



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



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## 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.