



MICHAEL CAINES
at The Stafford



Vegan Menu

STARTERS

Burnt Leek Terrine

Tofu mayonnaise toasted sesame seeds
£26.00

Roasted Aubergine & Tomato

Served with basil pesto
£28.00

MAINS

Barbequed Hen of The Woods

Black garlic, almonds, mushroom consommé
£42.00

Celeriac Risotto

Chives and mushrooms
£44.00

DESSERTS

Banana Parfait

Candied peanuts, lime sorbet
£20.00

Passionfruit & Coconut Mousse

Mango and lime sorbet
£20.00

Valrhona Chocolate Crèmeaux

Passion fruit sorbet
£20.00

Tea Or Coffee & Petit Fours

£10.00 per person



MICHAEL CAINES
at The Stafford



Vegetarian Menu

APPETIZER

Pea Bavarois

Wasabi buttermilk, mint glaze

STARTERS

Burnt Leek Terrine

Tofu mayonnaise toasted sesame seeds

£26.00

Barbequed Hen of The Woods

Black garlic, almonds, mushroom consommé

£28.00

MAINS

Aged Comté Ravioli

Fried quails egg, watercress purée, rosemary cream

£42.00

Celeriac & Truffle Risotto

Chives and mushrooms

£48.00

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.