



ART SCHOOL

## VEGAN MENU EXCELLENCE

AVAILABLE TUESDAY TO SATURDAY 12.00 NOON TO 2.15PM AND 6.15PM TO 9.15PM

### ON ARRIVAL

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

### TO START

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Warm salad of roasted fig, summer leaves, fennel, wild rocket, red onion, sugar & salt  
roasted walnuts, focaccia croutes with Mirabelle plum dressing

- Braised turtle beans, wild mushrooms, charred leeks & comfit tomatoes

### MAIN

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

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Marinated pan-fried tofu, spaghetti vegetables, baby spinach, crispy kale,  
toasted almonds & girolles

### DESSERT

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

£69 per person

**Paul Askew**

