

Cassons Restaurant

01243 773294

Arundel Road, Chichester, PO180DU

On the South Side of the A27, 2.5 miles
East of Chichester with plenty of parking

A la Carte Menu

Tuesday to Thursday

2 Courses £22.00

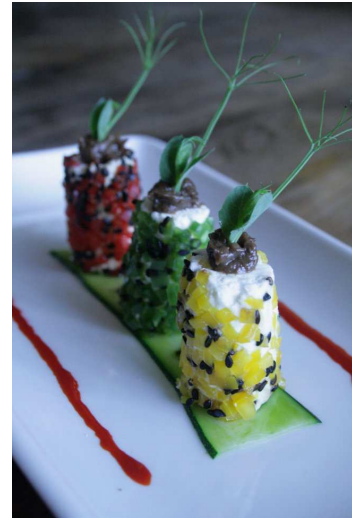
3 Courses £28.00

Friday and Saturday

2 Courses £27.00

3 Courses £35.00

If you have any dietary requirements
we are happy to adjust our dishes to
suit. We are Celiac friendly and make
our own Gluten free bread.



Your evening with us will start
with a complimentary selection of Canapés to
enjoy with your pre-Dinner Drinks

Starters

Selsey Crab cylinders With fresh and Mousse of Asparagus, Lime
Fluid Gel, Micro Greens

Smoked Duck Breast, seared Foie Gras, Pear Confit
lightly Smoked Jus

Ballotine of Wood Pigeon with a Spiced Crust, Marinated Beetroot,
Pigeon & Beetroot Jus

Petit Pois Soup with a basket of Quail's Egg Hollandaise **V**

Goats' Cheese wrapped in Ratatouille, on a Red Pepper Coulis with
Baby Leaf garnish **V**

Smoked Haddock with textures of Cauliflower, Quails Eggs,
Kedgeree Foam, Parsley Crisps

Seared Scallops on Sea Kale with Smoked Salmon (£3.00 supplement)

Mains

FISH

Fillets of Fish , Scallop & Tempura King Prawns
Spinach, Baby Leeks, Fondant Potatoes, Salsa Verde,
Coral Foam

Fish of the Day cooked at the whim of the Chef

MEAT

Venison Fillet, Wild Mushrooms, Fondant Potato
Green Beans, Game Sauce

Degustation of Suckling Pig; Loin, Belly & Confit Leg, Crackling, Potato Millefeuilles,
Wilted Greens, Pork and Apple Jus

Fillet of Beef with a Béarnaise Sauce Croquette, Parmentier Potatoes,
Watercress & Spinach, Onion Rings, Red Wine Jus (£5.00 supplement)

VEGETARIAN

Vegetable Beignets on Puy Lentils with a Sun Blushed Tomato Sauce **V**

Crisp Spheres of Mushrooms, Cashew Nuts, Herbs and Seasonings,
with textures of Cauliflower, Carrot Velouté, Spinach, Parmentier Potatoes

All our Main Courses are inclusive of Vegetables designed
to complement the dish

Pudds

Cashew Nut, Chocolate and Black Cherry Ice Creams,
Chocolate Aero and garnishes

Dark Chocolate Cylinder with Chocolate Mousse and
Passion Fruit, Passion Fruit Sorbet

Crème Brulée Surprise with marinated Strawberries

Raspberries and Cream, Elderflower Sorbet,
Chocolate Glass, Pistachio Shortbread

Selection of Fruit Sorbets in a Brandy Snap Basket
on a Red Berry Coulis

Quartet of Desserts ~ A selection of miniature
desserts for those who can't decide! (£3.00 supplement)

Selection of English & French Cheese & Crackers (£3.00 supplement)

Tea and Coffee with home made petit fours

Cafetière of Coffee

Or Pot of Selection of Teas and Infusions

£3.25 per head

