



THE  
ART SCHOOL  
PAUL ASKEW

## VEGETARIAN TASTING MENU

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

A glass of Charles Heidsieck Champagne with selection of seasonal canapés

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Amuse Bouche

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Warm salad of honey-glazed roasted fig, Winter leaves, Tymboro goat's cheese,  
focaccia croutes, red onion, salt & sugar roasted walnuts with a plum puree

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Twice baked soufflé of wild mushrooms and Mrs Kirkham's  
Lancashire cheese & truffle butter sauce

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Baked salsify with Parmesan crust, baby root, parsnip puree,  
Winter leaves & sour cherry dressing

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(V) Assiette of Winter cauliflower & pumpkin

To include, Roasted cauliflower, gratin, charred & pickled with buttered kale  
& Romanesco

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**Optional** cheese course from our British selection course from the trolley  
served with quince, truffle-scented "Two Liverpool Cathedral's honey"  
(supplement £14.50 for 5)

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Pre-Dessert

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Pavlova of Turkish Delight ice cream with plum & grape jam,  
white chocolate crumb & gin soaked blackberries

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

£89 per person

**Optional** Wine Flight £55 per person

**Paul Askew**

