



PRIVATE DINING  
MENUS

CHRISTMAS 2025

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 Topsy 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 tippie 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 Liqueur, 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 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*



# CHRISTMAS MENUS

## MENU A

105 PP

3 Chef's Christmas Canapés, Glass of  
Charles Heidseick Champagne  
(+ 35)

Bentley's Homemade Breads  
*Lincolnshire Poacher Butter*

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Delica Pumpkin Velouté  
*Comte Tortellini, Sage, Pine Nuts*

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Roast Scottish Partridge  
*Braised Kale, Parsnip, Vin Jaune,  
Pickled Pears*

Roots, Leaves & Buttered Mash  
(+ 8)

~

Glazed Lemon Cream  
*Poached Cranberries, Confit Lemon*

~

Your Choice of Cheese  
*Cavanbert, Brie de Meaux or Stilton,  
Pear & Walnut*  
(+ 14)

~

Mince Pies  
*Filter Coffee, Teas*

## MENU B

115 PP

3 Chef's Christmas Canapés, Glass of  
Charles Heidseick Champagne  
(+ 35)

Bentley's Homemade Breads  
*Lincolnshire Poacher Butter*

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Game Terrine  
*Winter Leaf, Pickled Quince, Walnuts*

~

Roast Cornish Monkfish  
*Bacon Jam, Salsify, Kalettes, Red Wine  
Vinagrette*

Roots, Leaves & Buttered Mash  
(+ 8)

~

Glazed Lemon Cream  
*Poached Cranberries, Confit Lemon*

~

Your Choice 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  
(+ 35)

Bentley's Homemade Breads  
*Lincolnshire Poacher Butter*

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Poached Sea Trout  
*Fennel, Clementine, Cream Cheese*

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Roast Norfolk Bronze Turkey  
*Stuffed Slow-Cooked Leg, Roast Parsnip,  
Bread Pudding, Cranberry Sauce*

Roots, Leaves & Buttered Mash  
(+ 8)

~

Corrigan Christmas Pudding  
*Brandy Custard*

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Your Choice of Cheese  
*Cavanbert, Brie de Meaux or Stilton,  
Pear & Walnut*  
(+ 14)

~

Mince Pies  
*Filter Coffee, Teas*

## MENU D

140 PP

3 Chef's Christmas Canapés, Glass of  
Charles Heidseick Champagne  
(+ 35)

Bentley's Homemade Breads  
*Lincolnshire Poacher Butter*

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Grilled John Dory  
*Bacon Jam, Fennel, Sea Vegetables*

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Saddle of Welsh Venison  
*Smoked Beetroot, Cavolo Nero,  
Damson Chutney*

Roots, Leaves & Buttered Mash  
(+ 8)

~

Guanaja Chocolate Mousse  
*Hazelnut Ice Cream, Frangelico*

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Your Choice 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  
(+ 35)

Bentley's Homemade 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  
*Pomme Purée, Winter Truffle, Red Wine Sauce*

*or*

Roast Norfolk Bronze Turkey  
*Stuffed Slow-Cooked Leg, Roast Parsnip, Bread  
Pudding, Cranberry Sauce*

Roots, Leaves & Buttered Mash  
(+ 8)

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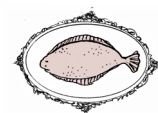
Zacapa Rum Baba  
*Poached Pear, Spiced Chantilly*

~

Your Choice of Cheese  
*Cavanbert, Brie de Meaux or Stilton,  
Pear & Walnut*  
(+ 14)

~

Mince Pies  
*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 105 PP

#### 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 & Ricotta Mousse,  
Port, Sable Biscuit*

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

### MENU B 130 PP

#### 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 & Ricotta Mousse,  
Port, Sable Biscuit*

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



## GOURMET MENUS

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

### HOMEAGE TO WINTER GAME 160 PP

3 Chef's Christmas Canapés, Glass  
of Charles Heidseick Champagne  
(+ 35)

Bentley's Homemade Breads  
*Lincolnshire Poacher Butter*

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Foie Gras and Truffle Terrine  
*Winter Leaf Salad, Fruit Chutney*

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Roast Confit Goose  
*Chestnut Stuffing, Goosefat Potatoes,  
Vegetables*

~

Christmas Pudding Souffle

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Your Choice of Cheese  
*Cavanbert, Brie de Meaux or Stilton,  
Pear & Walnut*  
(+14)

~

Mince Pies  
*Filter Coffee, Teas*

### FESTIVE FEASTING MENU 175 PP

3 Chef's Christmas Canapés, Glass of  
Charles Heidseick Champagne  
(+ 35)

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 Soaked Prunes*

~

Your Choice of Cheese  
*Cavanbert, Brie de Meaux or Stilton,  
Pear & Walnut*  
(+14)

~

Mince Pies  
*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

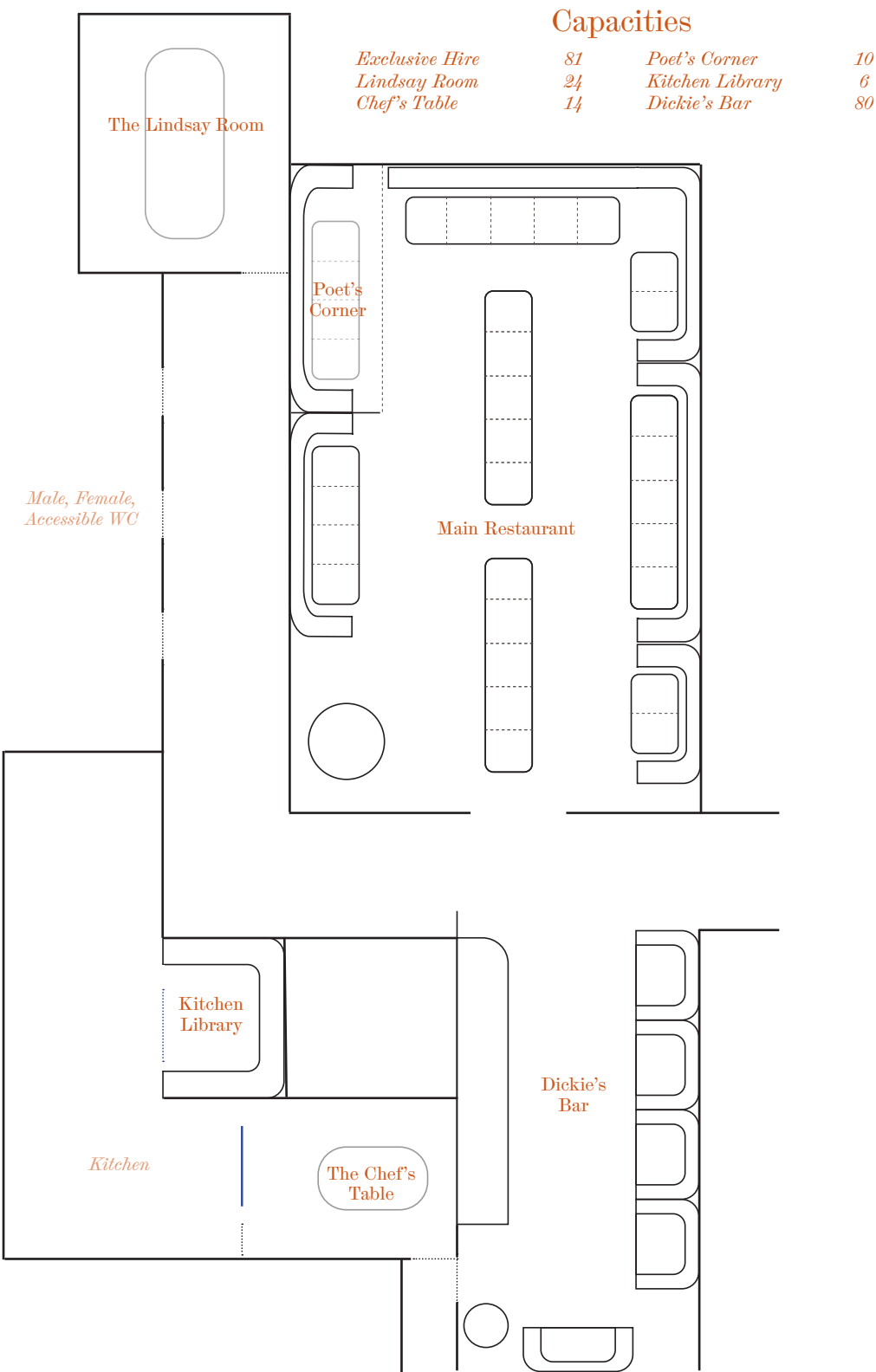
*Exclusive hires of Corrigan's Mayfair have an optional 3am license, perfect for those looking to continue the celebrations.*

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.