



MICHAEL CAINES
at The Stafford



Vegan Tasting Menu

Pea Bavaois

Mint gel and herb vinaigrette

Burnt Leek Terrine

Tofu mayonnaise toasted sesame seeds

Roasted Aubergine & Tomato

Served with basil pesto

Barbequed Hen of The Woods

Black garlic, almonds, mushroom consommé

Celeriac & Truffle Risotto

Chives and mushrooms

Chicory & Pear Salad

Candied walnuts

Passionfruit & Coconut Mousse

Mango and lime sorbet

£165 per person

Tea Or Coffee & Petit Fours

£10.00 per person



MICHAEL CAINES
at The Stafford



Vegetarian Tasting Menu

Pea Bavarois

Wasabi buttermilk, mint glaze

Burnt Leek Terrine

Tofu mayonnaise toasted sesame seeds

Aged Comté Ravioli

Fried quails egg, watercress purée, rosemary cream

Barbequed Hen of The Woods

Black garlic, almonds, mushroom consommé

Celeriac & Truffle Risotto

Chives and mushrooms

Selection of Regional Cheeses from Our Trolley

Served with accompaniments

(£24 supplement)

Apple Mousse

Green apple sorbet, vanilla foam

Chocolate Orange Confit Mousse

Orange confit sorbet

£165 per person

Tea Or Coffee & Petit Fours

£10.00 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.