



THE
STAFFORD
LONDON
EST 1912

BUFFET SELECTION



THE
STAFFORD
LONDON
EST 1912

Buffet Selection
£45 per person
Please choose any 7 items

SANDWICHES

CRAB BLT

CHICKEN AND BACON CLUB

Clarence Court eggs, tomato, toasted sourdough

CHICKEN CAESAR WRAP

GRILLED MONTGOMERY CHEDDER SOURDOUGH

Tomato, pickle

CRAYFISH COCKTAIL

SMOKED SALMON BAGEL

Cream cheese

SALT BEEF

Sauerkraut

TOMATO, PESTO, ROCKET

Focaccia bread

SALADS

CLARENCE COURT EGG

Baby gem, salad cream

SALT BEEF SALAD

COB SALAD

Ranch dressing

MIXED GREEN SALAD

SUPER FOOD SALAD

Quinoa, broccoli, sweet potato, feta, pomegranate, pesto

SALT BAKED BEETROOT

Pine nuts, goats curd

FINGER FOOD

CHESHIRE CHEESE & POTATO PASTY

SMOKED SALMON SCOTCH EGG

HAND RAISED PORK PIE

QUICHE LORRAINE/SPINACH/SAUSAGE & TOMATO

SHELLFISH ARANCINI

CARAMELISED RED ONION & GOLD CROSS TART

SMOKED HAM HOCK SCOTCH EGG

MAIN DISHES

FISHERMAN'S PIE

LANCASHIRE HOT POT

SHIN OF BEEF

Dumplings

BRAISED DUCK LEG

STUFFED PORK LOIN

YORKSHIRE PUDDING

Roast beef, gravy

MAC & CHEESE

Wild mushrooms, smoked bacon, parmesan

BROCCOLI & STILTON PIE

HOMITY PIE

DESSERTS

LEMON MERINGUE PIE

BAKEWELL TART

TRIFLE

APPLE & CINNAMON ECLAIR

FRUIT PLATTER

CHOCOLATE & CARAMEL TART

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. The Stafford will make every effort to comply with the dietary requirements of our guests and wherever possible will exclude requested food items, ingredients and allergens from the dishes that we serve. However, as The Stafford prepares all its food in centralized kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



THE
STAFFORD
LONDON
EST 1912

CANAPÉ MENUS



THE
STAFFORD
LONDON
EST 1912

CANAPÉS

Selection of 4 types - £15.50pp

Selection of 6 types - £19.50pp

**minimum of 10 guests required*

FISH

SEAWEED CRACKERS

Squid ink alioli

DEVON CRAB TART

Exmoor caviar

SMOKED SALMON TARTARE

Pumpernickel, horseradish crème fraîche

SALT COD CROSTINI

SHELLFISH ARANCINI

CRISPY TIGER PRAWNS

Singapore chilli sauce

MEAT

AGED BEEF TARTARE

Charcoal, Worcester sauce, quails egg

CORONATION CHICKEN VOL-AU-VENTS

Crushed beans

SPICY VENISON "ECCLES CAKE"

BUTTERMILK FRIED CHICKEN

Mustard crème fraîche

THE GAME BIRD FOIE GRAS PARFAIT

Shallot chutney, crispy bacon

SMOKED SAUSAGE ROLL

VEGETARIAN

WILD MUSHROOM ARANCINI

Truffle mayonnaise

HOMITY PIE

Leeks, Westcombe cheddar, truffle

SALT AND VINEGAR POTATO CHIPS

Malt mayonnaise

CHESHIRE CHEESE AND POTATO PASTY

SALT-BAKED BEETROOT

Toasted pine nuts, whipped ricotta

RED ONION & GOAT'S CHEESE TART

DESSERTS

PISTACHIO AND CHOCOLATE TART

DARK CHOCOLATE CHOUX BUN

Crème Diplomat

CHOCOLATE BROWNIE

Vanilla Chantilly

PASSION FRUIT CONE

RASPBERRY CONE

APPLE AND BLACKBERRY CRUMBLE

MINI CARROT CAKE CUPCAKE

Soft cheese frosting

NIBBLES

**GREEN OLIVES
SALT & PEPPER POPCORN
POTATO CRISPS**

**PARMESAN CHEESE STRAWS
MIXED NUTS
PORK SCRATCHINGS**

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. The Stafford will make every effort to comply with the dietary requirements of our guests and wherever possible will exclude requested food items, ingredients and allergens from the dishes that we serve. However, as The Stafford prepares all its food in centralized kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



THE
STAFFORD
LONDON
EST 1912

AFTERNOON TEA



THE
STAFFORD
LONDON
EST 1912

AFTERNOON TEA MENU A JOURNEY THROUGH ST JAMES'S

AFTERNOON TEA £45 PER PERSON

Sandwiches

H Forman & Son smoked salmon
Cucumber and cream cheese
Honey-roast Wiltshire ham and mustard

Savoury

Truffled egg and watercress brioche bun
The Game Bird sausage roll

Scones

Plain and raisin, whipped clotted cream, strawberry jam
Paxton & Whitfield Westcombe Cheddar, soft cheese and chives

Sweet

Foster & Son's seasonal fruit trifle, Chantilly cream
Henry Poole & Co almond shortbread 'Tuxedo'
James. J. Fox chocolate cigar chocolate and hazelnut mousse
Floris English strawberry and rose water cupcake
Lock & Co white chocolate and lime jelly 'Top Hat'

With a glass of Moët & Chandon Imperial Brut Champagne
£58 per person

CREAM TEA £15 PER PERSON

Your choice of tea or coffee

Homemade plain and raisin scones
Seasonal jams and Cornish clotted cream

With a glass of Moët & Chandon Imperial Brut Champagne
£29.00 per person

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. The Stafford will make every effort to comply with the dietary requirements of our guests and wherever possible will exclude requested food items, ingredients and allergens from the dishes that we serve. However, as The Stafford prepares all its food in centralized kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



THE
GAME BIRD
AT THE STAFFORD LONDON

**PRIVATE DINING
SPRING / SUMMER MENUS**

THE GAME BIRD

AT THE STAFFORD LONDON

SPRING / SUMMER MENU OPTION I

£65pp

Please select one option per course for the group

STARTERS

CURED WILD BREAM

Peas, broad beans, mint

WATERCRESS SOUP

Smoked goat's curd

STEAK TARTARE

Egg emulsion, Worcester sauce,
charcoal mayonnaise

MAINS

FISH PIE

Clarence Court egg, cider, bacon

ROAST OLD SPOT PORCHETTA

Fennel, Roosevelt potatoes, Greek olives

GRILLED WYE VALLEY ASPARAGUS

Leeks, Jersey Royals, English ricotta,
toasted brioche croutons

PUDDINGS

ENGLISH STRAWBERRY ETON MESS

CUSTARD TART

Raspberry ripple ice cream

RASPBERRY FOOL

Baked white chocolate

**ADD A SELECTION OF BRITISH AND
CONTINENTAL CHEESES**

3 FOR £12.00 / 5 FOR £18.00

We are happy to provide information on food allergies and intolerances on request
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

THE GAME BIRD

AT THE STAFFORD LONDON

SPRING / SUMMER MENU OPTION 2

£78pp

Please select one option per course for the group

STARTERS

WATERMELON AND TOMATO GAZPACHO

Tomato and basil toast

**CORNISH CRAB, COURGETTE AND
TOMATO SALAD**

PÂTÉ DE CAMPAGNE EN CROÛTE

Gooseberry chutney, sourdough

MAINS

NORFOLK BLACK CHICKEN BREAST

White onion emulsion, morels, spring greens

ROASTED COD

Pepperonata, crispy squid

SUMMER VEGETABLE LASAGNE

Parmesan velouté, truffle

PUDDINGS

MARINATED WHITE PEACHES

Basil sorbet

WHITE CHOCOLATE TART

Raspberry sorbet

LEMON MOUSSE

English strawberry, lemon balm compote

**ADD A SELECTION OF BRITISH AND
CONTINENTAL CHEESES**

3 FOR £12.00 / 5 FOR £18.00

We are happy to provide information on food allergies and intolerances on request
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

THE GAME BIRD

AT THE STAFFORD LONDON

SPRING / SUMMER MENU OPTION 3

£98pp

Please select one option per course for the group

STARTERS

ROSE VEAL CARPACCIO

Pickled girolles, radish salad, Berkswell

**H. FORMAN & SON SMOKED SALMON
TERRINE**

Horseradish, soda bread

TRUFFLE DUCK EGG EN CROÛTE

Whipped ricotta, new season spinach

MAINS

ROASTED MONKFISH

Cherry tomato fondue, mussels,
saffron vinaigrette

SLOW ROASTED LAMB SHOULDER

Confit garlic purée, braised leeks, peas, mint

ASPARAGUS RISOTTO

Egg yolk, summer truffle

PUDDINGS

**STRAWBERRY AND WHITE CHOCOLATE
ÉCLAIR**

Strawberry ice cream

CHOCOLATE MARQUISE

Baked cherry compote

BUTTERMILK BAVAROIS

Fresh peach, raspberry

**ADD A SELECTION OF BRITISH AND
CONTINENTAL CHEESES**

3 FOR £12.00 / 5 FOR £18.00

We are happy to provide information on food allergies and intolerances on request
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

THE GAME BIRD

AT THE STAFFORD LONDON

SPRING / SUMMER MENU OPTION 4

£120pp

Please select one option per course for the group

STARTERS

BAKED HAND DIVED SCALLOPS

Champagne velouté, summer vegetables

DUCK, CHICKEN AND FOIE TERRINE

Summer truffle, poached leeks

VIOLET ARTICHOKE BARIGOULE

Tomato consommé jelly, 24 month aged
parmesan

MAINS

ROASTED TURBOT

Peas, morels, wild garlic

TREACLE CURED ROAST FILLET OF BEEF

Truffle pomme purée, fondant shallots,
swiss chard

SUMMER VEGETABLE PITHIVIER

Brillat Savarin

PUDDINGS

"PEACH MELBA" TRIFLE

**MACERATED ENGLISH STRAWBERRY AND
CHAMPAGNE TERRINE**

Whipped cream

DARK CHOCOLATE TART

Baked white chocolate, honeycomb ice cream

**ADD A SELECTION OF BRITISH AND
CONTINENTAL CHEESES**

3 FOR £12.00 / 5 FOR £18.00

We are happy to provide information on food allergies and intolerances on request
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.