

CHRISTMAS 2016

PRIVATE DINING

LINDSAY ROOM



CORRIGAN'S
MAY FAIR

Note: Kindly select your preferred menu and return a minimum of 10 days prior to your event. You are welcome to mix the below menus to create one bespoke experience for all your guests. Most dietary requirements are catered for with adequate notice.

In December ONLY any main course from the following set menus can be replaced by the festive turkey option:

Kelly Bronze Turkey Wellington, Pigs In Blankets, Bread Sauce

MENU 1

LUNCH ONLY

Chef's Canapés

Jerusalem Artichoke Soup
Truffle

Confit Middle White Pork
Croquette, Apple

Yoghurt Pannacotta & Honeycomb

Tea, Coffee & Warm Madeleines

MENU 2

LUNCH ONLY

Chef's Canapés

Pressed Ham Knuckle
Artichoke, Piccalilli

Cornish Hake
Fennel, Red Pepper Sauce

Lemon Parfait

Tea, Coffee & Warm Madeleines

MENU 3

Chef's Canapés

Scotch Broth

Cornish Cod
White Bean, Chorizo, Padron Peppers

Dark Chocolate Mousse

Tea, Coffee & Warm Madeleines

MENU 4

Chef's Canapés

Beetroot Cured Salmon

Hereford Barrel Rump
Shortrib, Sweet Onion

Chocolate Brownie & Caramel Ice Cream

Tea, Coffee & Warm Madeleines

All menus come with home baked bread and artisan butter.

British & Irish cheese boards available (suitable for 4-6 guests)

Selection of side dishes available

Please note as our menus are seasonal they are subject to change and dependant on availability.

Prices are inclusive of VAT and a 15% service charge applies.