



PRIVATE DINING
MENUS

SPRING / SUMMER 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

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

Pea & Aged Ricotta Tartlet



LINDSAY ROOM

MENU 1

£ 9 5

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

Bentley's Homemade Breads
Lincolnshire Poacher Butter

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Classic Beef Tartare
*Oyster Cream, Pickled Shallots,
Bread Crisp*

~

Grilled Monkfish
*Grilled Tropea Onion,
Romesco Sauce, Toasted Almonds*

Chef's Selection of Side Dishes
(+ 8)

~

Crème Caramel
Poached Rhubarb

~

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

~

Petit Fours
(+ 5)

~

Filter Coffee, Teas

MENU 2

£ 1 1 5

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

Bentley's Homemade Breads
Lincolnshire Poacher Butter

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Poached Asparagus
*Lardo Di Colonnata, Wild Garlic
Butter, Watercress*

~

Roast Rack of Lamb
*Slow Cooked Belly, Tomato & Garlic
Braised Courgettes, Whipped Feta*

Chef's Selection of Side Dishes
(+ 8)

~

Apricot & Frangipane Tart
Fennel Cream

~

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

~

Petit Fours
(+ 5)

~

Filter Coffee, Teas



LINDSAY ROOM

MENU 3

£ 1 2 5

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

Bentley's Homemade Breads
Lincolnshire Poacher Butter

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Cornish Crab
*Brown Crab Emulsion, Kohl Rabi,
Apple, Chervil*

~

Dry Aged Beef Wellington
*Buttered Mash, Wild Mushrooms,
Red Wine Sauce*

Chef's Selection of Side Dishes
(+ 8)

~

English Strawberries
*Burnt Honey Meringue,
Vanilla Custard, Shortbread*

~

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

~

Petit Fours
(+ 5)

~

Filter Coffee, Teas

MENU 4

(CHOICE ON THE DAY SAMPLE MENU)

£ 1 5 0

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

Bentley's Homemade Breads
Lincolnshire Poacher Butter

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Scottish Langoustines
*Fennel Cream, Sea Herbs,
Shellfish Dressing*
or
Iberico Belotta Ham
*Watercress & Herb Salad, Crispy
Capers, Walnuts, Vinaigrette Dressing*

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Stuffed Dover Sole
*Scallop Mousse, Peas, Broad Beans,
Smoked Roe Sauce*

or

Dry Aged Beef Wellington
*Buttered Mash, Wild Mushrooms,
Red Wine Sauce*

Chef's Selection of Side Dishes
(+ 8)

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Chocolate Delice
Salted Caramel, Popcorn Ice Cream
or
English Strawberries
*Burnt Honey Meringue,
Vanilla Custard, Shortbread*

~

Petit Fours
(+ 5)

~

Filter Coffee, Teas

LINDSAY ROOM

OFF-PEAK MENU

(AVAILABLE EXCLUSIVELY FOR LUNCH)

£ 7 5

3 Chef's Canapés, Glass of Charles
Heidseick Champagne

(+ 3 7 . 5)

Bentley's Homemade Breads
Lincolnshire Poacher Butter

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Cured Mackerel Pate
*Cucumber, Seaweed & Soft Herb
Salad, Bread Crisp*

~

Corn Fed Chicken Surpreme
*Buttered Peas & Leeks,
Slow Roast Shallot*

Chef's Selection of Side Dishes
(+ 8)

~

Honey Cheesecake
Mandarin, Candied Walnuts

~

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

~

Petit Fours
(+ 5)

~

Filter Coffee, Teas

PRIVATE DINING A LA CARTE

Suitable for up to 14 guests.

These menus allow your guests to order on the day, so no preordering is required!

MENU A (SAMPLE) 97.5

STARTS

Delica Pumpkin Velouté
Comté Fritter, Pinenuts, Sage

Grilled Cornish Octopus
Romesco, Calcot Onions, Monk's Beard

Chicken Liver and Foie Gras Terrine
Fruit Chutney, Brioche

Hereford Beef Tartare
Oyster Cream, Shallots

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MAINS

Roast Venison Haunch
*Fondant Roscoff Onion, Hazelnut,
Lovage Pesto, Grilled Kidney*

Hereford Beef Tournedos
*Foie Gras, Mushroom, Nasturtium,
Salsa Verde*

Cornish Monkfish
*Smoked Bone Marrow Agnolotti,
Jerusalem Artichoke, Pickled Mush-
rooms*

Whipped Ricotta Tortelloni
*Tema Artichoke, Roast Leek, Kale, Aged
Pecorino*

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AFTERS

Original Beans Chocolate Mousse
Pistachio Ice Cream, Griottines Cherries

Spring Fruit Salad
*New Season Rhubarb, Blood Orange,
Pineapple, Pomegranate*

Vanilla Panna Cotta
Coffee Syrup, Blood Orange

Selection of Two Cheeses
Crackers, Fruit Chutney, Celery

MENU B (SAMPLE) 125

STARTS

Scallop & Crab Raviolo
Fennel, Brown Shrimps Vinaigrette

Sheep's Cheese & Truffle Soufflé
Winter Leaves, Walnuts, Pickled Cherries

Premium Shellfish
Chef's Selection of Seasonal Shellfish

Chicken Liver and Foie Gras Terrine
Fruit Chutney, Brioche

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MAINS

Salt Aged Beef Wellington
*Pomme Purée, Wild Mushrooms, Red Wine,
Black Truffle*

Whipped Ricotta Tortelloni
*Tema Artichoke, Roast Leek, Kale, Aged
Pecorino*

Chef's Selection of Premium Fish
*Smoked Bone Marrow Agnolotti,
Jerusalem Artichoke, Pickled Mushrooms*

Loin of Venison
*Fondant Roscoff Onion, Hazelnut, Lovage
Pesto*

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AFTERS

Original Beans Chocolate Fondant
Earl Grey Ice Cream

English Strawberries
*Burnt Honey Meringue, Vanilla Custard,
Shortbread*

Sicilian Lemon Tart
Crème Fraîche, Candied Lemon

Selection of Three Cheeses
Crackers, Fruit Chutney, Celery

PRIVATE DINING A LA CARTE

OFF-PEAK MENU (SAMPLE)

(AVAILABLE EXCLUSIVELY FOR LUNCH)

£ 7 5

STARTS

Hereford Beef Tartare
Oyster Cream, Pickled Shallots

Jerusalem Artichoke Velouté
Mushrooms, Hazelnut

Ox Tongue
Sauce Gribiche, Soda Bread Crisps

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MAINS

Cornfed Chicken Breast
Salsify, Cevenne Onion, Kale

Roast Cod
Confit Mushroom, Leeks, Pomme Purée

Hand-cut House Tagliatelle
Courgette, Salsa Verde, 24 Month Aged Parmesan

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AFTERS

Chocolate Delice
Raspberry Sorbet, Chocolate Crumble

Classic Custard Tart
Nutmeg, Pine Nuts, Raisins

Selection of Ice Creams and Sorbets

GOURMET MENUS

Suitable for up to 14 guests.
Available in the Chef's Table, Poet's Corner & The Kitchen Library.

FEASTING MENU 175

Bentley's Homemade Breads
Lincolnshire Poacher Butter

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Royal Shellfish Platter
*Native Lobster, Dressed Crab,
Atlantic Prawns, Oysters, Mussels*

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Whole Rabbit to Share
*Stuffed Saddle, Braised Shoulder
Pithivier, Confit Leg, Belly Bacon*

or

Salt Marsh Lamb
*Stuffed Saddle, Slow Cooked Shoulder
Shepherd's Pie, Crisp Belly, Grilled Kidney*

Braised Gem Lettuce, Peas,
Broad Beans, Crisp Pomme Anna

~

Sicilian Lemon Tart
Creme Fraiche, Confit Lemon

~

British and Irish Cheeseboard
Biscuits, Homemade Chutneys
(+14)

~

Petit Fours
(+5)

~

Filter Coffee, Teas



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

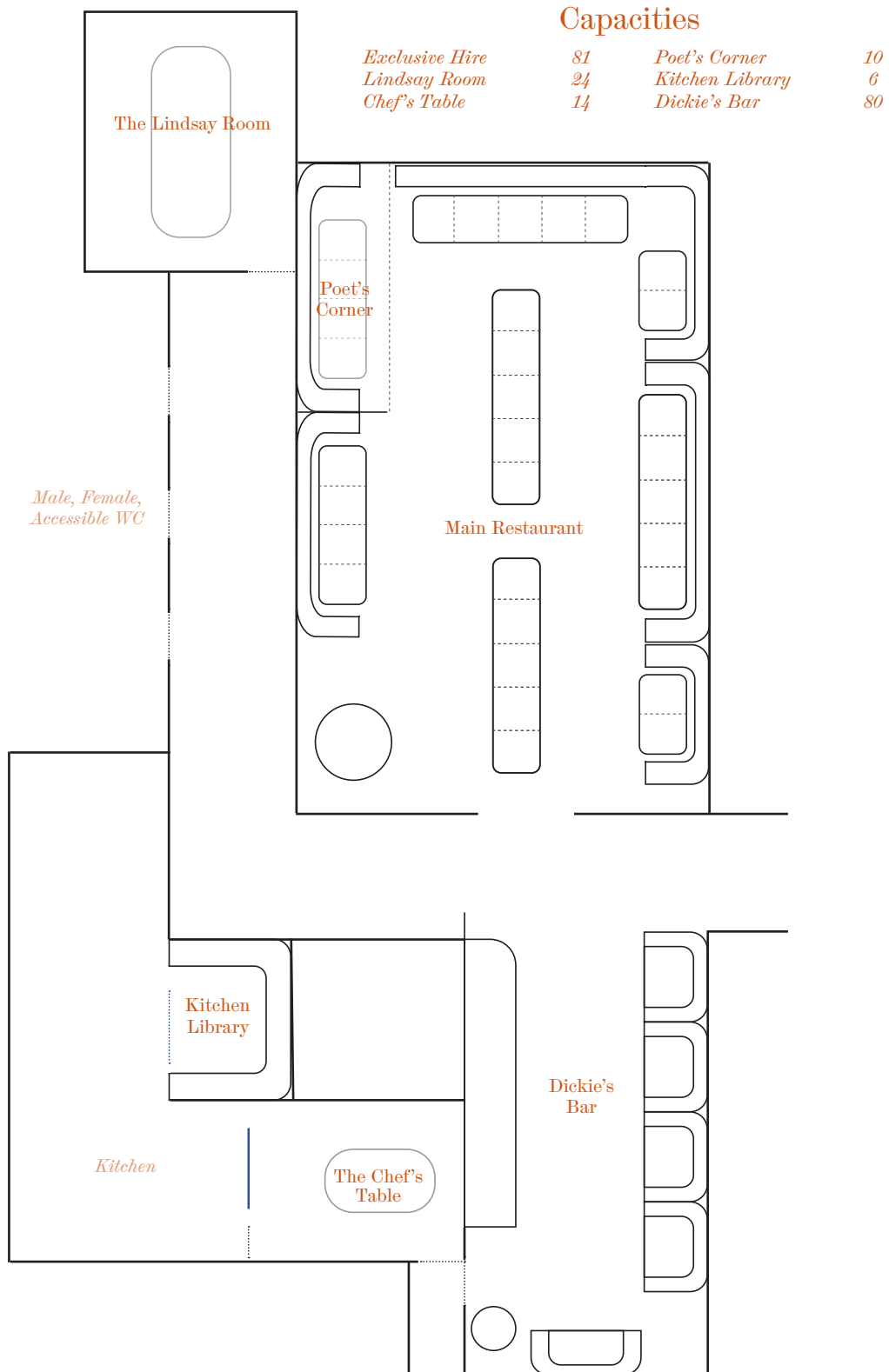
Exclusive hires of Corrigan's Mayfair have an optional 3am license, perfect for those looking to continue the celebrations.

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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