



THE
ART SCHOOL
PAUL ASKEW

FESTIVE VEGAN 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 roasted fig, winter leaves, fennel, wild rocket, red onion with
toasted walnuts, and foccacia croutes

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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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Asian-marinated pan-fried tofu, with charred onion, roast winter squash, baby leaf spinach,
spaghetti vegetables and roast almonds.

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Pre-Dessert

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A tasting of dark chocolate & praline with amaretto gel, chickpea meringue
& chocolate ice cream

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Coffee and petit fours

(**optional** £9 per person supplement)

£ 95 per person

Optional Wine Flight £55 per person

Paul Askew

