



MICHAEL CAINES  
*at The Stafford*



## SIGNATURE MENU

£105.00 per person

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### STARTERS

Pea and Mint Soup (V)  
*English asparagus pea bavarois*

Smoked Salmon  
*Cucumber, dill crème fraîche, lemon and soda bread*

Chicken Liver Parfait  
*Cherry gel, caramelised hazelnuts*

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### MAINS

Aged Comté Ravioli(V)  
*Fried quail egg, celeriac fondant, watercress purée, rosemary cream sauce*

Crispy North Sea Cod  
*Wilted spinach, warm tartare sauce*

Roast Free-Range Chicken  
*Fondant Potato, English asparagus, white wine and tarragon sauce*

Beef Wellington  
*Stoke Marsh Farm Hereford beef, with truffle mashed potatoes,  
seasonal vegetables, red wine sauce  
£55 supplement per person*

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### DESSERTS

Paris-Brest Finger with Hazelnut  
*Praliné ice cream*

Custard Tart with Tonka Whipped Ganache  
*Raspberry sorbet*

Strawberry Mousse  
*Yuzu Cremieux and fresh strawberries*

Selection of Three British Cheeses  
*Quince jelly, homemade chutney, cheese crackers*  
£28.00 per person  
£105.00 Sharing Board



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## GOURMET MENU

£130.00 per person

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### STARTERS

Terrine of Aubergine and Peppers (V)  
*Heritage tomatoes, herb vinaigrette*

Brixham Crab and Avocado Salad  
*Brown crab mayonnaise, green apple jelly, avocado vinaigrette*

Roasted Quail  
*Celeriac rémoulade, Granny Smith apple, hazelnut mayonnaise*

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### MAINS

Spinach and Parmesan Ravioli (V)  
*Rosemary cream sauce hazelnut butter*

Loch Duart Salmon  
*Roasted fennel, spinach, white wine and dill sauce*

Best End of Lamb  
*Boulangère potato, pea purée, rosemary and thyme jus*

Beef Wellington  
*Stoke Marsh Farm Hereford beef, with truffle mashed potatoes,  
seasonal vegetables, red wine sauce  
£30 supplement per person*

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### DESSERTS

Paris-Brest Finger with Hazelnut  
*Praliné ice cream*

Custard Tart with Tonka Whipped Ganache  
*Raspberry sorbet*

Strawberry Mousse  
*Yuzu Cremieux and fresh strawberries*

Raspberry Mousse  
*Pistachio, lemon curd, raspberry sorbet*

Selection of Three British Cheeses  
*Quince jelly, homemade chutney, cheese crackers*

£28.00 per person  
£105.00 Sharing Board



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## EPICUREAN MENU

£160.00 per person

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### STARTERS

Terrine of Goat's Cheese (V)  
*Pickled beetroot and candied walnuts*

Pan Roasted Loch Duart Salmon  
*Courgette and cucumber tagliatelle, cucumber beurre blanc*

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

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### MAINS

Pea and Mint Risotto (V)  
*English Asparagus*

Pan-fried Brill  
*Celeriac and seaweed purée, seaweed and caviar butter sauce*

Honey Roasted Creedy Carver Duck  
*Caramelised apple, braised turnips, five-spice sauce*

Beef Wellington  
*Stoke Marsh Farm Hereford beef, with truffle mashed potatoes,  
seasonal vegetables, red wine sauce*

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### DESSERTS

Chocolate Orange Confit  
*Orange confit sorbet*

Paris-Brest Finger with Hazelnut  
*Praliné ice cream*

Custard Tart with Tonka Whipped Ganache  
*Raspberry sorbet*

Strawberry Mousse  
*Yuzu Cremieux and fresh strawberries*

Selection of Three British Cheeses  
*Quince jelly, homemade chutney, cheese crackers*

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## SIDE DISHES

Fries  
£9.00

Pomme Purée  
£9.00

English Minted New Potatoes  
£10.00

Truffled Pomme Purée  
£20.00

Sprouting Broccoli  
£9.00

Green Beans  
£9.00

Mixed Leaf Salad  
£9.00

Glazed Chantenay Carrots  
£10.00

Ratatouille with Basil Pesto  
£11.00

English Green Asparagus  
£12.00

Cauliflower Cheese  
£10.00

*Please note that each side dish is portioned to be shared between two guests.*