



MICHAEL CAINES
at The Stafford



Winter Set Dinner Menu Week Two

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 Wood (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

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 £45.00 per person

4-courses £58.00 per person

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. (V) Vegetarian (VG) Vegan