



MICHAEL CAINES
at The Stafford



Signature Menu

£99.00 per person

(Optional cheese course available – see below)

STARTERS

Butternut Squash Velouté (V)

Sour Cream & Chive, Rye Bread Crouton

Smoked Salmon

Cucumber, Dill Crème Fraîche, Lemon, Soda Bread

Chicken Liver Parfait

Blood Orange Jelly, Caramelised Walnut, Orange Confit Vinaigrette

MAINS

Aged Comté Ravioli (V)

Fried Quail Egg, Celeriac Fondant, Watercress Purée, Rosemary Cream

Crispy North Sea Cod

Warm Tartare Sauce, Parsley & Lemon

Roast Free-Range Chicken

Lentils à la Française, Pumpkin & Cumin, Red Wine Sauce

Beef Wellington

Hereford Beef from Stoke Marsh Farm, Truffle Mashed Potatoes,
Seasonal Vegetables, Red Wine Sauce

Supplement: £56 per person

DESSERTS

Custard Tart

Raspberry Sorbet

Sticky Toffee Pudding

Caramel Ice Cream

Caramelised White Chocolate Ganache

Roast Sesame Tuile, Pink Grapefruit, pear, Hōjicha Tea Ice Cream

British Cheese Selection

Quince Jelly, Homemade Chutney, Cheese Crackers

£24.00 per person

£98.00 Sharing Board

Tea Or Coffee & Petit Fours

£10.00 per person



MICHAEL CAINES
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Gourmet Menu

£120.00 per person

(Optional cheese course available – see below)

STARTERS

Terrine of Burnt Leek (V)

Truffle Mayonnaise, Candied Hazelnuts

Tartlet of Brixham Crab

Brown Crab Mayonnaise, Green Apple Jelly, Avocado Vinaigrette

Roasted Quail

Mushroom Risotto, Tarragon Jus

MAINS

Butternut Squash & Parmesan Agnolotti (V)

Rosemary Cream Sauce

Newlyn Bay Monkfish

Spiced Pumpkin Purée, Roasted Squash, Wild Mushroom XO, Smoked Mussel Sauce

Saddle of Venison

Braised Red Cabbage, Chestnut Purée, Celeriac Fondant, Juniper & Red Wine Sauce

Beef Wellington

Hereford Beef from Stoke Marsh Farm, Truffle Mashed Potatoes,
Seasonal Vegetables, Red Wine Sauce

Supplement: £35 per person

DESSERTS

Chocolate Tart "Robuchon"

Coffee Ice Cream

Coconut Panna Cotta

Mango & Lime Sorbet

Hazelnut Paris-Brest

Choux Pastry, Hazelnut Crème, Hazelnut Praline

British Cheese Selection

Quince Jelly, Homemade Chutney, Cheese Crackers

£24.00 per person

£98.00 Sharing Board

Tea Or Coffee & Petit Fours

£10.00 per person



MICHAEL CAINES
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Epicurean Menu

£155.00 per person
(Optional cheese course available – see below)

STARTERS

Terrine of Goat's Cheese (V)

Pickled Beetroot

Pan-Roasted Orkney Scallops

Celeriac & Seaweed Purée, Seaweed & Caviar Butter Sauce

Confit Duck & Duck Liver Terrine

Pickled Apple, Spiced Apple Purée, Candied Walnuts

MAINS

Celeriac & Truffle Risotto (V)

Chives & Mushrooms

Pan-Fried Brill

Leek Fondue, Mussels, Saffron Sauce

Honey-Roasted Creedy Carver Duck

Savoy Cabbage, Baby Turnips, Five-Spice Sauce

Beef Wellington

Hereford Beef from Stoke Marsh Farm, Truffle Mashed Potatoes,
Seasonal Vegetables, Red Wine Sauce

DESSERTS

Green Apple

Apple Cider Ice Cream, Caramel Apple Purée

Chocolate & Orange Confit Mousse

Orange Confit Sorbet

Yamazaki Rice Pudding

Roasted Figs, Cocoa Nib Tuile, Pedro Ximénez Ice Cream

British Cheese Selection

Quince Jelly, Homemade Chutney, Cheese Crackers

£24.00 per person

£98.00 Sharing Board

Tea Or Coffee & Petit Fours

£10.00 per person



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Side Dishes

(Recommend a selection of 3)

Fries

£9.00

Pomme Purée

£9.00

Minted new potatoes

£10.00

Truffled Pomme Purée

£20.00

Sprouting Broccoli

£9.00

Green Beans

£9.00

Glazed Chantenay Carrots

£10.00

Roast Pumpkin

£10.00

Honey-Roasted Parsnips

£9.00

Cauliflower Cheese

£10.00

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