



MICHAEL CAINES
at The Stafford



Winter Sunday Lunch Menu Week One

APPETIZER

Shellfish Bisque

Crab tortellino

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

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

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