

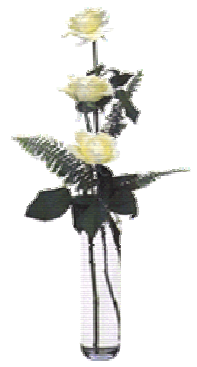
Cassons

Mothering Sunday Lunch

14 March 2010

MENU

£29.50 per head



Starters

Warm Smoked Salmon on Baby Artichokes
Lemon Hollandaise

Selsey Crab Carrot and Ginger Cannelloni with King Prawn, Lime Mayonnaise
and Micro Greens

Spinach & Nutmeg Soup with Parmesan Crisp and Cream **V**

Textures of Beetroot with Quails' Eggs
Leaves and a Horseradish Cream Sauce **V**

Bayonne Ham with mini Melbas of Chicken Liver Pate
Baby Fig and Balsamic Salad

Slow Cooked Shoulder of Lamb
Roast Potatoes, melted Mediterranean Vegetables
Lamb & Thyme Jus

Braised Beef Bourguignon
Carrot & Potato Purees, Courgettes, Mushrooms,
Shallots and a Red Wine Jus

Sea Trout with a Lime Herb Crust
New Potatoes, Spinach, Baby Leeks, Chive Beurre Blanc

Spiced Roast Pork Belly and Pork Fillet
caramelised Apples, Parsnip Puree, Pancetta Cabbage
Cider and Spice Jus

Sweet Potato and Pistachio Nut Strudel
Spinach, Baby Leeks, Carrot Puree, Shallot Beurre Blanc

Dark Chocolate Mousse in a crisp Chocolate Shell
on Rhubarb Compote with Crème Anglaise and Rhubarb Sorbet

Apple Tarte Tatin with Crème Fraiche Ice Cream

Crème Brulee with a Basket of Passion Fruit Sorbet

A selection of three home made Fruit Sorbets served in a Brandy Snap
Basket on a Red Berry Coulis

A selection of fine French and English Cheeses served with Biscuits and Chutney

Mains

Pudds

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