



MICHAEL CAINES
at The Stafford



Thanksgiving Lunch

APPETIZER

Sea Bream Ceviche

Avocado, bergamot jelly, citrus vinaigrette

Butternut Squash Velouté (V)

Sour cream & chive, Rye bread crouton

Smoked Salmon

Oscietra caviar, dill crème fraîche, lemon and soda bread

Confit Duck & Duck Liver Terrine

Pickled apple, spiced apple purée and candied walnuts

Pan Fried Sea Bass

Spiced pumpkin purée, roasted squash, wild mushroom xo, smoked mussel sauce

Traditional Roast Turkey

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

The Stafford Beef Wellington*

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

Chocolate Pecan Pie

Mocha ice cream

New York Style Cheesecake

Salted caramel sauce

Crisp Apple Pie

Vanilla and maple ice cream

£85.00 per person

**£30.00 supplement for Beef Wellington*

Tea Or Coffee & Petit Fours

£10.00 per person

£43.00 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