

CORRIGAN'S
MAYFAIR



Private
DINING
Spring / Summer 2015

*Welcome to the finest private dining rooms in London, enjoy any occasion with us and we will ensure our menus and service will surpass any expectations.
These menus can be adapted to your culinary wishes.*

Lindsay Room –

The elegant Lindsay Room is perfect for business occasions or a relaxed family Sunday lunch. The room features a plasma screen for presentations and the table is decorated with beautiful storm lanterns and candles. The mantle is adorned with the restaurants prestigious awards and Chef Richard Corrigan's personal photography collection.

Chef's Table –

The Chef's Table provides a full view of the kitchen through a windowed wall to admire Richard Corrigan's team at work while you dine. Warm and club-like, this room allows you to see the action but also allows you to draw the curtains for extra privacy.

Kitchen Library –

The Kitchen Library is situated in the kitchen with stunning décor and surrounded by Chef Richard Corrigan's private collection of cookery books and personal effects. Guests are seated in a beautiful horse shoe banquette, allowing for a front row seat in the drama of a professional Mayfair kitchen.

Poet's Corner –

Our newly designed Poet's Corner is set in an inspiring corner of the main restaurant overlooking the drama and excitement of one of London's finest restaurants. Screened off from the main restaurant by a heavy velvet curtain allowing you and your guests to sit back and enjoy the privacy of your own space amidst the buzzing atmosphere of the main restaurant.

**Any dietary requirements are catered for with adequate notice.*

**Prices are inclusive of VAT*

**Please note that an additional service of 15% applies*

**You must select one menu a minimum of 7 days prior to your event. For our Lindsay Room menus, you are welcome to select any one starter, one main and one dessert for the whole party to design your own 3 course meal.*

** Please indicate if you wish to have the optional cheese course (£7.50 Supplement)*

**All menus include complementary chef's selection of canapes & handmade petit fours*

Lindsay Room

MENU OPTIONS

MENU 1 *Lunch & Weekends £40*

ENGLISH PEA & MINT SOUP, OLIVE OIL

STEAMED FILLET OF LEMON SOLE, WATERCRESS & BROWN SHRIMP

A SELECTION OF BRITISH & IRISH CHEESE (£7.50)

FLOATING ISLAND, PISTACHIO, RASPBERRIES

MENU 2 *Lunch & Weekends £50*

WARM SALT COD BRANDADE, PICKLED CUCUMBER

RIBBLE VALLEY CHICKEN, PEAS, GEM LEAVES

A SELECTION OF BRITISH & IRISH CHEESE (£7.50)

RICE PUDDING MOUSSE, PASSION FRUIT & MANGO

MENU 3 *£62*

BENTLEYS ROOFTOP SALMON, POMEGRANATE, RADISH

ROASTED CORNISH BRILL, SPRING VEGETABLE CREAM

A SELECTION OF BRITISH & IRISH CHEESE (£7.50)

YOGHURT CREAM, MACERATED STRAWBERRY, FENNEL

MENU 4 *£68*

BRAISED OCTOPUS, TOMATO, OLIVE, QUAILS EGG

GOOSNARGH DUCK, SPROUTING BROCCOLI, BURNT ORANGE

A SELECTION OF BRITISH & IRISH CHEESE (£7.50)

BAKED VANILLA CHEESECAKE

MENU 5 *£72*

PRESSED TERRINE OF DUCK, ROASTED PINEAPPLE

LINE CAUGHT SEA BASS, GNOCCHI, ENGLISH PEAS

A SELECTION OF BRITISH & IRISH CHEESE (£7.50)

GLAZED LEMON TART, VANILLA CREAM

Lindsay Room

MENU 6 £80

CORNISH CRAB SPRING ROLL, PICKLED GINGER, SOY
ELWY VALLEY LAMB LOIN & BREAST, BABY ARTICHOKE
A SELECTION OF BRITISH & IRISH CHEESE (£7.50)
SUMMER BERRY TERRINE, BERRY SORBET

MENU 7 £89

SEARED SCALLOPS, APPLE & ENGLISH MUSTARD
SLOW ROAST LOIN OF HEREFORD BEEF, CRISPY BONE MARROW
A SELECTION OF BRITISH & IRISH CHEESE (£7.50)
WARM CHOCOLATE SOUP, PINK PRALINES, VANILLA

CHEF'S SEASONAL SIX COURSE — TASTING MENU —

SAMPLE MENU

CORNISH CRAB, CHILLI & LIME
FARMHOUSE TERRINE, PICKLED COURGETTE
BONELESS QUAIL, PORK & PRAWN
JOHN DORY, TOMATO & CARDAMOM, SEA KALE
SLOW COOKED OX CHEEK, SPRING CABBAGE
OR
RUMP OF LAMB, SWEETBREADS, SHEEP'S CHEESE
BANANA & CHOCOLATE DELICE, BANANA ICE CREAM
OR
RASPBERRY CRUMBLE SOUFFLÉ, LAVENDER CUSTARD

£110 per person

Wine pairing available starting from £65 per person

*Chef's Table,
Kitchen Library
&
Poet's Corner*

MENU
OPTIONS

SAMPLE MENU

CHEF'S SEASONAL SIX COURSE
— TASTING MENU —

CORNISH CRAB, CHILLI & LIME

FARMHOUSE TERRINE, PICKLED COURGETTE

BONELESS QUAIL, PORK & PRAWN

JOHN DORY, TOMATO & CARDAMOM, SEA KALE

SLOW COOKED OX CHEEK, SPRING CABBAGE

OR

RUMP OF LAMB, SWEETBREADS, SHEEP'S CHEESE

BANANA & CHOCOLATE DELICE, BANANA ICE CREAM

OR

RASPBERRY CRUMBLE SOUFFLÉ, LAVENDER CUSTARD

£110 per person

Wine Matching Available starting from £65 per person

*Chef's Table,
Kitchen Library
&
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SAMPLE MENU

REDUCED A LA CARTE

SPICED ROOFTOP SALMON TARTARE, RADISH

WARM THINLY SLICED BEEF, CELERIAC, HORSERADISH

PRESSED RABBIT TERRINE, CARAMELISED PLUM PURÉE

SMOKED EEL, BLACK PUDDING HASH, APPLE

SPRING VEGETABLE BROTH

STEAMED SEA BREAM, WHITE BEANS, SMOKED BACON

ROAST COD, BRAISED VEAL, CARAMELISED ONION

GOOSNARGH CHICKEN, WILD GARLIC, MOREL CREAM

CRISPY PORK BELLY, TENDERSTEM BROCCOLI

ROAST RABBIT LEG, CREAMED POLENTA, SAGE

GARIGUETTE CHEESECAKE, STRAWBERRY & BALSAMIC

SICILIAN LEMON, MERINGUE, BASIL SORBET

DARK CHOCOLATE MARQUISE, BAILEYS ICE CREAM

YOGHURT CREAM, BRITISH BERRIES, GRANOLA

SELECTION OF ICE CREAMS & SORBETS

BRITISH & IRISH CHEESE SELECTION (£7.50 SUPPLEMENT)
SELECTIONS OF SIDE DISHES AVAILABLE (CHARGED AT £5 - £8 EACH)

£79 per person

THE WORKING LUNCH MENU

We are delighted to introduce our latest private dining offering, The Working Lunch Menu. Designed specifically to cater for business lunches that have time constraints or want to cut out ordering on the day. It's our promise that you can enjoy your lunch in an hour and a half or enjoyed over a more leisurely time frame. Our Head Chef has designed the menu based on our ethos of only using fresh and seasonal produce.

BENTLEY'S ROOFTOP SALMON

FARMHOUSE TERRINE, FRUIT CHUTNEY

HERITAGE BEETROOT, GOAT'S CHEESE (V)

SEASONAL SOUP OF THE DAY (V)

CONFIT MIDDLEWHITE PORK BELLY, CARROT

CATCH OF THE DAY, BROWN SHRIMPS, SEA VEGETABLES

SLOW COOKED SHORT RIB OF BEEF, SPINACH

POTATO GNOCCHI, MUSHROOMS, AGED PARMESAN (V)

(SIDE DISHES ARE AVAILABLE AND WILL BE CHARGED AT £5 - £8 EACH)

WARM CHOCOLATE FONDANT

TART OF THE DAY

SELECTION OF 3 CHEESE (£5 SUPPLEMENT)

ICE CREAM & SORBET

£39 per person for two courses

£49 per person for three courses

**This menu is available for lunch bookings only*

**All guests must pre-order their menu selection at least one week in advance of the booking*

**This menu is available for groups of up to 16 people in all private dining rooms*

**Any dietary requirements are catered for with adequate notice*

**Please note that our products are seasonal and menus are subject to change due to weather.*