



THE
ART SCHOOL
PAUL ASKEW

VEGETARIAN MENU EXCELLENCE

AVAILABLE TUESDAY TO SATURDAY
12.00 NOON TO 2.15PM AND 5PM TO 9.15PM

ON ARRIVAL

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

TO START

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

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

MAIN

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.

CHEESE

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

(Supplement £17.00 for 5)

DESSERT

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

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“Theme on caramel” salted caramel glaze, spiced apple compote & candied hazelnuts

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Dark chocolate torte with praline crunch, mango gel,
caramel popcorn & passion fruit foam

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Sicilian orange & lemon tart with Italian meringue, candied peel,
raspberry sorbet & sesame crunch

Coffee and petit fours

(Optional) £9 per person supplement

£75 per person

Paul Askew

