MICHAEL CAINES
at The Stafford

CHRISTMAS PARTY DINNER MENU

APPETIZER

Sea Bream Ceviche
Avocado, bergamot jelly, citrus vinaigrette

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STARTERS

Jerusalem Artichoke and Truffle Velouté

Smoked Salmon
Oscietra caviar, dill crème fraîche, lemon and soda bread

Confit Duck and Duck Liver Terrine
Pickled apple, spiced apple purée and candied walnuts

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MAINS

Pan-Fried Loch Duart Salmon
Roasted fennel, spinach, seaweed and cucumber butter sauce

Traditional Roast Turkey
Roast potatoes, winter root vegetables, sage & chestnut stuffing, pigs in blankets, turkey gravy

The Stafford Beef Wellington
Stoke Marsh Farm Hereford beef, winter root vegetables, red wine sauce

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DESSERTS

Mum's Traditional Christmas Pudding
Devonshire clotted cream, brandy sauce

Chocolate Tart "Robuchon"
Coffee ice cream

Selection of Regional Cheeses
£25.00 supplment

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Mince Pies & Coffee
£25.00 supplment

3-course £160.00 per person
with mince pies & coffee

We understand that preferences and dietary needs vary, and our culinary team will gladly accommodate special requests with advance notice. We are committed to culinary excellence and to operating with an environmentally and socially responsible approach. We prioritise local suppliers, support and champion British farmers and their produce and sustainable fish where possible to showcase seasonal ingredients, while actively minimising our footprint through composting and recycling practices. Our menus proudly exclude endangered species, and we are committed to ensuring that our sourcing and purchasing practices are fair and beneficial for all involved. All prices include VAT. A discretionary 15% service charge will be added to your bill. (V) Vegetarian (VG) Vegan