



PRIVATE DINING
MENUS

AUTUMN / WINTER 26

Corrigan's

MAYFAIR

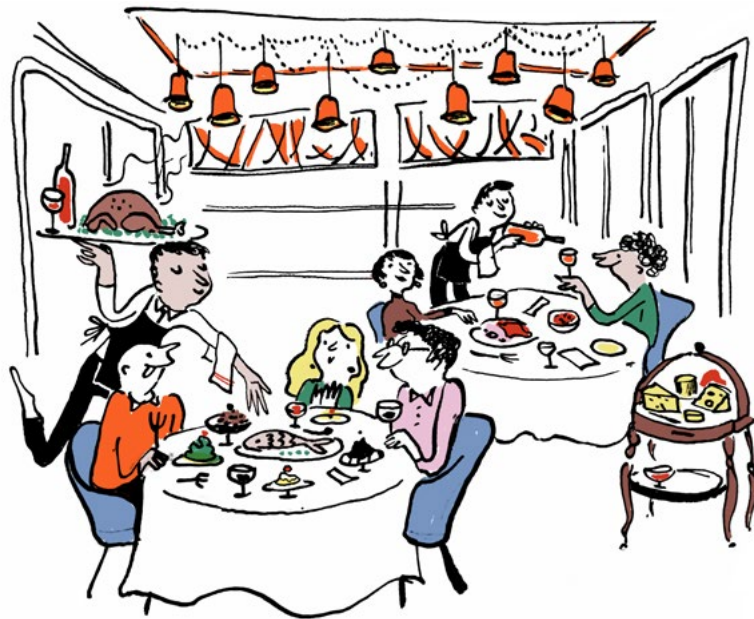
PARTIES AT CORRIGANS

Find the perfect space to host your event or group in our unique and exclusive private dining rooms.

We provide the perfect setting for special celebrations, business lunches, weddings and everything in between. From lavish sit down meals to canapé receptions, our event team are well versed in crafting your perfect party.

Our team will create menus highlighting seasonal produce, while the restaurant's Sommelier will be on hand recommending wine pairings.

Visit our website to make an enquiry at
<https://www.corrigansmayfair.co.uk/private-dining>
or call 020 7499 4493 for any questions.



DID YOU KNOW?

Exclusive hires of Corrigan's Mayfair have an optional 3am license, perfect for those looking to continue the celebrations.

GIFTING

Whilst our menus are certain to satisfy and delight, we're always here to provide that special twist to make it an event to remember. From extra treats on the day to gifts for home, browse our selection of add-ons here.

GIFTING

Enhance any occasion with our premium gift options, including tailored dining experiences and exclusive gift cards—perfect for your friends, family, clients or colleagues.

Bentley's Oyster Masterclass Voucher - £85pp

Chef Corrigan Masterclass Voucher - £300pp

Drinks and pastries, Cooking demonstration in Corrigan's kitchen, Champagne in Dickie's Bar, Lunch in Corrigan's Mayfair and a signed copy of 'A Clatter of Forks and Spoons' by Richard Corrigan.

Corrigan Collection Monetary Voucher

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Bentley's Soda Bread - £8

Freshly baked in-house to take home

'A Clatter of Forks and Spoons' - £35

A signed Richard Corrigan cookbook

Richard's Gift Bag - £85

A signed Richard Corrigan cookbook, Corrigan's Set Menu Voucher and exclusive recipe



ARRIVAL DRINKS

Get in the spirit, with a few spirits. Add a pre-dinner tippie or digestif onto your dining experience, with our specially designed Corrigan Cocktails.

COCKTAILS

£17 EACH

Bentlini

Tanqueray, Italicus, Citro Strawberry, Charles Heidsieck Champagne

French 75

Beefeater, Lemon Juice, Sugar Syrup, Charles Heidsieck Champagne

Citrus Drop

Ketel One Citroen, Cointreau, Lemon Sherbet, Orange Bitters

Smoggy Gimlet

Del Maguey Vida, Lemon Sherbet, Lemon Juice

White Negroni

Beefeater Gin, Italicus, Bordiga Bianco

Italicus Spritz

Italicus, Elderflower Cordial, Lime Juice, Prosecco, Soda

Espresso Martini

Ketel One, Kahlúa, Coffee

ZERO ABV

Bentlino

Seedlip Groove, Citro Strawberry, Lemon Juice, Soda

Bellino

Muscat Grape Base Must, Peach Pulp

Summer Fizz

Everleaf Mountain, Raspberry Syrup, Lemon Juice, Soda

Peppermint Mojito

Everleaf Marine, Mint Syrup, Lime Juice, Pineapple Juice, Soda



CANAPE MENU

Elegant canapés - the Corrigan's kitchen team can cater your drinks reception, whatever the occasion!

SAMPLE CANAPÉS **£6.5 PER CANAPÉ**

Montgomery Cheddar Gougère
Pickled Walnut

Beef Tartare
Potato Mille Feuille, Pickled Shallot

Beetstrami
Horseradish

Bentley's Smoked Salmon
Nori Cucumber, Sea Herbs

Chicken Liver Terrine
Fruit Chutney, Brioche

Chicken & Iberico Ham Croquette
Aioli

Shrimp Cocktail Blini
Chives

Mushrooms & Ricotta Tartlet

Parmesan & Thyme Sable
Black Pepper Cream



LINDSAY ROOM

This menu is available exclusively for lunch, and can be enjoyed with enhancements.

LUNCH MENU £ 7 5

3 Chef's Canapés, Glass of Charles Heidseick Champagne
(+ 3 7 . 5)

Bentley's Homemade Shipton Mill Breads
Lincolnshire Poacher Butter

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Celeriac Velouté
Celery, Walnut, Apple, Tempura Enoki Mushroom

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Braised Ox Cheek
Caramelised Cauliflower, Kalettes, Salsa Verde

Chef's Selection of Side Dishes
(+ 8)

~

Peanut Parfait
Salted Peanut Caramel, Original Beans Chocolate

~

Chef's Selection of Cheese
Selection on the Day
(+ 14)

~

Petit Fours
(+ 5)

~

Filter Coffee, Teas



LINDSAY ROOM

MENU 1 £ 95

3 Chef's Canapés, Glass of Charles Heidseick Champagne
(+ 37.5)

Bentley's Homemade Shipton Mill Breads
Lincolnshire Poacher Butter

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Irish Beef Tartare
Oyster Cream, Pickled Shallots, Bread Crisp

~

Roast Cornish Cod
Squid, Coco Beans, Pumpkin, Parsley Crumb

Chef's Selection of Side Dishes
(+ 8)

~

Sticky Toffee Pudding
Butterscotch Sauce, Medjool Dates, Pedro Ximénez Ice Cream

~

Chef's Selection of Cheese
Selection on the Day
(+ 14)

~

Petit Fours
(+ 5)

~

Filter Coffee, Teas



LINDSAY ROOM

MENU 2 £115

3 Chef's Canapés, Glass of Charles Heidseick Champagne
(+ 37.5)

Bentley's Homemade Shipton Mill Breads
Lincolnshire Poacher Butter

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Potted Shrimp
Cucumber & Pickled Seaweed Salad, Soda Bread Crisp

~

Scottish Venison
Shoulder Croquette, Plum Ketchup, Salsify, Autumn Greens

Chef's Selection of Side Dishes
(+ 8)

~

Zacapa Rum Baba
Poached Pear, Anise Cream

~

Chef's Selection of Cheese
Selection on the Day
(+ 14)

~

Petit Fours
(+ 5)

~

Filter Coffee, Teas



LINDSAY ROOM

MENU 3

£125

3 Chef's Canapés, Glass of Charles Heidseick Champagne

(+ 37.5)

Bentley's Homemade Shipton Mill Breads

Lincolnshire Poacher Butter

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Game Terrine

Pickled Quince, Winter Leaf Salad, Truffle Dressing

~

Salt Aged Beef Wellington

Buttered Mash, Wild Mushrooms, Red Wine Sauce

Chef's Selection of Side Dishes

(+ 8)

~

Baked Vanilla Cheesecake

Roast Black Fig, Port Dressing

~

Chef's Selection of Cheese

Selection on the Day

(+ 14)

~

Petit Fours

(+ 5)

~

Filter Coffee, Teas



LINDSAY ROOM

Our premium menu allowing guests choice on the day between two starters, two mains and two desserts. Below is a sample menu and all dishes are subject to change, apart from Beef Wellington.

MENU 4

£150

3 Chef's Canapés, Glass of Charles Heidseick Champagne

(+ 37.5)

Bentley's Homemade Shipton Mill Breads

Lincolnshire Poacher Butter

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Roast Orkney Scallop

Potato & Saffron Puree, Grilled Fennel

or

Game Terrine

Pickled Quince, Winter Leaf Salad, Truffle Dressing

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Roast Wild Turbot

Confit Celeriac, Wild Mussels, Sea Herbs

or

Salt Aged Beef Wellington

Buttered Mash, Wild Mushrooms, Red Wine Sauce

Chef's Selection of Side Dishes

(+ 8)

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Original Beans Chocolate Fondant

Hazelnut Ice Cream, Griottines Cherries

or

Baked Vanilla Cheesecake

Roast Black Fig, Port Dressing

~

Petit Fours

(+ 5)

~

Filter Coffee, Teas



LINDSAY ROOM

Guests with food allergies and dietary requirements will be honoured with a separate option on the day that is suitable to their diet. Below are our sample vegetarian options.

SAMPLE VEGETARIAN MENU

STARTERS

Sheep's Cheese & Truffle Soufflé
Watercress, Walnut, Black Truffle

or

Delica Pumpkin Veloute
Comte Tortellini, Sage, Pine Nuts

or

Truffle Salad
Winter Leaves, Black Truffle, Beaufort Cheese

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MAINS

Smoked Ricotta Tortelloni
Wild Mushrooms, White Onion Puree, Aged Pecorino

or

Caramelised Shallot Tart
Artichoke, Coolea Cheese, Salsa Verde, Black Truffle

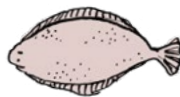
or

Salt Baked Celeriac & Spinach Wellington
Cep Cream, Grilled Romanesco, Black Truffle

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DESSERT

Dessert will match your chosen non-vegetarian menu.



ENTERTAINMENT

Only the finest of acts and artists, enjoy our roster of Corrigan's resident performers to add that extra layer of wonder to your event.

AVAILABLE WHEN BOOKING EXCLUSIVE HIRE

Singer & Guitarist

Having performed for Chef Corrigan in Bentley's, Corrigan's and over in Ireland, our resident singer Jamie is prepped with fan classics and new favourites.

FROM £500 + VAT

Bagpiper

Whether a Scottish themed party or just in need of something special, our resident piper Maggie is the perfect addition to larger parties.

FROM £400 + VAT

Bossa Nova

Dominic and Caroline are prepped to add a vibrant atmosphere to your evening, blending rhythmic jazz with Samba for an exotic night.

FROM £1250 + VAT

Roaming Band

The resident Bentley's act, Wandering Soul are able to match any mood and lift any spirit, with their vintage, classic and modern repertoire, actively encouraging musical requests making each person feel like part of the show.

FROM £2200 + VAT

Magic Show

Dazzle your guests with an interactive show from one of London's top performers, with mind-blowing tricks and fun for all to enjoy.

FROM £500 + VAT

Photobooth

We can provide photobooths for all occasions, from walk-in to freestanding, offering guests memorable polaroids to take away.

FROM £450 + VAT

Late Night License

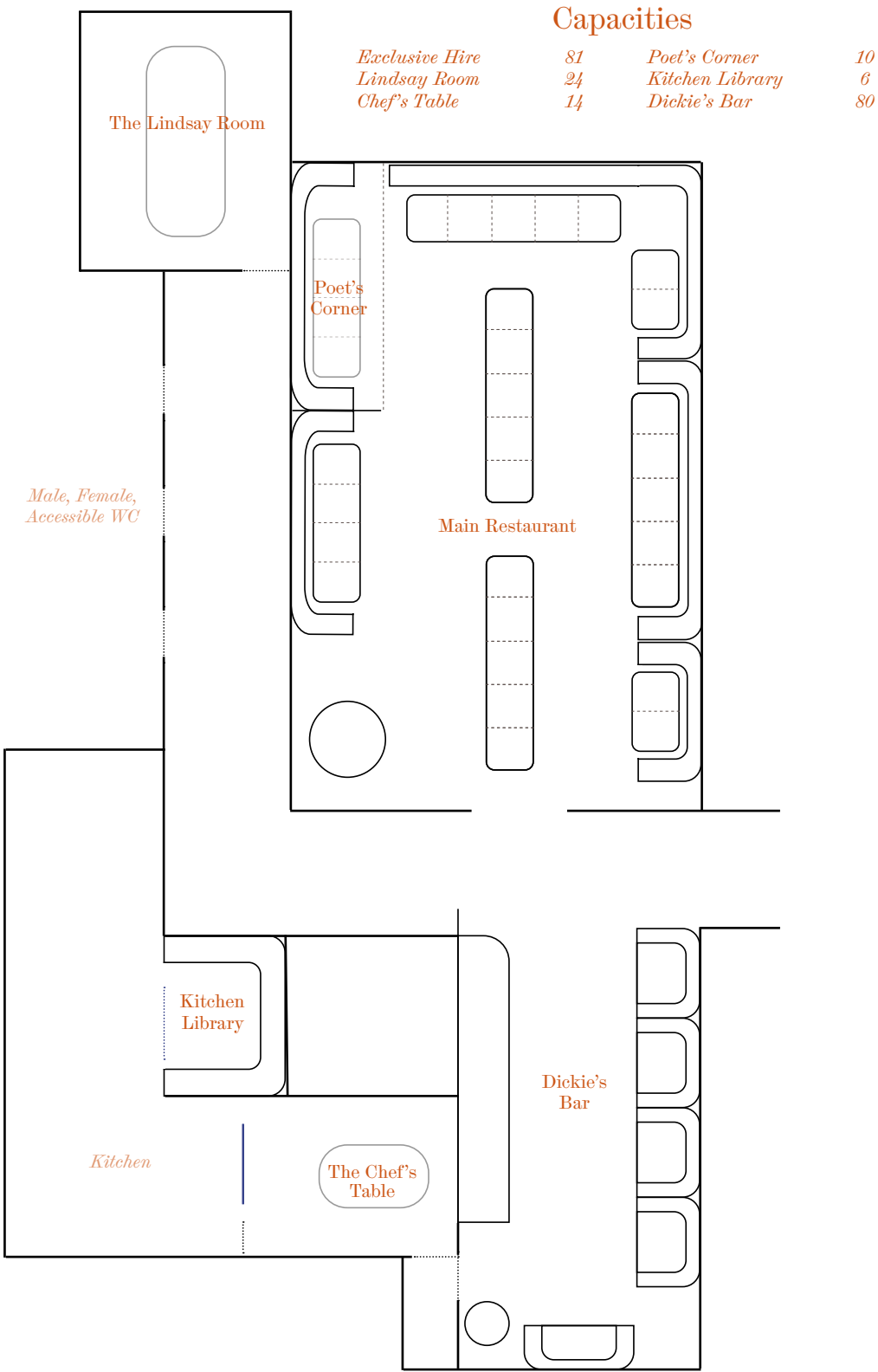
Exclusive hires of Corrigan's Mayfair have an optional 3am license, perfect for those looking to continue the celebrations.

FROM £600 + VAT



PRIVATE DINING AT CORRIGAN'S

We have a range of menus available across our private dining rooms, perfectly suited to every occasion. Use the below guide to select your destination.



Corrigan's

MAYFAIR

28 UPPER GROSVENOR STREET
LONDON, W1K 7EH

020 7499 9943

No event is too large or small to ensure the very best of Corrigan's. From our menus designed by Chef Richard Corrigan, your personal events manager to ensure easy planning and our team on the day, even the smallest of details will be handled with precision and perfection.

We look forward to working with you!



For any menu queries or future events, please contact
privatedining@corriganmayfair.com

Visit www.corrigancollection.com for further information.



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