MICHAEL CAINES
at The Stafford

CANAPÉ SELECTION

VEGETARIAN

Aged Parmesan and Black Truffle Gougères
Pea and Mint Tartlet, Truffled Egg Yolk Vinaigrette
Whipped Goats Cheese Mousse, Beetroot Glaze, Savoury Sablé Biscuit
Celeriac and Truffle Pannacotta, Apple Glaze on Savoury Sablé Biscuit

FISH & SHELLFISH

Tartlet of Smoked Salmon Mousse, Cucumber Glace, Sour Cream and Dill
Lobster Salad Tartlet, Lobster Jelly, Curried Mayonnaise and Lime
Tuna Tartare, Sesame and Lime, Avocado, Crispy Seaweed
Sea Bream Ceviche, Tomato Jelly, Bergamot and Vanilla Gel

MEAT & POULTRY

Chicken and Duck Liver Parfait, Sablé Biscuit, Blood Orange Glaze
Beef Tartare, Tartlet, Black Truffle Mayonnaise
Tartlet of Quail Egg and Onion and Truffle Confit
Ham Hock Ballotine, Wholegrain Mustard Vinaigrette

DESSERT

Black Forest Choux Bun
Yuzu Meringue Pie
Pistachio and Raspberry Macaron
Passion Fruit and Mango Mousse, Sablé Biscuit

Choose any 4 from the selection
£26.00 per person

Choose any 6 from the selection
£37.00 per person

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