



MICHAEL CAINES
at The Stafford



SIGNATURE TASTING MENU

Orkney Scallop Ceviche
Oscietra caviar, honey & soy and avocado vinaigrette

Confit Duck & Duck Liver Terrine
Pickled apple, spiced apple purée and candied walnuts

Poached Turbot with Scallop and Black Trumpet
Mushroom Mousseline
Leeks, vermouth and chive butter sauce

Roast Pigeon
*English asparagus, morel mushroom, button onion, celeriac
and truffle purée, Madeira sauce*

Best End of English Lamb
*Boulangère potatoes, braised and roasted belly,
Pea purée, thyme and rosemary jus*

Selection of Regional Cheeses
Served with accompaniments
£28.00 supplement

Strawberry Mousse
Wild strawberry and basil sorbet, vanilla foam

Chocolate Orange Confit
Orange confit sorbet

£185.00 per person
To be ordered by the whole table

Tea or Coffee & Petit Fours
£10.00 per person