



MICHAEL CAINES
at The Stafford



À LA CARTE MENU

STARTERS

Chicken and Morel Mushroom Mousse
English asparagus, Gewürztraminer Wine Sauce
£30.00

Pan Roasted Orkney Scallop
*Celeriac and seaweed purée, caviar and seaweed
butter sauce, basil oil*
£35.00

English Lobster
Salad of mango, potato and lobster, mango and cardamom vinaigrette, curried mayonnaise
£48.00

MAINS

Poached Turbot with Scallop and Black Trumpet
Mushroom Mousseline
White asparagus, leeks, vermouth and chive butter sauce
£70.00

Honey Roasted Creedy Carver Duck
*Caramelised apple, Savoy cabbage, braised baby turnip,
spiced sauce*
£55.00

Best End of English Lamb
*Boulangère potatoes, braised and roasted belly,
Pea purée, thyme and rosemary jus*
£60.00

DESSERTS

Green Apple
Apple cider bavaois, caramel apple purée
£25.00

Raspberry Mousse
Pistachio and lemon curd, raspberry sorbet
£25.00

Chocolate Orange Confit
Orange confit sorbet
£25.00

Pistachio Soufflé
Pistachio ice cream
£25.00

Selection of Regional Cheeses
Served with accompaniments
£30.00