



MICHAEL CAINES  
*at The Stafford*



## Winter Sunday Lunch Menu Week One

### APPETIZER

**Shellfish Bisque**  
*Crab tortellino*

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### STARTERS

**Quail Egg Tartlet (V)**  
*Onion and truffle confit, chervil butter sauce*

**Confit Salmon**  
*Lentils and horseradish cream sauce*

**Ballotine of Game & Duck Liver**  
*Granny Smith apples, medlar cheese, nasturtium, ver jus grapes*

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### MAINS

**King Edward Potato Risotto (V)**  
*Cashew cream, BBQ French beans, garden herb*

**Pan Roasted Cornish Cod**  
*Leek fondue, mussels, saffron white wine sauce*

**Cornish Saddle of Lamb**  
*Braised lamb belly, butternut squash purée, boulangerie potatoes*

**Roast British Grass-Fed Beef**  
*Yorkshire pudding, roast potatoes, seasonal vegetables*  
*£5.00 supplement for additional red wine sauce*

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### DESSERTS

**Paris-Brest**  
*Choux bun, praliné ganache, chocolate cremeux, and praliné ice cream*

**Bourdaloue Tart**

*Spiced pear compote, poached pears, pear sorbet*

**Orange Soufflé**

*Orange confit sorbet*

**Selection of Regional Cheeses from Our Trolley**

*Served with accompaniments*

*£10.00 supplement*

3-courses £55.00 per person

4-courses £68.00 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