



MICHAEL CAINES
at The Stafford



Thanksgiving Dinner

CANAPÉS

Comté & Truffle Gougère

Tuna Tartare

Wasabi cream, crispy seaweed

Chicken Liver Parfait

Blood orange

APPETIZER

Butternut Squash Velouté (V)

Sour Cream & Chive, Rye Bread Crouton

Smoked Salmon

Oscietra caviar, dill crème fraîche, lemon and soda bread

Lobster Raviolo

Savoy cabbage, carrot purée and lobster bisque

Traditional Roast Turkey

Garlic mash, sage & onion Stuffing, green bean and mushroom casserole, roasted pumpkin

Pumkin Pie

Vanilla and white chocolate Chantilly cream, vanilla ice cream

£145.00 per person

Tea Or Coffee & Petit Fours

£10.00 per person

£73.00 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