



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

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Amuse Bouche & Chef's snacks

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Baked salsify in a parmesan crust with roast navet, Romanesco,
parsnip purée and a sour cherry dressing

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

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Braised celery hearts with Curthwaite goat's curd pomegranate molasses,
herb bulgur wheat, chickpeas & sesame wilted Swiss chard

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A baked strudel of roast squash, pine nuts, Savoy cabbage &
Chestnut mushrooms with caramelised shallot purée, salsify, baby beets and kale

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Optional Cheese course from our British selection, from the trolley, served with quince,
truffle-scented honey and homemade apple & red onion chutney

(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

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

£ 95 per person

Optional Wine Flight £55 per person

Paul Askew

