



Private
DINING

Introduction

Experience Richard Corrigan's unmistakable flair with incomparable British and Irish cuisine and unmatched service across both restaurants.

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

Richard Corrigan has cooked all his life. His passion for seasonal food is matched only by his enthusiasm for ingredients sourced in Britain and Ireland; butter and bacon, cheese and charcuterie, sausages and salmon.

Richard's approach is defined by his belief in good hospitality coupled with excellent food. 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 Fulham 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 in 2005, an oyster and seafood restaurant just off Piccadilly. 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.

 **CORRIGAN'S**
MAYFAIR

Dining at
CORRIGANS

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Lindsay
ROOM





Lindsay ROOM

The Lindsay Room which seats up to 30 guests is ideal for all occasions from a family celebration to a private business lunch or dinner.

The Room is decorated with personally selected photographs by Richard Corrigan, taken throughout the years of his London culinary career.

There is a 42" plasma screen available for presentations or a live link in to the kitchen and an iPod docking system for your own personal use. Guests can choose from either a three course set menu or a chef's seasonal six course tasting menu for lunch or 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 indeed a course by course wine pairing. We also offer the Lindsay room for breakfast occasions.

Chef's TABLE

Our two exclusive Chef's Tables in the heart of Corrigan's Mayfair overlook the drama and excitement of one of London's finest kitchens.

The Chef's Table seats up to 12 and is screened from the kitchen by a glass wall allowing you and your guests to sit back and watch the culinary magic unfold in the privacy of your own room.

If you're looking for your occasion to start with something extra special, we also offer cookery demonstrations, wine tastings and an invite into the kitchen to meet the Chefs prior to dining.

The Kitchen Library which seats up to six guests is situated opposite the pass where you experience and see first hand the attention to detail that is applied to each and every dish.

This is a warm and intimate space and its proximity to the action of the kitchen makes it very unique.





Chef's
TABLE
MENUS

Take your guests through a culinary journey with the option of either a six course tasting menu or a three-course a la carte in the Chef's Tables.

As with all our private dining room bookings, we offer complimentary canapés on arrival to enjoy with your reception drinks and handmade petit fours to follow the meal. Our expert team of sommeliers can assist to select the perfect wines to complement your menu from our extensive wine list, or indeed offer course by course sommelier paired wines. Our kitchen are of course more than happy to cater for all dietary requirements and special requests.



Kitchen
LIBRARY



Poet's
CORNER

Poet's CORNER

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

We offer complimentary canapés on arrival and handmade petit fours after the meal. The 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.

The Poet's Corner 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.

This space can accommodate up to 10 people, there is no room hire fee or minimum spend requirements.



Mayfair
MENU



CORRIGAN'S



M A Y F A I R



À LA CARTE

SAMPLE MENU

CURED SALMON, ASIAN PEAR SALAD
SHELLFISH COCKTAIL, TEMPURA LOBSTER
BLACK PUDDING HASH, SMOKED EEL, APPLE
COUNTRY TERRINE, SPICED APPLE CHUTNEY
JERSEY ROYALS, WARM LEEKS, TRUFFLE DRESSING

SLOW COOKED SHORT RIB OF BEEF,
ROAST LOIN, PEPPERED BONE MARROW
GOOSNARGH CHICKEN, WILD GARLIC, GNOCCHI
ELWY VALLEY LAMB, POTATO GRATIN, BROAD BEANS
PAN FRIED MONKFISH, BABY GEM LETTUCE, TARTARE SAUCE

SELECTION OF SORBETS
TOASTED ALMOND ICE CREAM
BAKED RICE PUDDING, FRUIT JAM
PEANUT BUTTER SHORTBREAD, SALTED CARAMEL
CHOCOLATE CUSTARD, COFFEE GRANITA, CHANTILLY

BRITISH & IRISH CHEESE SELECTION (SUPPLEMENT)

Selections of side dishes are available, charged at £5 & £8 each

Seasonal six course **TASTING MENU**

SAMPLE MENU

SEARED FOIE GRAS, RHUBARB & PISTACHIO

CORNISH CRAB, ASIAN PEAR, GRAPEFRUIT JELLY

WOOD PIGEON, PEARL BARLEY, CARROT & STAR ANISE

FILLET OF SEA BASS, ORANGE CHICORY, SEA VEGETABLES

SLOW COOKED SHORT RIB OF BEEF

ROAST LOIN, SWEET ONION

OR

LOIN OF LAMB, CRISPY SHOULDER, BUTTERED LETTUCE

CHOCOLATE & CHESTNUT SLICE

OR

RHUBARB CRUMBLE SOUFFLÉ, GINGER CUSTARD

WINE PAIRING AVAILABLE

Menus are designed on the day and change on a daily basis. Please note that an additional service charge of 15% applies



Wine &
DRINKS LIST



SAMPLE LIST

CHAMPAGNE

- N.V. Paul D ethune, Ambonnay Grand Cru
- N.V. Ruinart Ros e
- N.V. Ruinart Blanc de Blancs Brut
- 2004 Dom P erignon

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/Grenache/Mourvedre, John Duval Wines - Barossa Valley, Australia
- 2012 Meursault ‘Les Vireuils’, Domaine Dupont-Fahn - C te 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-Fum e, Domaine Jeannot – Loire Valley, France
- 2010 Au Bon Climat Winery - Santa Barbara, United States
- 2012 Meursault ‘Les Vireuils’, Domaine Dupont-Fahn - C te de Beaune

SWEET

- 2012 Brachetto d’Acqui, Conterro – Piemonte – 37.5cl
- 2007 Tokaji Asz  5 Puttonyos, Diszn k  – Hungary – 50cl

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, wedding cake, table plans, place cards, AV equipment hire and much more. Exclusive use of the restaurant & 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 natural 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 allow our team of experts to be on hand to help with every single detail, be it a wedding reception, corporate occasion, special breakfast, lunch or dinner and everything in between, allow us to do the work for you. Welcomed by a pianist, be led to our traditionally styled bar which makes for an ideal reception drinks area and whilst enjoying our chefs complimentary selection of canapés you can admire chef Richard Corrigan's personal art collection and opulent Mayfair surroundings.

From here, guests are shown to our individual dining room to enjoy their bespoke meal and whether it is a speech, entertainment or music we encourage our guests to enjoy the night away.





Cookery school

Corrigan's Mayfair hosts regular British & Irish 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 and given instructions and 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 perfect day you will receive a goody bag containing recipe cards, an apron, a loaf of our famous soda bread and 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.



Dining at
BENTLEYS



Crustacea ROOM

The Crustacea Room is located on the first floor of Bentley's historic building and has beautiful features; with pieces from Chef Richard Corrigan's personal collection of art; warm colours; thick carpet and William Morris style curtains.

Seating up to 14 guests, the room is perfect for any type of formal business lunch or dinner, or simply to celebrate a birthday or occasion in style.

Offering a choice between our full a la carte or six course tasting menu. We serve complimentary canapés, tea and coffee and handmade petit fours.

The a la carte menu provides you with the flexibility of your guests being able to choose between a seafood feast or selection from our Grill menu.



Bentley's
MENU



BENTLEY'S

OYSTER BAR & GRILL



À la CARTE

SAMPLE MENU

COMPLIMENTARY CHEF'S SELECTION OF CANAPÉS

SINGAPORE CRAB & MUSSEL SOUP

SPRING VEGETABLE SALAD WITH VERJUS DRESSING

BENTLEY'S SMOKED FISH PLATE

(HADDOCK SCOTCH EGG, WARM SALMON, EEL WITH BACON)

BENTLEY'S SMOKED SALMON WITH BLINIS & CRÈME FRAÎCHE

TARTARE OF BEEF, HORSERADISH & QUAIL'S EGG SIX JERSEY COAST OYSTERS

ROYAL FISH PIE (LOBSTER, SCALLOP, HADDOCK, TIGER PRAWN)

LEMON SOLE WITH MUSSELS & SEA SHORE VEGETABLES

RIB EYE STEAK, PEPPERCORN OR BÉARNAISE SAUCE

PUMPKIN GNOCCHI WITH WILD GARLIC & BEURRE NOISETTE CREAM

PAN ROASTED SCALLOPS WITH SALSIFY, BLOOD ORANGE & BROWN SHRIMP

SEA BASS WITH SHELLFISH GRATIN & SPRING GREENS

CRÈME BRÛLÉE

BENTLEY'S TRIFLE WITH MASCARPONE

TARAKAN CHOCOLATE MOUSSE WITH ALMOND MACAROON

SELECTION OF BRITISH & IRISH FARMHOUSE CHEESES (SUPPLEMENT)

BRILLAT-SAVARIN CHEESECAKE WITH APPLE & MINT SORBET, PORT WINE SYRUP

ICE CREAM SORBETS

Menus are designed on the day and change on a daily basis. Please note that an additional service charge of 15% applies

Seasonal six course **TASTING MENU**

SAMPLE MENU

COMPLIMENTARY CHEF'S SELECTION OF CANAPÉS

WEST MERSEA OYSTERS. AU NATUREL

ROAST SCALLOPS WITH SARDINES & HORSERADISH

BABY SQUID, STUFFED WITH CHORIZO & FETA

STEAMED SEA BASS WITH SHELLFISH & GALANGAL BROTH

CROZIER BLUE WITH QUINCE & RED WINE CHUTNEY

CARPACCIO OF APPLE WITH BLACK PEPPER SYRUP COCONUT & LIME SORBET

WINE PAIRING AVAILABLE

*Menus are designed on the day and change on a daily basis
please note that an additional service charge of 15% applies*





Swallow street
ROOMS



Swallow street ROOMS

The Swallow Street Rooms are a hidden gem in the bustle of Piccadilly's famous Swallow Street, comprising of two separate rooms, The Den & the Swallow Library. Recently redesigned with classic pastel colours and gold, mirrored walls, leather banquettes, it's a perfect space for a multitude of occasions. With your own private bar, bathrooms, cloakroom facilities, piano, plasma screen, late license 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 the Swallow Street Rooms can accommodate 60 people on round tables, 1 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 and 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 ambience 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 indeed a course by course wine pairing.



Cigar EVENINGS

Throughout the winter months we host monthly cigar evenings, in conjunction with Hunters & Frankau. Each month a different cigar is paired with a tasting of either whiskey, rum or even sweet wine. Guests will be presented with an informative and fun tutorial on the cigar of the month, how to smoke it, the subtle nuances of the flavours and how it pairs with the spirit being showcased. The night is a great social occasion for fellow cigar lovers to unite which include welcome drinks and canapés, cigar master class and paired drinks.



Beef & oyster CLUB

Some might call it Sunday lunch, but the Bentley's Beef and Oyster Club is, rather, more of a celebration. Each lunch starts with a cocktail and a selection of hot and cold oysters and a basket of freshly made bread followed by a further three courses, including a shellfish starter, Hereford beef and a special Bentley's dessert. The Beef and Oyster Club is held on the 3rd Sunday of every month which includes a total of four courses and coffee.



Oyster master CLASSES

Join us at 10.30am at the marble topped bar, where you will be introduced to the infamous Mr Oyster Boy: with over 30 years experience in all things oyster related, you will be introduced to his favourite British and Irish oysters, taste different rocks from around the coast and learn how to safely shuck. The oyster master class and tasting includes a three course lunch with sommelier paired wines and a goody bag to take home. Classes run on a Saturday once a month or can be organised on a bespoke basis for a corporate team building exercise during the week.



Seafood cookery SCHOOL

We are delighted to be able to offer a fish and seafood master class 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, giving you the opportunity 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 cook book, 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.





CORRIGAN'S



M A Y F A I R

28 UPPER GROSVENOR STREET, WIK 7EH
TEL: 020 7499 9943, Option 2
privatedining@corriganmayfair.com

ESTABLISHED 1916



BENTLEY'S

OYSTER BAR & GRILL

11-13 SWALLOW STREET, W1B 4DG
TEL: 020 7734 4756, Option 2
privatedining@bentleys.org

ESTABLISHED 1916



BENTLEY'S

— SEA GRILL —

87-135 BROMPTON ROAD, SW1X 7XL
HARRODS, GROUND FLOOR
TEL: 020 7734 4756, Option 2