



THE  
ART SCHOOL  
BY PAUL ASKEW

## VEGETARIAN MENU EXCELLENCE

AVAILABLE TUESDAY TO SATURDAY  
12.00 NOON TO 2.15PM AND 6.15PM TO 9.15PM

### ON ARRIVAL

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

### TO START

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 & chestnuts,  
with thyme & spinach in a cider & parsley sauce

### MAIN

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

### CHEESE

**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)

### DESSERT

Classic Pavlova of Winter berries in Kirsch with Turkish Delight ice cream & white chocolate soil

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

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A classic lemon tart with sesame sable, raspberry foam & Italian meringue

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

£75 per person

**Paul Askew**

