



MICHAEL CAINES  
*at The Stafford*



**New Year's Eve Dinner**  
Eight-course Menu

**CANAPÉS**

**Comté & Truffle Gougère**

**Tuna Tartar**

Wasabi cream, crispy seaweed

**Chicken Liver & Foie Parfait**

Blood orange

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**Orkney Scallop Ceviche**

Oscietra caviar, honey & soy and avocado vinaigrette

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**Confit Duck & Duck Liver Terrine**

Pickled apple, spiced apple purée and candied walnuts

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**Pan Roasted Brixham Turbot**

Shellfish chowder, Oscietra caviar, oyster & Lympstone Manor Cuvée sauce

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**Roast Partridge**

Braised chicory, quince purée and a Gewurztraminer wine sauce

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### **Venison**

Winter vegetable, braised red cabbage, Jasmin tea sauce

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### **Apple**

Green apple sorbet, vanilla foam

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### **Chocolate Orange Confit Mousse**

Orange confit sorbet

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### **Tea Or Coffee & Petit Fours**

£225.00 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