



THE
ART SCHOOL
PAUL ASKEW

FESTIVE 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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(V) Dorstone goats cheese & candied walnut brioche toast with
chicory jam, pickled carrot & radish salad

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(V) Twice baked soufflé of wild mushrooms and chestnuts, with thyme & spinach in a cider sauce

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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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(V) Pithivier of Savoy cabbage, walnuts, wild mushrooms & butternut squash served with
Balsamic roast beetroot puree, roast parsnips & black truffle butter sauce.

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Optional cheese course from our British selection course from the trolley
served with quince, truffle-scented “Two Liverpool Cathedrals honey”
and seasonal fruit
(Supplement £17.00 for 5)

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Pre-Dessert

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Classic Pavlova of winter berries in kirsch with Turkish delight ice cream & white chocolate soil

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

£ 95 per person

Optional Wine Flight £55 per person

Paul Askew

