MICHAEL CAINES
at The Stafford

SIGNATURE MENU

£115.00 per person

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STARTERS

Jerusalem Artichoke and Truffle Velouté (V)

Smoked Salmon
Cucumber, dill crème fraîche, lemon and soda bread

Chicken Liver Parfait
Blood orange gel, caramelised walnut, orange confit vinaigrette

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MAINS

Butternut Squash and Parmesan Ravioli (V)
Butternut fondant, rosemary cream sauce

Crispy North Sea Cod
Wilted spinach, warm tartare sauce, parsley and lemon oil

Roast Free-Range Chicken
Lentils à la Française, cumin-spiced pumpkin purée and red wine sauce

Beef Wellington
Stoke Marsh Farm Hereford beef, with truffle mashed potatoes, seasonal vegetables, red wine sauce
£65.00 supplement per person

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DESSERTS

Custard Tart with Tonka Whipped Ganache
Raspberry sorbet

Warm Chocolate Fondant
Vanilla ice cream

Chestnut finger
Blackcurrant and chestnut crémeux, chestnut

Selection of Three British Cheeses
Quince jelly, homemade chutney, cheese crackers
£32.00 per person
£130.00 sharing Board

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

MICHAEL CAINES
at The Stafford

GOURMET MENU

£145.00 per person

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STARTERS

Terrine of Burnt Leek (V)
Truffle mayonnaise, candied hazelnuts

Tartlet of Brixham Crab
Brown crab mayonnaise, green apple jelly and avocado vinaigrette

Roasted Quail
Mushroom risotto, tarragon jus

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MAINS

Aged Comté Ravioli (V)
Fried quail egg, celeriac fondant, watercress purée, rosemary cream

Pan-Roasted Salmon
Spiced pumpkin purée, roasted squash and saffron sauce

Saddle of Venison
Braised red cabbage, chestnut purée, celeriac fondant, juniper and red wine sauce

Beef Wellington
Stoke Marsh Farm Hereford beef, with truffle mashed potatoes, seasonal vegetables, red wine sauce
£35.00 supplement per person

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DESSERTS

Chocolate Tart "Robuchon"
Coffee ice cream

Raspberry Mousse
Pistachio crémeux, raspberry sorbet

Coffee and Orange Ganache
Hazelnut praline crémeux

Selection of Three British Cheeses
Quince jelly, homemade chutney, cheese crackers
£32.00 per person
£130.00 sharing Board

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MICHAEL CAINES
at The Stafford

EPICUREAN MENU

£180.00 per person

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STARTERS

Terrine of Goat's Cheese (V)
Pickled heritage beetroot

Pan-Roasted Orkney Scallops
Celeriac and seaweed purée, seaweed and caviar butter sauce

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

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MAINS

Celeriac and Truffle Risotto (V)
Mushrooms and chives

Pan-Roasted Sea Bass
Roasted fennel, mussel chowder, basil oil

Honey-Roasted Creedy Carver Duck
Savoy cabbage, baby turnips, five-spice sauce

Beef Wellington
Stoke Marsh Farm Hereford beef, with truffle mashed potatoes, seasonal vegetables, red wine sauce

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DESSERTS

Green Apple
Apple cider ice cream, caramel apple purée

Chocolate, Raspberry and Rose Mousse
Pistachio and white chocolate Chantilly, raspberry sorbet

Coconut, Mango and Rice Pudding
Mango and lime sorbet

Selection of Three British Cheeses
Quince jelly, homemade chutney, cheese crackers
£32.00 per person
£130.00 Sharing Board

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MICHAEL CAINES
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SIDE DISHES

Fries
£10.00

Pomme Purée
£10.00

Minted New Potatoes
£11.00

Truffled Pomme Purée
£20.00

Sprouting Broccoli
£10.00

Green Beans
£10.00

Glazed Chantenay Carrots
£11.00

Roast Pumpkin
£10.00

Honey-Roasted Parsnips
£10.00

Cauliflower Cheese
£11.00

Please note that each side dish is portioned to be shared between two guests.

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