



MICHAEL CAINES
at The Stafford



SAMPLE SUNDAY LUNCH MENU ONE
Sample menu, subject to change on a weekly basis

APPETIZER

Loch Duart Salmon Rilette
Beetroot glaze, buttermilk and horseradish

STARTERS

Quail Egg Tartlet (V)
Onion and truffle confit, chervil butter sauce

Brown Butter Poached Brixham Cod
English asparagus white wine sauce, chervil

Terrine of Duck Confit and Duck Liver
Spiced apple, candied walnuts, spring leaves

MAINS

Pea Risotto (VG)
English asparagus, garden herb

Pan Roasted Cornish White Fish
Caramelised cauliflower purée, mussels and cumin white wine sauce, lemon thyme oil

Saddle of Lamb
Fondant potato, pea purée, fricassée of wild garlic, peas and broad beans, thyme jus, vegetable and lamb ragout

Roast British Grass-Fed Beef
Yorkshire pudding, roast potatoes, seasonal vegetables
£5.00 supplement for additional red wine sauce

DESSERTS

Orange Soufflé
Orange confit sorbet

Raspberry Mousse
Pistachio and lemon curd, raspberry sorbet

Coconut Panna Cotta
Mango and lime sorbet

Selection of Regional Cheeses
Served with accompaniments
£15.00 supplement

3-courses £55.00 per person
Appetizer, main, and choice of starter or dessert

4-courses £68.00 per person
Appetizer, choice of main, starter, and dessert

Tea or Coffee & Petit Fours
£10.00 per person



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SAMPLE SUNDAY LUNCH MENU TWO
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APPETIZER

Pea and Mint Soup
Chervil cream

STARTERS

Ravioli of Butternut Squash & Parmesan (V)
Rosemary cream sauce, hazelnut brown butter

Cured Salmon
Wasabi yoghurt, salmon jelly, cucumber, honey soy vinaigrette

Chicken Liver Parfait
Cherry gel, caramelised hazelnuts

MAINS

Barbecued Hen of the Wood (V)
Black garlic, celeriac purée, almonds, mushroom tea

Newlyn Bay Curried Monkfish
Lentils, pea purée, shitake mushrooms à la Greque, BBQ mussels, saffron sauce

Pan Roasted Sirloin Beef
Braised beef cheek, English asparagus, creamy mash, red wine sauce

Roast British Grass-Fed Beef
Yorkshire pudding, roast potatoes, seasonal vegetables
£5.00 supplement for additional red wine sauce

DESSERTS

Pistachio Soufflé
Pistachio ice cream

Chocolate Tart "Robuchon"
Coffee ice cream

Strawberry Mousse
Yuzu Cremieux and fresh strawberries

Selection of Regional Cheeses
Served with accompaniments
£15.00 supplement

3-courses £55.00 per person
Appetizer, main, and choice of starter or dessert

4-courses £68.00 per person
Appetizer, choice of main, starter, and dessert

Tea or Coffee & Petit Fours
£10.00 per person



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SAMPLE SUNDAY LUNCH MENU THREE
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APPETIZER

Crab Tortellini
Lemongrass and ginger bisque, grapefruit, coriander

STARTERS

Pea Bavarois (V)
English asparagus, candied hazelnut, egg yolk and truffle vinaigrette

Cornish Black Bream Ceviche
Avocado, smoked yoghurt, Bergamot gel, citrus vinaigrette

Roasted Quail
Celeriac remoulade, granny smith apple, hazelnut mayonnaise

MAINS

Wild Mushroom Risotto (V)
English Pecorino

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

Honey Roasted Creedy Carver Duck
Caramelised apple, spring cabbage, spiced jus, creamed corn, duck ragu

Roast British Grass-Fed Beef
Yorkshire pudding, roast potatoes, seasonal vegetables
£5.00 supplement for additional red wine sauce

DESSERTS

Raspberry Soufflé
Raspberry sorbet

Custard Tart with Tonka Whipped Ganache
Raspberry sorbet

Paris-Brest
Choux bun, praliné ganache, chocolate Cremieux, and praliné ice cream

Selection of Regional Cheeses
Served with accompaniments
£15.00 supplement

3-courses £55.00 per person
Appetizer, main, and choice of starter or dessert

4-courses £68.00 per person
Appetizer, choice of main, starter, and dessert

Tea or Coffee & Petit Fours
£10.00 per person