



MICHAEL CAINES
at The Stafford



Valentine's Day Lunch Menu

APPETIZER

Black Bream Ceviche

Avocado, smoked yoghurt, citrus vinaigrette

STARTERS

Caramelised Celery Celeriac Bavarois (V)

Candied hazelnuts, poached pear, sherry vinaigrette

Tartar of Salmon

Salmon jelly, cucumber, honey soy vinaigrette

Beef Cheek Raviolo

Celeriac fondant, watercress purée, Madeira sauce

MAINS

Mushroom Risotto (V)

English Pecorino

Butter Poached Cod

Mussels, saffron and seaweed chowder

Honey Roasted Creely Carver Duck

Caramelised apples, cabbage spice apple purée

DESSERTS

Pistachio Soufflé

Pistachio ice cream

Strawberry Mousse with Yuzu

Vanilla ganache and lemon palm

Chocolate Orange

Orange confit sorbet

£85.00 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