



MICHAEL CAINES
at The Stafford



Winter Sunday Lunch Sample Menu One

Sample menu, subject to change on a weekly basis

APPETIZER

Shellfish Bisque

Crab tortellino

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

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

Roast British Grass-Fed Beef

Yorkshire pudding, roast potatoes, seasonal vegetables

£5.00 supplement for additional red wine sauce

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 £55.00 per person

Appetizer, main, and, choice of starter or dessert

4-courses £68.00 per person

Appetizer, choice of main, starter, and, dessert

Tea Or Coffee & Petit Fours

£10.00 per person



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Winter Set Lunch Menu Week Two

Sample menu, subject to change on a weekly basis

APPETIZER

Loch Duart Salmon Rillette

Beetroot glaze, buttermilk and horseradish

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

MAINS

Barbequed Hen of The Woods (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

Roast British Grass-Fed Beef

Yorkshire pudding, roast potatoes, seasonal vegetables

£5.00 supplement for additional red wine sauce

DESSERTS

Coconut Pannacotta

Mango and lime sorbet

Chocolate Tart “Robuchon”

Coffee ice cream

Raspberry Soufflé

Raspberry sorbet

Selection of Regional Cheeses from Our Trolley

Served with accompaniments

£10.00 supplement

3-courses £55.00 per person

Appetizer, main, and, choice of starter or dessert

4-courses £68.00 per person

Appetizer, choice of main, starter, and, dessert

Tea Or Coffee & Petit Fours

£10.00 per person



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Winter Set Lunch Menu Week Three

Sample menu, subject to change on a weekly basis

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 pears, 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

Appetizer, main, and, choice of starter or dessert

4-courses £68.00 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