



THE
ART SCHOOL
DUBLIN

VEGAN MENU EXCELLENCE

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

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

TO START

Warm salad of roasted fig, Autumn leaves, fennel, wild rocket, red onion, sugar & salt
roasted walnuts, focaccia croutes with a plum puree.

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

MAIN

Roasted autumn courgettes, tempura courgette flower,
tapenade, confit tomatoes & smoked aubergine puree

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

DESSERT

Rum-roasted pineapple with coconut ice cream, chickpea meringue & toasted seeds

£69 per person for aperitif, canapés and three courses

Paul Askew

