



MICHAEL CAINES  
*at The Stafford*



## Winter Sunday Lunch 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*

#### Roast British Grass-Fed Beef

*Yorkshire pudding, roast potatoes, seasonal vegetables*

*£5.00 supplement for additional red wine sauce*

\*\*\*\*\*

### 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 £55.00 per person

4-courses £68.00 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