



PRIVATE DINING SET MENUS

PLEASE NOTE: Kindly select any one starter, one main and one dessert for the whole party to design one bespoke three course menu for all guests. Any dietary requirements are catered for separately with adequate notice.

MENU 1 £58

Grand Cru Champagne
& Canapés £22.50pp

Butternut Squash Soup
Lime Crème Fraîche, Brown Butter & Sage

Baked Cod
Celeriac, Hazelnut & Charred Leek

Selection of Seasonal Sides £6pp

Carpaccio of Pineapple
Lime, Black Pepper & Coconut

Breakfast Tea / Filtered Coffee

Handmade Petit Fours £5pp

MENU 2 £65

Grand Cru Champagne
& Canapés £22.50pp

Mackerel Tartare
Yuzu & Black Olive

Crisp Confit Duck
Quince & Bacon Pomme Anna

Selection of Seasonal Sides £6pp

Warm Orange Marmalade Cake
Yoghurt Bavoire

Breakfast Tea / Filtered Coffee

Handmade Petit Fours £5pp

MENU 3 £70

Grand Cru Champagne
& Canapés £22.50pp

Terrine of Smoked Salmon
Ravigot Cream & Cucumber Pickle

Elwy Valley Lamb
Smoked aubergine & Romaine Pepper

Selection of Seasonal Sides £6pp

Soft Meringue
Macerated Raspberries & Lemon Curd

Breakfast Tea / Filtered Coffee

Handmade Petit Fours £5pp

MENU 4 £74

Grand Cru Champagne
& Canapés £22.50pp

Octopus a la Greque
Black Garlic Aioli

Roast Sirloin Irish Hereford Beef
Rib meat Croquette, Spinach & Ginger

Selection of Seasonal Sides £6pp

Apple & Blackberry Crumble Tart
Madagascan Vanilla Ice Cream

Breakfast Tea / Filtered Coffee

Handmade Petit Fours £5pp

MENU 5 £78

Grand Cru Champagne
& Canapés £22.50pp

Terrine of Pan Seared Foie Gras
Pickled lentils, Celeriac & Sweet Spanis Fig

Baked Dover Sole
Sea Shore Greens & Crab Butter

Selection of Seasonal Sides £6pp

Peanut Butter Parfait
Honeycomb Brittle & Sour Cherry

Breakfast Tea / Filtered Coffee

Handmade Petit Fours £5pp

MENU 6 £85

Grand Cru Champagne
& Canapés £22.50pp

Pan Gratain of Shellfish
Horseradish

Venison en Croute
Spiced Red Cabbage, Raspberry & Black Pepper Jus

Selection of Seasonal Sides £6pp

Warm Chocolate Cake
Banyuls & Burnt Almond Ice Cream

Breakfast Tea / Filtered Coffee

Handmade Petit Fours £5pp

British & Irish Cheese boards - £40 per board (suitable for 4-6 guests)

ALL MENUS ARE SERVED WITH HOME BAKED BREAD, ARTISAN BUTTERS.

Please note as our menus are seasonal they are subject to change and dependant on availability. Prices are inclusive of VAT, a 15% service charge applies.

Please note Autumn/Winter menus apply from 1st October 2020 to 1st March 2021, Excluding December 2020 which has separate Christmas Menus.



The Corrigan Collection is a bespoke collection of private dining rooms across two central London locations run by Michelin Chef Richard Corrigan. Offering Chef's Table experiences, corporate breakfast, lunches, dinners and private events for all occasions.

PHONE NUMBER:
+44 020 7758 4141

E-MAIL ADDRESS:
INFO@CORRIGANCOLLECTION.COM



PRIVATE DINING MENUS

PLEASE NOTE: For the lunch menu kindly select any one starter, one main and one dessert for the whole party to design one bespoke three course menu for all guests. Any dietary requirements are catered for separately with adequate notice.

LUNCH MENU £50

Grand Cru Champagne & Canapés £22.50pp

Warm Terrine of Smoked Haddock
& Bacon with Hens' Egg Dressing

Garden Pea & Mint Soup, Sour Cream & Sorrel

Beetroot, Orange & Goats Curd Bavoire,
Salted Hazelnut Crumble

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Poached Breast of Goosnargh Chicken, Celery
& Summer Truffle Broth

Pan Seared Cod, Crushed Garden Pea & Bacon Croquettes

Roast Gurnard, Bouillabaisse & Charred Pink Fir

Selection of Seasonal Sides £6pp

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Lemon Posset, Strawberries & Shortbread

Yoghurt Panna Cota, Ginger Roasted Yorkshire Rhubarb

Raspberry & Semolina Pudding

-

Breakfast Tea / Filtered Coffee

Handmade Petit Fours £5pp

TASTING MENU £95

Chef's Selection of Canapés

-

Carlingford Oysters Vietnamese Style

-

Asparagus, Serrano Ham, Hens' Egg & Sourdough

-

Seared Orkney Scallops, Squid Linguine & Sauce Nero

-

Roast Rack & Shoulder of Elwy Valley Lamb, Spring Pea
& Wild Garlic

-

Soft Vanilla Meringue, Gariguettes Strawberries & Lemon Curd

-

Banyuls Soaked Crozier Blue, Celery, Apple & Walnut

-

Breakfast Tea, Filtered Coffee & Handmade Petits Fours

Please note this a sample menu.

ADDITIONAL OPTIONS

Oyster platters per six starting from £15.60

Royal Shellfish platter £90
*Dressed Crab, Half Lobster, Langoustines, Whelks, Cherry
Clam & Selection of Oysters*

WINE PACKAGES

Wine pairing available at
£65, £95
Platinum pairing package at
£155

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BENTLEY'S
AUTUMN / WINTER 2020 - 2021

Swallow St. Rooms



CANAPÉ SELECTION

PLEASE NOTE: Orders are subject to a minimum of 35 canapés portions per canapé type.

COLD £5 each

- Buratta Basil and Smoked Aubergine
- Seared Irish Hereford Beef, Chimi Churi
- Roof top Smoked Salmon, Sour Cream & Pickle
- Crisp Goats Cheese stuffed Gordel Olives
- Tartare of Mackerel, Yuzu & Black Olive

HOT £5 each

- Seared Salmon Teriyaki
- Braised Wild Boar, Pickled Apple & Sage
- Salt & Pepper Chicken, Chilli & Lime
- Prawn & Lime Tempura, Mango Salsa
- Duck & Ginger Spring Rolls, Plum & Sour Apple



LUXURY £6.50 each

- Ceviche of Scallop, Lime, Jalapeno & Mint
- Irish Hereford Beef & Oyster Tartar
- Chorizo & Feta Stuffed Baby Squid
- Rib Meat Croquette, Salsa Verde
- Carlingford Rock Oyster, Vietnamese Style
- Montgomery Sable, Truffle Cream Cheese

DESSERT £5.50 each

- Bitter Chocolate Mousse, Almond & Mascarpone
- Orange Marmalade Cake, Yoghurt Bavoire
- Mango Fool, Ginger & Rhubarb
- Raspberry & Semolina Pudding
- Burnt Almond Mikshake, Toasted Coffee Marshmallow

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BOWL FOOD SELECTION

PLEASE NOTE: We recommend 3-4 bowl food per person. Minimum 15 portions per bowl food type.

COLD

Burrata, Charred Romaine Pepper & Smoked Aubergine	11.95
Atlantic Prawn, Avocado, Lime & Mint	13.50
Salad of Reggie's Chicken, Lettuce Hearts, White Anchovies & Parmesan	12.95
Tuna Soya & Mirin, Garden Pickles	13.00
Confit Organic Salmon, Clam & Olive Vinaigrette	12.00

HOT

Salt & Pepper Squid, Lime Aioli	11.75
Wild Boar Sausage, Red Onion Marmalade	9.50
SBraised Rib Meat, Scallion Mash	13.50
Lobster, Tomato & Basil Macaroni	16.00
Chargrilled Prawns, Harissa & Chickpea	13.50



PLATTERS

Roughly serves 4 guests each

Bentley's Shellfish Platter Royal <i>(Lobster, Prawns, Whelks, Mussels, Crab & Oyster)</i>	95.00
Serrano Ham, Sweet Pickled Fig & Toasted French Bread	48.00
Cornish Misto, Lime Aioli	45.00
Rooftop Smoked Salmon, Sour Cream & Pickles	48.00

DESSERT

Warm Chocolate Cake, Burnt Almond Cream	12.50
Mango Fool, Roast Rhubarb & Ginger Bread	6.50
Shaved Pineapple, Lime, Black Pepper & Coconut	6.00
Raspberry & Semolina Pudding	6.50

