



Please select one of the following three Private Dining menus.

## Discovery Menu

### Starters

SLOW POACHED LOCH DUART SALMON  
Citrus Crème Fraîche, Cucumber

GARDEN PEA CROQUETTE (V)  
Watercress & Radish Salad

TOMATO CONSOMMÉ (V OR VG)  
Sun-Dried Tomatoes, Basil

### Mains

FREE RANGE CHICKEN  
New Season Greens, Bacon, French Peas

AUBERGINE PARMIGIANA (V)  
Parmesan Cream

CRISPY NORTH SEA COD  
Warm Tartare Sauce, Parsley & Lemon

### Puddings

STRAWBERRY ETON MESS (V)

PASSION FRUIT POSSET (V)  
Coconut Sorbet, Mango Foam

DARK CHOCOLATE & TONKA BEAN TART (V)  
Raspberry Sorbet

SELECTION OF THREE BRITISH CHEESES  
Quince Jelly, Homemade Chutney, Cheese Crackers  
£22.00 PER PERSON or £92.00 SHARING BOARD\*

**£95.00 per person**

\*Supplement charge applied when ordering selection of three British cheeses. Information on food allergies and intolerances available on request. As food allergens are present in the kitchen, there is a risk that traces may be found in dishes. Vegetarian, vegan and gluten options available on request with advance notice. Prices are inclusive of VAT. A discretionary service charge of 15% is added to your bill. (V) vegetarian option (VG) vegan option. Please note that we require final menu choices for all attendees one week prior to the event. Failure to confirm choices in advance, or any changes to the confirmed choices after the deadline cannot be guaranteed and will be at the discretion of the Chef.

Menu available for groups of 2 to 44 guests from 21st March until 31st August 2025.



# Taste of The Stafford

## Starters

YELLOW FIN TUNA NIÇOISE  
Soft Quails Egg, Ponzu Dressing

SPRING CHICKEN & LEEK TURNOVER  
Homemade Piccalilli

## Mains

STUFFED SPRING LAMB SADDLE  
Young Spinach, Crispy Potato

GRILLED ASPARAGUS (V)  
Soft Herb Dumpling, Choron Sauce

## Puddings

PISTACHIO CHEESECAKE (V)  
Raspberry Compote

EARL GREY & ORANGE CRÈME BRÛLÉE (V)

SELECTION OF THREE BRITISH CHEESES  
Quince Jelly, Homemade Chutney, Cheese Crackers  
£22.00 PER PERSON or £92.00 SHARING BOARD\*

**£110.00 per person**

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THE  
STAFFORD  
LONDON  
EST 1912

## Gourmet Menu

### Starters

HAND-DIVED ORKNEY SCALLOP  
Smoked Almond, Romesco

WILD MUSHROOM SCOTCH EGG (V)  
Pickled Vegetables, Garlic Cream

### Mains

GRASS-FED BEEF WELLINGTON  
Heritage Carrot, Peas, Beans & Marjoram

LEEK & TRUFFLE AGNOLOTTI (V)  
Pecorino Sauce

### Puddings

PISTACHIO & WHITE CHOCOLATE FONDANT (V)  
Raspberry Sorbet

BRITISH STRAWBERRY TRIFLE (V)  
Champagne Granita, Financier

SELECTION OF THREE BRITISH CHEESES  
Quince Jelly, Homemade Chutney, Cheese Crackers  
£22.00 PER PERSON or £92.00 SHARING BOARD\*

**£140.00 per person**

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