia croutes

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Braised turtle beans, wild mushrooms, charred leeks & confit tomatoes

### MAIN

Asian-marinated pan-fried tofu, with charred onion, roasted squash, baby leaf spinach,  
spaghetti vegetables and roasted almonds.

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Roasted celery hearts with pomegranate molasses, herb bulgur wheat,  
chick peas & sesame wilted cabbage

### DESSERT

A tasting of dark chocolate & praline with raspberry gel,  
chickpea meringue & chocolate ice cream

Coffee and petit fours

**(Optional)** £9 per person supplement

£75 per person

**Paul Askew**

