

PRIVATE DINING MENUS

CHRISTMAS 2026

Corrigan's

MAYFAIR

CHRISTMAS 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.

CHRISTMAS 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.

Oyster Masterclass Voucher - *£85pp*

Chef Corrigan Masterclass Voucher - *£300pp*

Corrigan Collection Monetary Voucher - *from £50*

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Corrigan Christmas Cracker - *£5*
Foodie themed crackers

Bentley's Soda Bread - *£8*
Freshly baked in-house to take home

Tipsy Corrigan Christmas Pudding - *£75*
A Corrigan family recipe, steeped and stirred to perfection.

'A Clatter of Forks and Spoons' - *£35*
A signed Richard Corrigan cookbook

Bentley's Gift Bag 1 - *£85*
A signed Richard Corrigan cookbook,
£50 Corrigan Collection voucher
and Exclusive Christmas recipe

Bentley's Gift Bag 2 - *£170*
Richard Corrigan's Tipsy Christmas Pudding,
Signed Richard Corrigan cookbook,
£50 Corrigan Collection voucher
and Exclusive Christmas recipe

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)

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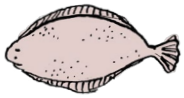
Chef's Selection of Cheese
Cavanbert, Brie de Meaux or Stilton, Pear & Walnut
(+14)

~

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

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

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

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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

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

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

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Cardamom & Vanilla Pot Crème
Clementine, Pistachio Shortbread

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

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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)

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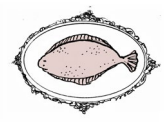
Mince Pies
Filter Coffee, Teas



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.

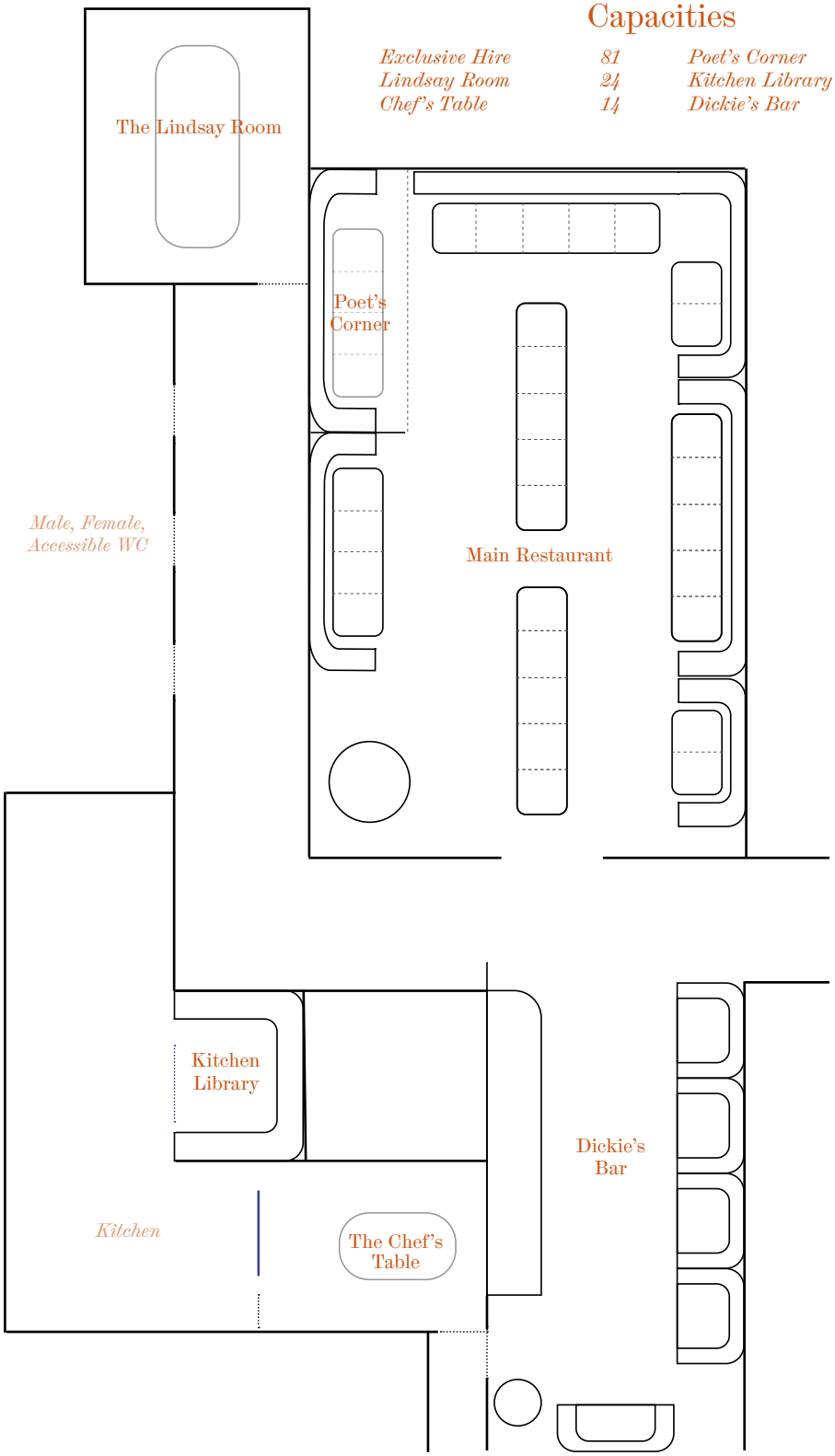


PRIVATE DINING AT CORRIGAN'S

We have a range of menus available across our private dining rooms, perfectly suited to every occassion. Use the below guide to select your destination.

Capacities

Exclusive Hire	*81*	*Poet's Corner*	*10*
Lindsay Room	*24*	*Kitchen Library*	*6*
Chef's Table	*14*	*Dickie's Bar*	*80*



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@corrigansmayfair.com

Visit www.corrigancollection.com for further information.



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