



MICHAEL CAINES  
*at The Stafford*



## Valentine's Day Tasting Menu

### **Orkney Scallop Ceviche**

*Oscietra caviar, honey and soy, avocado vinaigrette*

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### **Beef Cheek Raviolo**

*Celeriac fondant, watercress purée, Madeira sauce*

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### **Butter Poached Cod**

*Mussels, saffron and seaweed chowder*

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### **Roast Saddle of Venison**

*Chestnut purée, parsnip, salsify, braised red cabbage*

*Red wine and jasmine sauce*

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### **Strawberry Mousse with Yuzu**

*Vanilla ganache and lemon palm*

£145.00 per person

*£125.00 per person supplement for Eros Rose Wine Tasting*

*£135.00 per person supplement for Amor Wine Pairing*

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 and champion British farmers and their produce and sustainable fish where possible to 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