



THE
ART SCHOOL
PAUL ASKEW

VEGAN TASTING MENU

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

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Amuse Bouche

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Warm salad of roasted fig, Autumn leaves, fennel, wild rocket, red onion,
focaccia croutes, sugar & salt roasted walnuts

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

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Baked salsify with roast beetroot, beetroot puree,
Autumn leaves & sour cherry dressing

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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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Citrus rum soaked pineapple, chick pea meringue,
With coconut ice cream

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

£ 89 per person
Optional Wine Flight £55 per person

