



ART SCHOOL

VEGAN 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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Risotto of roast Lancashire beetroot with caramelised onion
puree and red chicory salad

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

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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

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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

