



Private
DINING

BY RICHARD CORRIGAN

Introduction

Experience Richard Corrigan's unmistakable flair with incomparable British and Irish cuisine—seasonal, fresh and executed at the expert hands of a team that has great passion for food and excellent service.

Our restaurants boast eight unique private dining rooms from 2—100 guests for a corporate event or a more intimate gathering of friends or family.





Richard CORRIGAN

Awarded two Michelin stars, quadruple winner of the Great British menu, caterer to the Queen and Concorde. His passion for seasonal food is matched only by his enthusiasm for ingredients sourced in Britain and Ireland. Richard's approach is defined by his belief in good hospitality coupled with excellent food: that is sourced as locally as possible and from individuals rather than large companies.

Richard's culinary career, in brief, spans several years in the Netherlands, head chef of Mulligan's in Mayfair in London and his first Michelin star, awarded to him when he was head chef of Fulham Road in 1994, also in London.

Richard went on to open Lindsay House in Soho, London, and won a Michelin star there in 1997. He then bought and refurbished Bentley's, an oyster and seafood restaurant just off Piccadilly in 2015. He went on to open Corrigan's Mayfair in 2008; Bentley's Sea Grill at Harrod's was his next venture in 2012 and most recently, in 2013 the Virginia Park Lodge in Ireland.

The image shows the exterior of a building with a light-colored stone or concrete facade. Three blue, dome-shaped awnings are mounted above the windows and entrance. The central awning is positioned over a large, multi-paned window that looks into a brightly lit interior. To the right, a dark wooden door is partially visible, with a blue awning above it that has the text 'CORR' and 'BAR & RE' printed in gold. In the foreground, there is a black wrought-iron fence with decorative gold-colored finials. Several large, green, leafy plants are arranged in front of the window and door, partially obscuring the view.

CORR
BAR & RE

CORRIGAN'S
RESTAURANT

Dining at
CORRIGAN'S



The image shows a dining room with a long table covered in a white tablecloth. The table is set with white plates, silverware, and several wine glasses. Blue leather chairs are arranged around the table. The walls are a mix of dark wood paneling and a textured gold or yellow wall. There are several framed pictures and sconces on the wall. A large chandelier hangs from the ceiling. The overall atmosphere is warm and elegant.

Lindsay
ROOM





Lindsay ROOM

The Lindsay Room, which seats up to 30 guests, is ideal for all occasions from a breakfast presentation to a family celebration, business lunch or private dinner. The room named after our first restaurant on Romilly Street, Soho, is decorated with personally selected photographs by Richard Corrigan, taken throughout the years of his London culinary career.

This gold room is capable of hosting a pre-dinner canapé reception, features a concealed flat screen monitor available for presentations or to display a live link in to the kitchen and an iPod docking system that allows for your own personal use.

Guests can choose from either a seasonal three course set menu or a show stopping six course tasting menu for lunch and dinner. Our expert team of sommeliers can assist to select the perfect wines to complement your menu from our extensive wine list, be it a bottle of something quite special or a course by course wine pairing.

Chef's TABLE

The Chef's Table is a stunning dining room that seats up to 12 guests, with a glass wall looking into the kitchen, allowing you and your guests to sit back and watch the culinary magic unfold in the privacy of your own room. This forest green room is inspired by the colours of the mallard duck and trimmed with antlers, has an oval antique table and is set with hand decorated fine china. A grand culinary take on a board room, this is Park Lane luxury at its best.

Take your guests through a culinary journey with the option of either a six-course tasting menu or a three-course a la carte. The room comes with your own service team and showcases the best of what we offer, which can also be specifically tailored to your tastes or needs. If you're looking to add something extra special to your occasion, we also offer cookery demonstrations, wine tastings and the recently introduced feasting menus.







Kitchen
LIBRARY



Kitchen LIBRARY

The Kitchen Library is our most intimate dining space. Its oval fixed banquette can accommodate up to six guests. Situated a mere meter away from the action, you experience and see first-hand the attention to detail that is applied to each and every dish. It is an actual library adorned with a collection of books starting with Mrs Beaton's classic and is constantly added to by Chef Corrigan himself.

This room is climate controlled and separated from the pass via a thick glass sliding door and also a thick velvet curtain for private moments. This is the table most requested by our most discrete customers and has seen big contracts signed and many engagement rings exchanged. This popular room has become synonymous with private dining in Mayfair, its proximity to the action on the pass and the chefs makes it quite unique.

Poet's CORNER

The Poet's Corner was inspired by Richard's great love of poetry and literature. This table for 10 is separated from the main dining room with two layers of curtain: a fine transparent gold silk to allow for some viewing and the bronze thick velvet privacy curtain that allows for more discrete moments with your party.

This unique semi-private dining space is perfect for an inspirational lunch meeting or celebratory dinner. Similar to our chef's table, you can choose our six-course tasting menu or our three course a la carte menu made from the freshest seasonal market produce.



Mayfair
MENU







Ala CARTE

SAMPLE MENU

WARM SALT COD BRANDADE, PICKLED CUCUMBER
PRESSED GOOSNARGH DUCK TERRINE, SPICED FRUIT CHUTNEY
JERUSALEM ARTICHOKE SOUP, TRUFFLE OIL
ROLLED ENGLISH VEAL BELLY, CAESAR DRESSING, PARMESAN
GRILLED CORNISH MACKEREL, SALT & PEPPER SQUID, AIOLI

RIBBLE VALLEY DUCK, MADEIRA BRAISED CELERY, KALE
PAN FRIED HAKE, PIQUILLO PEPPER, SCAMPI SAUCE
CORN-FED CHICKEN BREAST, HERB GNOCCHI, WILD MUSHROOMS
ROAST LINE CAUGHT COD, CARAMELISED CAULIFLOWER, TRUFFLED LEEKS
RIBBLE VALLEY DUCK, TURNIP TOPS, ORANGE

ROASTED FIGS, PECAN NUTS, VANILLA
ENGLISH CUSTARD TART
WHITE CHOCOLATE CHEESECAKE, BLOOD ORANGE
PRUNE & ARMAGNAC SOUFFLÉ
SELECTION OF ICE CREAMS & SORBETS

BRITISH & IRISH CHEESE SELECTION (SUPPLEMENT)

Selections of side dishes are available

Seasonal six course **TASTING MENU**

SAMPLE MENU

PRESSED DUCK LIVER TERRINE, GINGERBREAD, SAUTERNES

LOBSTER COCKTAIL, PRAWN TEMPURA

LINE CAUGHT SEA BASS, CAMELISED CAULIFLOWER, TRUFFLE

FILLET OF BEEF, BRAISED SHORT RIB, SLOW ROASTED SWEET ONION

PRUNE & ARMAGNAC SOUFFLÉ

OR

WARM CHOCOLATE FONDANT, STOUT ICE CREAM

WINE PAIRING AVAILABLE

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



Wine & DRINKS LIST

SAMPLE LIST

CHAMPAGNE

N.V. Paul Déthune, Ambonnay Grand Cru

N.V. Ruinart Rosé

N.V. Ruinart Blanc de Blancs Brut

2004 Dom Pérignon

RED WINE

2012 Moulin de Gassac, Mas de Daumas Gassac – Languedoc, France

2012 Malbec Achaval Ferrer – Mendoza, Argentina

2011 Chianti Classico, Isole e Olena – Toscana, Italy

2010 'Plexus' Shiraz John Duval Wines – Barossa Valley, Australia

2012 Meursault 'Les Vireuils', Domaine Dupont-Fahn – Côte de Beaune

2008 Brunello di Montalcino, Conti Costanti – Toscana, Italy

WHITE WINE

2012 Verdicchio di Matelica, Collestefano – Marche, Italy

2013 Sauvignon Blanc, Yealands Estate – Marlborough, New Zealand

2012 Rias Baixas 'O Rosal', Terras Gauda – Galicia, Spain

2011 Pouilly-Fumé, Domaine Jeannot – Loire Valley, France

2010 Au Bon Climat Winery – Santa Barbara, United States

2012 Meursault 'Les Vireuils', Domaine Dupont-Fahn - Côte de Beaune

SWEET

2012 Brachetto d'Acqui, Contero – Piemonte – 37.5cl

2007 Tokaji Aszú 5 Puttonyos, Disznókő – Hungary – 50cl





CORRIGAN'S
MAYFAIR

TASTING MENU

PRESSED DUCK LIVER, MADEIRA HILLY
2011 Constant Natividad-Bonny - Liver Valley, Australia

ROOFTOP SMOKED SALMON, BEETROOT & HORSE RADISH
2011 A. Rabat, Chateau de la Vallée - Burgundy, France

ROLLED SUCKLING OF PORK, STICED APPLE
2011 Tenet Canada 17 Pinot Noir - Ontario, Canada

CORRIGAN'S
MAYFAIR

Mayfair WEDDINGS

There are four private dining spaces at Corrigan's, and, for larger groups, the restaurant is available for private use. Let us look after all the details from flowers, favour boxes, music, lighting, the wedding cake, table plans, place cards, AV equipment hire and much more. Exclusive use of the restaurant and bar is available for your wedding reception, seating up to 85 guests; it is the perfect space for lunch or dinner.

We offer all private events complimentary canapés on arrival and a dedicated events team to organise all the special details of your wedding.

We are happy to design bespoke menus, compiled using only the finest seasonal produce – a true reflection of Richard Corrigan's passion for wild, flavour-rich and unpretentious cooking.

Exclusive USE

Corrigan's Mayfair knows how to turn unusual requests into a memorable event, while maintaining and exuding our true British and Irish hospitality. We welcome you and your guests to dine, dance and indulge with us, whatever the occasion may be.

With a capacity of up to 130 seated (including our private dining rooms) and 250 standing exclusive hire of the restaurant is ideal for wedding receptions, corporate functions, product launches or special occasions. Allow our team of experts to be on hand to help with every single detail, be it a breakfast, lunch or dinner and everything in between, allow us to do the work for you. The main restaurant can be transformed and be styled to exactly how you visualise your event.

Our events team can assist with all elements of the planning from bespoke menus, wine selection, flowers, lighting, production and entertainment.





Dickie's
BAR



Dickie's BAR

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Corrigan's food EXPERIENCES

Corrigan's Mayfair hosts regular cookery classes which are a fun and informative experience for novices and cooking enthusiasts alike. You will be invited behind the scenes of our Mayfair kitchen where you will receive instruction and be guided through this culinary journey.

Your experience starts with a glass of champagne and an introduction by your chef to the Richard Corrigan ethos of cooking. You will be introduced to a number of dishes with the end result culminating in your four course lunch. Classes vary seasonally focusing on Irish & British cuisine, students can expect to pick up skills such as bread baking, filleting fish, plucking and roasting game birds, perfecting the perfect pudding and the secrets of a soufflé.

To wrap up your day you will receive a goody bag also including a signed copy of Richard Corrigan's latest cookbook to remind you of your time and to inspire you to flex your cooking muscle a little further.

*For more information and to book, please contact the events team
or visit www.corrigansmayfair.co.uk*



Dining at
BENTLEY'S





Crustacea ROOM

The Crustacea Room seats up to 14 guests and is located on the first floor of Bentley's historic building, adorned with art pieces from Chef Corrigan's private collection, such as this example by John Wonnacott (pictured), a work executed in the room after the filming of 'The Madness of King George'.

This room in the Georgian style, has warm tones and luxurious carpet underfoot and three large windows dressed with William Morris curtains, to allow as little or as much light as you wish. This private dining room lends itself to both a business and informal private dinner.

Choices range from a full a la carte, or a preselected tasting menu. There are plenty of options for your private lunch or dinner.





Bentley's
MENU





SAMPLE MENU

SINGAPORE CRAB & MUSSEL SOUP
SALAD OF BEETROOT, CLEMENTINE & ENDIVES, BLACK PEPPER GOAT'S CHEESE
TERRINE OF SMOKED HADDOCK & BACON, HEN'S EGG DRESSING
BENTLEY'S SMOKED SALMON, BLINIS & CRÈME FRAÎCHE
TARTARE OF BEEF, HORSERADISH & QUAIL'S EGG
SIX JERSEY COAST OYSTERS

ROYAL FISH PIE (LOBSTER, SCALLOP, HADDOCK, TIGER PRAWN)
LEMON SOLE, MUSSELS & SEA SHORE VEGETABLES
RIB EYE STEAK, PEPPERCORN OR BÉARNAISE SAUCE
BAKED CANNELLONI OF ENGLISH RICOTTA, CAULIFLOWER & BLACK TRUFFLES
PAN ROASTED SCALLOPS, SALSIFY, BLOOD ORANGE & BROWN SHRIMP
SEA BASS, BROWN SHRIMP BUTTER, WILD MUSHROOMS & BLACK TRUFFLE

CRÈME BRÛLÉE
BENTLEY'S TRIFLE WITH MASCARPONE
TARAKAN CHOCOLATE MOUSSE WITH ALMOND MACARON
SELECTION OF BRITISH & IRISH FARMHOUSE CHEESES
COCONUT RICE PUDDING, ROASTED PINEAPPLE & VANILLA ICE CREAM
ICE CREAM SORBETS

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

Seasonal six course
TASTING MENU

SAMPLE MENU

SMOKED HADDOCK, BACON, EGG

SCALLOP VIETNAMESE

SEA BASS, WILD SEA KALE, BLOOD ORANGE & SHRIMP

ELWY VALLEY LAMB

BANYULS SOAKED CROZIER BLUE

CHOCOLATE MARQUISE WITH HAZELNUT & MARMALADE

CANAPÉS, TEA/COFFEE & HANDMADE PETIT FOURS

WINE PAIRING AVAILABLE

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Swallow street
ROOMS



Swallow street ROOMS

The Swallow Street Rooms are a hidden gem in the bustle of Piccadilly's famous Swallow Street, comprising two separate rooms, the Den & the Swallow Library. Recently redesigned with classic pastel colours and gold, mirrored walls and leather banquettes, it's a perfect space for a multitude of occasions. With your own private bar, bathrooms, cloakroom facilities, piano, plasma screen, late licence and state of the art sound system you will have everything you need for a successful occasion.

The Den & the Swallow Library can accommodate up to 18 people each on one table and combined as the Swallow Street Rooms, it can accommodate 60 people on round tables, one table of 30 or 100 guests for canapé parties.

As an addition to our three-course set menus we offer complimentary canapés on arrival, followed by tea, coffee and handmade petit fours.

Rib ROOM

The Rib Room combines William Morris design, blue and white fabric on the walls, warm wooden flooring, blue leather chairs and original Bentley's fish prints and paintings to create a modern relaxed atmosphere – the ambiance we pride ourselves on.

The room is situated on the first floor of the restaurant and benefits from natural day light from three large sash windows. Perfect for a private breakfast or even a lunch or dinner event, you are welcome to use the adjoining Grill Room as a reception area in conjunction with the Rib Room.

We can accommodate 18 guests at one table, 20 on a hollow square or 35 guests in varying formats.

Our expert team of sommeliers can assist to select the perfect wines to complement your menu from our extensive wine list, be it a bottle of something quite special or a course by course wine pairing.





Bentley's food **EXPERIENCES**

Bentley's offers monthly fish and seafood master classes with head chef Michael Lynch. If you are fanatical about fish, challenged by cooking it, keen to experience a day focused on fish with somebody who is undisputedly an expert, then this is the course for you. The day starts with bacon butties in the kitchen and a chance to meet your class mates and gear up for the morning ahead.

Whether you're looking to shuck oysters, fillet a tricky type of fish or to pick up some tips from our skilled chefs you will come away having earned your Bentley's apron. After a morning spent honing your culinary skills lunch awaits you in the restaurant, giving you the opportunity to relax and reflect upon the morning's events. We'll also send you away with a signed copy of Richard Corrigan's cookbook, full of recipes for novices and experts alike. Bentley's seafood is sourced as locally as possible and is fully traceable, often back to individual boats.

Christmas

A Christmas celebration at Corrigan's Mayfair or Bentley's Oyster Bar & Grill comprises of three simple ingredients: indulgent food, fantastic hospitality and beautiful surroundings.

Our eight private dining rooms, each one decked to offer a unique but homely and unforgettable festive affair, accommodates from 2 to 100 guests – which will impress and provide an unforgettable end to the year.

Our team is here to ensure you have a traditional Christmas experience, including crackers, seasonal decorations, candles, personalised menu cards and entertainment, leaving it as stress free as possible for you to enjoy all the flavours and fun of the most wonderful time of the year.







VIRGINIA PARK LODGE

A R I C H A R D C O R R I G A N E S T A T E

Virginia Park Lodge is an 18th century hunting estate set in 100 acres of beautiful Cavan countryside overlooking Lough Ramor.

Truly a unique estate, the former home of Lord Headfort and his actress wife Rosie Boote who later became the Marchioness of Headfort. As one of the most controversial love affairs of the past century, they defied all odds and retreated to the solace of Virginia Park Lodge. The property has been brought back to life by Richard Corrigan and now caters for weddings, corporate events, sporting weekends and exclusive hires. Just 50 minutes from Dublin, this private home can be your personal backdrop for your bespoke event.







CORRIGAN'S
MAYFAIR

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