



PRIVATE DINING  
MENUS

AUTUMN / WINTER 25 / 26

*Corrigan's*

MAYFAIR

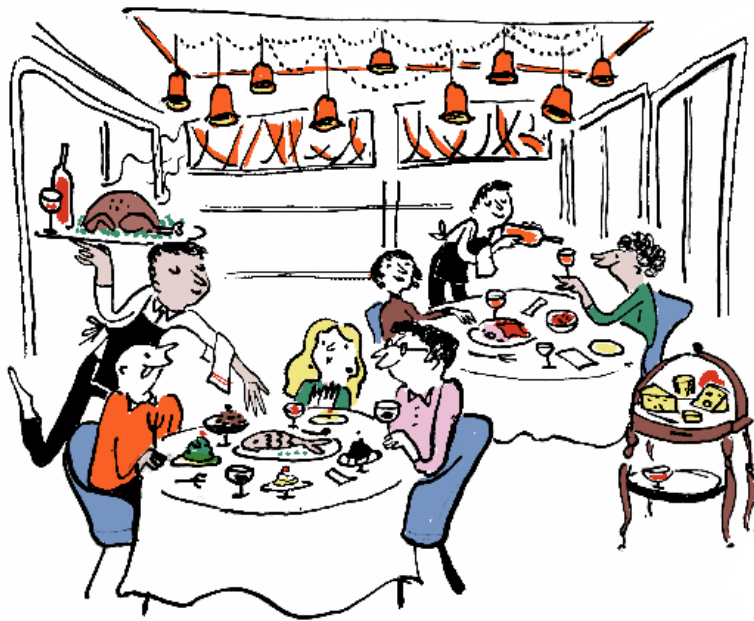
## PARTIES AT CORRIGANS

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

£5 PER CANAPÉ

Montgomery Cheddar Gougère  
*Parmesan Custard, Pickled  
Walnut*

Beef Tartare  
*Soda Bread Cracker, Pickled  
Shallot*

Beetstrami  
*Olive oil, Horseradish*

Smoked Salmon  
*Soda Bread Cracker, Sea Herb*

Duck Liver Parfait  
*Cranberry Sauce, Brioche*

Turkey & Ham Croquette

Shrimp Cocktail Blini

Tapioca Cracker  
*Beetroot, Clementine*



# LINDSAY ROOM

## MENU 1

£ 9 5

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

Bentley's Homemade Breads  
*Lincolnshire Poacher Butter*

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Delica Pumpkin Veloute  
*Comte Fritter, Sage*

~

Roast Monkfish  
*Salsify, Cevenne Onion, Kale*

Roots, Leaves & Buttered Mash  
(+ 8)

~

Custard Tart  
*Nutmeg, Pine Nuts, Golden Raisin*

~

Your Choice 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  
(+ 3 5)

Bentley's Homemade Breads  
*Lincolnshire Poacher Butter*

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Bentley's Smoked Salmon  
*Beetroot, Clementine, Cream Cheese  
Mousse*

~

Loin of Venison  
*Shoulder Croquette, Parsnip, Sprout  
Tops, Pickled Cherries*

Roots, Leaves & Buttered Mash  
(+ 8)

~

Rice Pudding Brûlée  
*Whiskied Apricots*

~

Your Choice 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  
(+ 3 5)

Bentley's Homemade Breads  
*Lincolnshire Poacher Butter*

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#### Cornish Crab

*Brown Crab Mayonaise, Kohl Rabi,  
Sea Herb, Soda Bread Crisp*

~

#### Dry Aged Beef Wellington

*Pomme Purée, Maitake Mushrooms,  
Autumn Truffle*

Roots, Leaves & Buttered Mash  
(+ 8)

~

#### Fromage Blanc Mousse

*Nougatine, Poached Pear, Red Wine  
Syrup*

~

#### Your Choice of Cheese

*Selection on the Day*  
(+ 14)

~

#### Petit Fours

(+ 5)

~

Filter Coffee, Teas

Suitable for up to 24 guests.  
Choice on the day.

### MENU 4 (SAMPLE)

£ 1 5 0

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

Bentley's Homemade Breads  
*Lincolnshire Poacher Butter*

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#### Scallop & Crab Raviolo

*Fennel, Shellfish Bisque*

or

#### Iberico Belotta Ham

*Endive, Caper Berries, Hazelnuts,  
Mustard Vinaigrette*

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#### Wild Turbot

*White Beans, Cavolo Nero, Roasted  
Fish Bone Sauce*

or

#### Dry Aged Beef Wellington

*Pomme Purée, Maitake Mushrooms,  
Autumn Truffle*

Roots, Leaves & Buttered Mash  
(+ 8)

~

#### Apple Tarte Tatin

*Vanilla Ice Cream*

or

#### Chocolate Marquis

*Pistachio, Mascarpone, Candied  
Kumquats*

~

#### Petit Fours

(+ 5)

~

Filter Coffee, Teas

# LINDSAY ROOM

Exclusively for lunch.

## OFF-PEAK MENU

£ 6 5

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

Bentley's Homemade Breads  
*Lincolnshire Poacher Butter*

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Salt Baked Beetroots  
*Fresh Ricotta, Black Garlic, Candied  
Pecans*

~

Corn Fed Chicken Breast  
*Confit Mushroom, Pomme Purée,  
Leeks*

Roots, Leaves & Buttered Mash  
( + 8 )

~

Burnt Honey Cheesecake  
*Apple Compote*

~

Your Choice 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) £95

#### STARTS

Hand-dived Orkney Scallop Ceviche  
*Smoked Mayonnaise, Green Apple, Marigold*

Chicken Liver and Foie Gras Terrine  
*Fruit Chutney, Brioche*

Pulled Burrata  
*Globe Artichoke, Figs, Nasturtium*

Iberico Bellota Ham  
*Pickled Quince, Soda Bread Crisps*

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#### MAINS

Grilled Monkfish  
*Smoked Eel, Sweetcorn, Hazelnuts, Roasted Fish Bone Sauce*

Welsh Lamb Cutlets  
*Shoulder and White Bean Cassoulet, Smoked Yoghurt*

Irish Hereford Beef Tournedo  
*Oxtail Raviolo, Beef Tongue, Salsa Verde*

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

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#### AFTERS

Chocolate Delice  
*Raspberry Sorbet, Chocolate Crumble*

Amalfi Lemon Tart  
*Crème Fraîche, Candied Lemon Peel*

Black Provence Figs  
*Lemon Thyme & Riccota Mousse, Port, Sable Biscuit*

Selection of British and Irish Cheeses  
*Celery, Grapes, Fruit Chutney, Crackers*

### MENU B (SAMPLE) £125

#### STARTS

Hand-dived Orkney Scallop Ceviche  
*Smoked Mayonnaise, Green Apple, Marigold*

Chicken Liver and Foie Gras Terrine  
*Fruit Chutney, Brioche*

Pulled Burrata  
*Globe Artichoke, Figs, Nasturtium*

Royal Seafood Cocktail  
*Cornish Crab, Atlantic Prawns, Lobster, Brown Shrimp*

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#### MAINS

Wild Turbot  
*Poached Oyster, Carosello Cucumber, Sea Vegetables, Trout Roe & Oyster Emulsion*

Salt Aged Beef Wellington  
*Black Truffle, Grilled Pickled Gem Lettuce, Girolles, Red Wine*

Celeriac and Spinach Pithivier  
*Wild Mushrooms*

Roast Scottish Partridge  
*Parsnip Fondant, Braised Kale, Vin Jaune Pickled Pear*

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#### AFTERS

Chocolate Delice  
*Raspberry Sorbet, Chocolate Crumble*

Amalfi Lemon Tart  
*Crème Fraîche, Candied Lemon Peel*

Black Provence Figs  
*Lemon Thyme & Riccota Mousse, Port, Sable Biscuit*

Selection of British and Irish Cheeses  
*Celery, Grapes, Fruit Chutney, Crackers*



# PRIVATE DINING A LA CARTE

Exclusively for lunch.

## OFF-PEAK MENU £ 6 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*

~

### 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  
*Half Lobster, Dressed Crab, Prawns,  
Oysters, Mussels, Whelks*

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Middlewhite Suckling Pig  
*Black Pudding, Crispy Ears*

*or*

Salt Aged Beef Wellington  
*Pomme Purée, Winter Truffle, Red Wine  
Sauce*

Roots, Leaves & Buttered Mash

~

Custard Tart  
*Fresh Nutmeg*

*or*

Whole Crème Caramel  
*Armagnac Prunes*

~

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

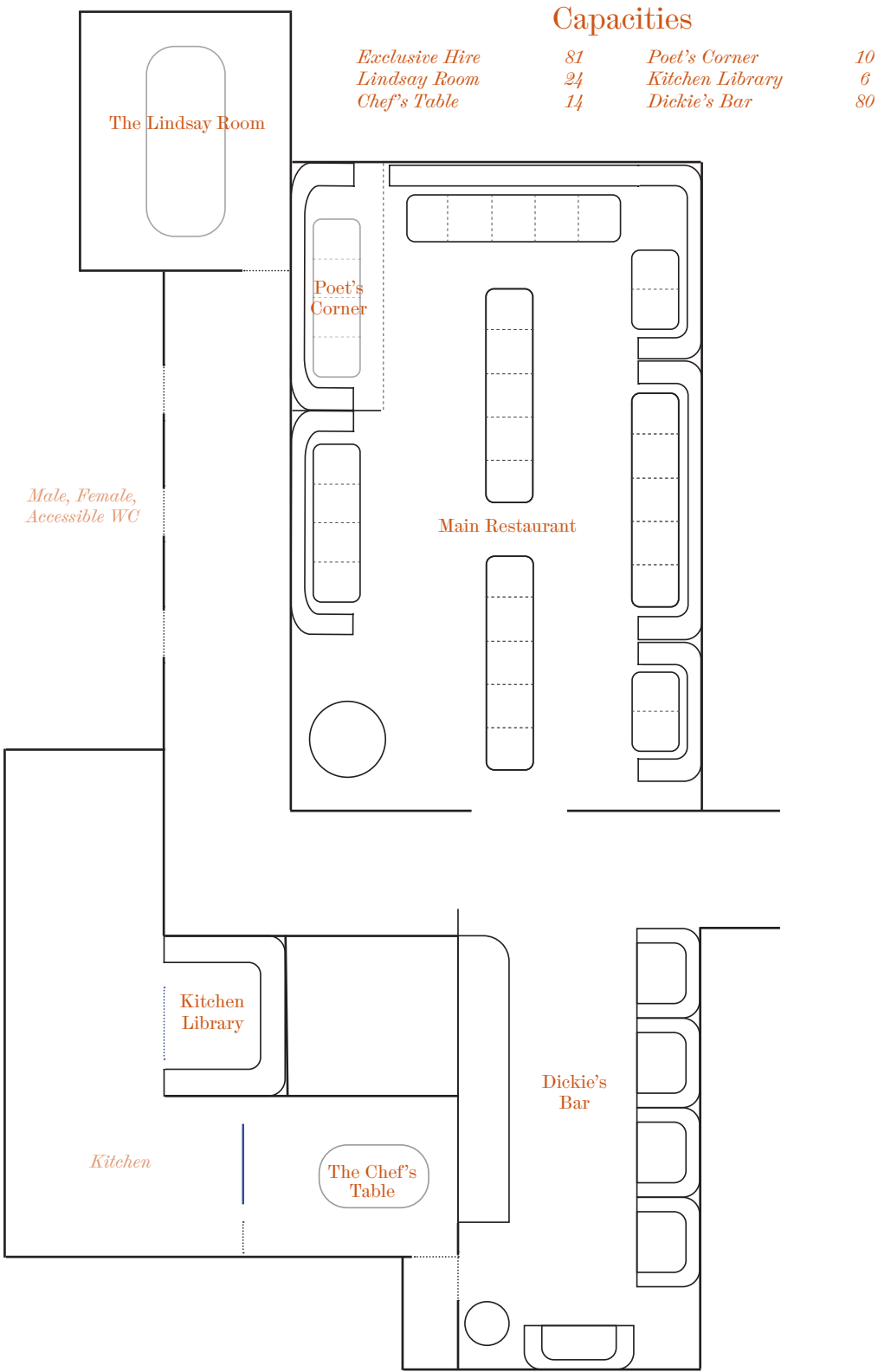
*Exclusive hires of Corrigan's Mayfair have an optional 3am license, perfect for those looking to continue the celebrations.*

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](mailto:privatedining@corriganmayfair.com)

Visit [www.corrigancollection.com](http://www.corrigancollection.com) for further information.





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