



MICHAEL CAINES
at The Stafford



Christmas Day Menu

CANAPÉS

Comté & Truffle Gougère
Chicken Liver Parfait Orange Jelly
Lobster Tart Exmoor Caviar

APPETIZER

Butternut Squash Velouté
Sour Cream & Chive, Rye Bread Crouton

Smoked Salmon
Oscietra caviar, dill crème fraîche, lemon and soda bread

Or

Confit Duck & Duck Liver Terrine
Pickled apple, spiced apple purée and candied walnuts

Pan Roasted Brixham Turbot
Shellfish chowder, Oscietra caviar, oyster & Lympstone Manor Cuvée sauce

Traditional Roast Turkey
Roast potatoes, winter root vegetables, sage & chestnut stuffing, pigs in blankets, turkey
gravy

Or

The Stafford Beef Wellington
Stoke Marsh Farm Hereford Beef, winter root vegetables, red wine sauce

Mum's Traditional Christmas Pudding
Devonshire clotted, brandy sauce

Or

Chocolate Orange Confit Mousse
Orange confit sorbet

Mince Pies & Tea or Coffee

Christmas Crackers included.

£295.00 per adult

£148.00 per child

(aged 6 to 12 years)

Children 5 years and younger dine for free

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