



MICHAEL CAINES  
*at The Stafford*



## Winter Set Dinner Sample Menu One

*Sample menu, subject to change on a weekly basis*

### APPETIZER

#### Shellfish Bisque

*Crab tortellino*

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### STARTERS

#### Quail Egg Tartlet (V)

*Onion and truffle confit, chervil butter sauce*

#### Confit Salmon

*Lentils and horseradish cream sauce*

#### Ballotine of Game & Duck Liver

*Granny Smith apples, medlar cheese, nasturtium, ver jus grapes*

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### MAINS

#### King Edward Potato Risotto (V)

*Cashew cream, BBQ French beans, garden herb*

#### Pan Roasted Cornish Cod

*Leek fondue, mussels, saffron white wine sauce*

#### Cornish Saddle of Lamb

*Braised lamb belly, butternut squash purée, boulangerie potatoes*

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### DESSERTS

#### Paris-Brest

*Choux bun, praliné ganache, chocolate cremeux, and praliné ice cream*

#### Bourdaloue Tart

*Spiced pear compote, poached pears, pear sorbet*

**Orange Soufflé**

*Orange confit sorbet*

**Selection of Regional Cheeses from Our Trolley**

*Served with accompaniments*

*£10.00 supplement*

3-courses £45.00 per person

*Appetizer, main, and, choice of starter or dessert*

4-courses £58.00 per person

*Appetizer, choice of main, starter, and, dessert*

**Tea Or Coffee & Petit Fours**

£10.00 per person



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## Winter Set Dinner Sample Menu Two

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### APPETIZER

#### **Loch Duart Salmon Rilette**

*Beetroot glaze, buttermilk and horseradish*

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### STARTERS

#### **Ravioli Of Butternut Squash & Parmesan (V)**

*Rosemary cream sauce*

#### **Brown Butter Poached Brixham Cod**

*Baby artichoke barigoule, sea herbs, white wine velouté*

#### **Roasted Quail**

*Wild mushroom risotto, tarragon jus*

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### MAINS

#### **Barbequed Hen of The Wood (V)**

*Black garlic, celeriac purée, almonds, mushroom tea*

#### **Newlyn Bay Monkfish**

*Spiced pumpkin purée, wild mushroom xo, roasted squash, smoked mussel sauce*

#### **Pan Roasted Sirloin Beef**

*Braised beef cheek, creamy mash, red wine sauce*

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### DESSERTS

#### **Coconut Pannacotta**

*Mango and lime sorbet*

#### **Chocolate Tart "Robuchon"**

*Coffee ice cream*

**Raspberry Soufflé**

*Raspberry sorbet*

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4-courses £58.00 per person

*Appetizer, choice of main, starter, and, dessert*

**Tea Or Coffee & Petit Fours**

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## Winter Set Dinner Sample Menu Three

*Sample menu, subject to change on a weekly basis*

### APPETIZER

#### Tartar of Salmon

*Salmon jelly, cucumber, honey soy vinaigrette*

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### 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*

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### MAINS

#### Wild Mushroom Risotto (V)

*English Pecorino*

#### Honey Roasted Creedy Carver Duck

*Grilled pears, sour cabbage, creamed corn, duck ragu*

#### Pan Roasted Skate Wing

*Lyonnais potatoes, rosemary beurre noisette, brown shrimp*

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### 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*

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*Appetizer, main, and, choice of starter or dessert*

4-courses £58.00 per person

*Appetizer, choice of main, starter, and, dessert*

**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 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