FESTIVE DRINKS

T'is the season! Get in the festive spirit, with a few festive spirits.
Add a pre-dinner tipple or digestif onto your dining experience, with our specially designed Corrigan Christmas Cocktails.

APERITIFS

£17 EACH

Mulled Wine
Bentley's Spice Blend

Spiced Gingerbread Sour
Jameson Black Barrel, Gingerbread Syrup, Spiced Liquor, Lemon, Egg White

Christmas Mullgroni
Beefeater, Mulled Wine, Campari, Bitters

Yuletide 75
Beefeater, Spiced Pineapple Cordial, Lemon, Charles Heidseick

Winter Fizz (0%)
Everleaf Mountain, Rosemary Syrup, Lime Juice, London Essence Soda

DIGESTIFS

N.V. Sandeman 10 Year Old Tawny
Douro, Portugal

Irish Coffee
Jameson Black Barrel, Coffee, Double Cream



CANAPE MENU

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

SAMPLE CANAPÉS

£6.5 PER CANAPÉ

Montgomery Cheddar Gougère
Parmesan Custard, Pickled Walnut

Beef Tartare
Potato Mille Feuille, Pickled Shallot

Beetstrami
Horseradish

Bentley's Smoked Salmon
Kohl Rabi, Chervil

Duck Liver Parfait
Cranberry Sauce, Brioche

Turkey & Ham Croquette
Aioli

Shrimp Cocktail Blini
Chives

Parmesan & Sage Sable
Black Pepper Cream, Cranberry



CHRISTMAS MENUS

MENU A
£105 PP

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

Bentley's Homemade Shipton Mill Breads
Lincolnshire Poacher Butter

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Cauliflower Cream
Atlantic Red Prawn, Spiced Romanesco, Lovage

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Ballotine of Scottish Pheasant
Cabbage & Bacon, Celeriac Fondant, Cranberry

Chef's Selection of Seasonal Side Dishes
(+8)

~

Pecan & Muscovado Tart
Medjool Dates, Bourbon Ice Cream

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Chef's Selection of Cheese
Cavanbert, Brie de Meaux or Stilton, Pear & Walnut
(+14)

~

Mince Pies
Filter Coffee, Teas



CHRISTMAS MENUS

MENU B
£115 PP

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

Bentley's Homemade Shipton Mill Breads
Lincolnshire Poacher Butter

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Terrine of Scottish Game
Marc De Bourgogne Soaked Prunes, Winter Leaf Salad, Truffle Dressing, Walnuts

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Wild Sea Bass
Roast Salsify, Braised Kale, Red Wine Vinaigrette

Chef's Selection of Seasonal Side Dishes
(+8)

~

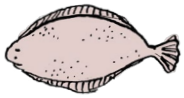
Steamed Marmalade Pudding
Grand Marnier Custard

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Chef's Selection of Cheese
Cavanbert, Brie de Meaux or Stilton, Pear & Walnut
(+14)

~

Mince Pies
Filter Coffee, Teas



CHRISTMAS MENUS

MENU C
£125 PP

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

Bentley's Homemade Shipton Mill Breads
Lincolnshire Poacher Butter

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Bentleys Smoked Salmon & Cornish Crab
Atlantic Prawns, Cucumber, Fennel & Orange, Soda Bread Crisp

~

Norfolk Bronze Turkey Wellington
Black Pudding & Chestnut Duxelle, Winter Greens, Cranberry Relish

Served with Roast Potatoes, Honey Roast Carrots & Parnips, Brussel Sprouts & Bacon

~

Traditional Christmas Pudding
Brandy Custard

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Chef's Selection of Cheese
Cavanbert, Brie de Meaux or Stilton, Pear & Walnut
(+14)

~

Mince Pies
Filter Coffee, Teas

CHRISTMAS MENUS

MENU D
£140 PP

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

Bentley's Homemade Shipton Mill Breads
Lincolnshire Poacher Butter

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Lobster Raviolo
Coastal Greens, Lobster Essence

~

Loin of Scottish Venison
Roscoff Onion Fondant, Cavolo Nero, Hazelnut

Chef's Selection of Seasonal Side Dishes
(+8)

~

Cardamom & Vanilla Pot Crème
Clementine, Pistachio Shortbread

~

Chef's Selection of Cheese
Cavanbert, Brie de Meaux or Stilton, Pear & Walnut
(+14)

~

Mince Pies
Filter Coffee, Teas

CHRISTMAS MENUS

Pre-order of main course is required one week prior to your event.

MENU E
£160 PP

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

Bentley's Homemade Shipton Mill Breads
Lincolnshire Poacher Butter

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

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Salt Aged Beef Wellington
Buttered Mash, Wild Mushrooms, Winter Truffle, Red Wine Sauce

or

Roast Wild Turbot
Confit Celeriac, Wild Mussels, Sea Herbs, Caviar Butter Sauce

Chef's Selection of Seasonal Side Dishes
(+8)

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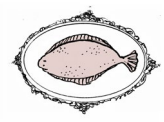
Original Beans Chocolate Souffle
Gingerbread Ice Cream, Brandy Custard

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Chef's Selection of Cheese
Cavanbert, Brie de Meaux or Stilton, Pear & Walnut
(+14)

~

Mince Pies
Filter Coffee, Teas



CHRISTMAS MENUS

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 Souffle
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.



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
£105 PP

STARTS

Classic Country Terrine
Lardo, Fruit Chutney, Toasted Brioche

Bentley's Smoked Salmon
Beetroot, Clementine, Cream Cheese

Truffle Salad
Winter Leaves, Black Truffle, Beaufort Cheese

Irish Beef Tartare
Oyster Cream, Shallots, Soda Bread Crisp

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MAINS

Irish Hereford Beef Tournedos Rossini
Brioche, Foie Gras, Truffle & Madeira Sauce

Wild Sea Bass
Bacon Jam, Salsify, Kalettes, Red Wine Vinaigrette

Ballotine of Scottish Pheasant
Cabbage & Bacon, Celeriac Fondant, Cranberry

Smoked Ricotta Tortelloni
Wild Mushrooms, Onion Jam, Aged Pecorino

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AFTERS

Original Beans Chocolate Mousse
Hazelnut Ice Cream, Frangelico

Cardamom & Vanilla Pot Crème
Clementine, Pistachio Shortbread

Christmas Pudding
Brandy Custard

Selection Of Two Cheeses
Celery, Grapes, Fruit Chutney, Crackers



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 B
£130 PP

STARTS

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

Terrine Of Scottish Game
Mar De Bourgogne Soaked Prunes, Winter Leaf Salad, Truffle Dressing, Walnut

Roast Orkney Scallop
Bacon Jam, Grilled Fennel, Sea Vegetables

Sheep's Cheese & Truffle Soufflé
Winter Leaf Salad, Walnut, Black Truffle

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MAINS

Roast Wild Turbot
Confit Celeriac, Wild Mussles, Sea Herbs, Caviar Butter Sauce

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

Loin Of Welsh Venison
Smoked Beetroot, Cavolo Nero, Damson Chutney

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

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AFTERS

Original Beans Chocolate Souffé
Gingerbread Ice Cream, Brandy Custard

Baked Alaska
Orange Parfait, Grand Marnier, Pistachio

Christmas Pudding
Brandy Custard

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



GOURMET MENUS

Suitable for up to 14 guests. Available in the Chef's Table & Poet's Corner.
One Main course must be selected one week in advance, and will be served sharing style.

FESTIVE FEASTING MENU
£175 PP

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

Bentley's Homemade Shipton Mill Breads
Lincolnshire Poacher Butter

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Platters From The Land & Sea
Scottish Langoustines, Carlingford Oysters, Cornish Crab,
Iberico Ham, Chicken Liver And Foie Gras Terrine, Scottish Woodpigeon Pie

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Whole Roast Goose
With All The Trimmings

or

Scottish Venison
Roast Loin, Shoulder Cottage Pie, Grilled Heart, Faggot

All Served With Braised Red Cabbage, Goose Fat Roast Potatoes,
Brussel Sprouts & Bacon

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Christmas Pudding Soufflé
Brandy Custard, Poached Cranberries

~

Chef's Selection of Cheese
Cavanbert, Brie de Meaux or Stilton, Pear & Walnut
(+14)

~

Mince Pies
Filter Coffee, Teas

