



MICHAEL CAINES  
*at The Stafford*



## **Canapé selection**

Autumn and winter 2025/ 2026

### **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 Tartar, 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

£23.50 per person

Choose any 6 from the selection

£35.25 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 British farmers, and 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