



# The Stafford London

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KEMPINSKI

## PRIVATE DINING

BRENDAN FYLDES, EXECUTIVE CHEF HAS CREATED THE FOLLOWING MENUS FROM WHICH YOU MAY SELECT FOR YOUR PRIVATE EVENT AT THE STAFFORD.

BRENDAN HAS DESIGNED THESE MENUS ALLOWING YOU TO PLAN YOUR EVENT TO MEET YOUR EVERY NEED.

SHOULD YOU REQUIRE, WE WILL ALSO BE DELIGHTED TO CREATE FOR YOU A BESPOKE MENU TO MEET YOUR SPECIFIC REQUIREMENTS.

## PRIVATE DINING MENUS – LUNCH

### STARTER

Lincolnshire Poacher Cheddar & Spring Onion Quiche, Watercress Salad

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Smoked Trout & Crab Mousse, Irish Soda Bread & Horseradish

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Bourbon Glazed Pulled Pork & Sesame Spring Roll, Salad of Papaya & Bean Shoots

### MAINS

New York Style Reuben Sandwich, Thin Chips & English Mustard

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Baked Westcoast Hake, Artichokes, Rock Samphire & Red Wine Sauce

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Steamed Suet & Lamb Pudding, Mashed Potato & Gravy

### DESSERT

Stichelton Blue, Stem Ginger & Chefs Biscuits

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Seasonal Tart of the Day, Vanilla Custard & Ice Cream

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Chocolate & Hazelnut Brownie

**£38 FOR 3 COURSES**  
**I DISH FROM EACH COURSE TO BE CHOSEN FOR THE ENTIRE TABLE**  
**48 HOURS PRIOR TO THE EVENT.**  
**FOR LUNCH FUNCTIONS ONLY**

All prices are per person and inclusive of VAT

## PRIVATE DINING MENUS – DINNER

PLEASE NOTE THAT WITH ALL 3 COURSE SET DINNER MENU'S  
WE SERVE THREE COMPLIMENTARY CHEF'S CHOICE CANAPES  
PER PERSON TO ENJOY DURING PRE DINNER DRINKS

### £45.00 MENU

Lancashire Rarebit, Celery, Pear & Walnut Salad

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Organic Salmon & Young Spinach En Croute, Chive Butter & Seasonal Potatoes

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Prune & Brandy Tart, Clotted Cream

### £49.00 MENU

Frank Hederman's Smoked Salmon, Horseradish Cream, Irish Soda Bread

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Roast Goosnargh Chicken, Creamed Potatoes, Wild Mushrooms, Sauce 'Cafe Au Lait'

~

Walnut & Date Pudding, Sticky Toffee Sauce, Clotted Cream

### £52.00 MENU

Treacle Cured Stone Bass, Pickled Melon & Cucumber

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Rump of Elwy Valley Lamb, Indian Spiced Potatoes, Autumn Squash & Cobnuts

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Red Wine Poached Pear, Vanilla Ice Cream, Hot Chocolate Sauce

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## PRIVATE DINING MENUS – DINNER

### £56.00 MENU

Game Terrine, Damson Jam & Autumn Leaves

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Monkfish En Croute, Fondant Potato, Purple Sprouting Broccoli

~

Chocolate Mousse, Figs & Banyuls

### £60.00 MENU

Baked Scallops in the Shell, Lancashire Cheese Gratin

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Baked Marmalade Ham, Piccalilli & Toast

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Roast Sirloin of Galloway Beef, Yorkshire Pudding, Red Wine Gravy

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Bread & Butter Pudding, Apricots & Cream

### £68.00 MENU

Shellfish Lasagne, Lobster & Spiced Coconut Cream

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Game & Foie Gras Soup, Potted Livers on Toast

~

Old Fashioned English Duck, Celeriac Dauphinoise, Caramelised Endive

~

Irish Apple Crumble Tart, Whiskey Custard

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## PRIVATE DINING MENUS – DINNER

£75.00

Carpaccio of Galloway Beef, Salsa Verde, Fine Herb Salad, Parmesan Crisp

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Officers Mulligatawny Soup

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Poached Wild Turbot, Fresh Horseradish, Sea Shore Vegetables

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Pistachio Soufflé, Buttermilk & Chocolate Ice Cream

£79.00 MENU

Dressed Crab

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Grilled 24oz Dover Sole, Choice of Seasonal Vegetables & Potatoes

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Choice of Any Dessert for the Table

### BEEF WELLINGTON

For a treat this Autumn and Winter as an alternative main course –

substitute in Chef Brendan's fabulous Beef Wellington.

Beef Wellington, fondant potatoes and seasonal vegetables, red wine gravy

Please enquire regarding price – dependant on starter and dessert choice

All prices are per person and inclusive of VAT

## ADDITIONAL COURSES

TO FURTHER ENHANCE YOUR PRIVATE DINING EXPERIENCE  
PLEASE CHOOSE FROM THE FOLLOWING AS AN ADDITIONAL  
COURSE TO COMPLIMENT ANY OF THE ABOVE MENU'S

### *ADDITIONAL FISH COURSE £11.50*

Steamed Wild Sea Bass, Thai Spices

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Warm Shellfish Brulée, Sesame Prawn Toast, Pickled Cucumber

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Potted English Salmon, Melba toast

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Goujons of Sole, Tartar Sauce

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Cornish Fish Soup, Garlic Saffron Aioli

### *ADDED CHEESE COURSE £9.50*

Lancashire Rarebit, Watercress and Rocket Salad

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Twice Baked Soufflé, Celery, Pear and Walnut Salad

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Goats Cheese Sorbet, Watermelon and Red Pepper Gazpacho

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Eccles Cakes, Lincolnshire Poacher Cheddar

### *CHEESE TROLLEY £12.50 PER PERSON*

Selection of 5 British and Irish Cheeses, Fig Salami, Malted Guinness Loaf  
and Oat Cakes Served in the Private Dining Room

All prices are per person and inclusive of VAT

## VEGETARIAN MENU

The starters and main courses below can be chosen to replace items in the above menus

### STARTERS

Salad of Aldwych Goats Cheese, Baby Gem, Watercress & Pear

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Seasonal Soup

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Wild Mushroom & Soft Herb Risotto

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Lincolnshire Poacher Cheddar & Spring Onion Quiche, Watercress Salad

### MAINS

Pappardelle of Italian Pumpkin, Stilton & Sage

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Linguine of Heritage Tomatoes, Basil & Courgettes

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Sweet Potato, Lancashire Cheese & Onion Pie

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Spiced Chickpeas, Char Grilled Provençal Vegetables & Harissa

*Alternative special dietary requirements available on request*

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