



MICHAEL CAINES
at The Stafford



Dinner Christmas Party Menu

APPETIZER

Sea Bream Ceviche

Avocado, bergamot jelly, citrus vinaigrette

STARTERS

Butternut Squash Velouté (V)

Sour cream & chives, Rye bread crouton

Smoked Salmon

Oscietra caviar, dill crème fraiche, lemon and soda bread

Confit Duck & Duck Liver Terrine

Pickled apple, spiced apple purée and candied walnuts

Aged Comté Ravioli (V)

Fried Quail Egg, Celeriac Fondant, Watercress Purée, Rosemary Cream

Pan Fried Cornish Sea Bass

Spiced pumpkin purée, roasted squash, wild mushroom xo, smoked mussel sauce

Traditional Roast Turkey

Roast potatoes, winter root vegetables, sage & chestnut stuffing, pigs in blankets, turkey
gravy

The Stafford Beef Wellington*

Stoke Marsh Farm Hereford Beef, winter root vegetables, red wine sauce

Mum's Traditional Christmas Pudding

Devonshire clotted, brandy sauce

Chocolate Orange Confit Mousse

Orange confit sorbet

Selection Of Regional Cheeses

£10.00 supplement

Mince Pies & Tea or Coffee

Christmas Crackers included.

£145.00 per adult

£73.00 per child

(aged 6 to 12 years)

Children 5 years and younger dine for free

**£30.00 supplement for Beef Wellington*

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