



THE
ART SCHOOL
PAUL ASKEW

VEGETARIAN TASTING MENU

AVAILABLE TUESDAY TO SATURDAY
12.00 NOON TO 1.00PM AND 6.15PM TO 9.15PM

A glass of Charles Heidsieck Champagne with selection of seasonal canapés

-

Amuse Bouche

-

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

-

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

-

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

-

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

-

(Optional) Choose 5 British cheeses from the trolley, served with quince,
truffle-scented “Two Liverpool Cathedrals honey”

(Supplement £17.00 for 5)

-

Pre-Dessert

-

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

-

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

£ 95 per person

Optional Wine Flight £55 per person

Paul Askew

