



MICHAEL CAINES
at The Stafford



Winter Set Dinner Menu Week Three

APPETIZER

Tartar of Salmon

Salmon jelly, cucumber, honey soy vinaigrette

STARTERS

Caramelised Celeriac Bavarois (V)

Salted hazelnut, poached pear, sherry vinaigrette

Cornish Black Bream Ceviche

Avocado, smoked chamomile yoghurt, citrus vinaigrette

Beef Cheek Raviolo

Celeriac fondant, watercress purée Madeira cream sauce

MAINS

Wild Mushroom Risotto (V)

English Pecorino

Honey Roasted Creedy Carver Duck

Grilled peaches, sour cabbage, creamed corn, duck ragu

Pan Roasted Skate Wing

Lyonnais potatoes, rosemary beurre noisette, brown shrimp

DESSERTS

Poached Pear with Spices Pear Fritter

Pear sorbet

Caramelised White Chocolate Ganache

Roast sesame tuile, pink grapefruit, pear, Hojicha ice cream

Pistachio Soufflé

Pistachio ice cream

Selection of Regional Cheeses from Our Trolley

Served with accompaniments

£10.00 supplement

3-courses £45.00 per person

4-courses £58.00 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. (V) Vegetarian (VG) Vegan