

Bentley's

Oyster Bar & Grill



Private Dining

Reception Pack

The Jameson Room

The Jameson Room on the lower floor is available for exclusive hire. It has its own entrance, a fully stocked private bar (with a 3am license), a reception area and toilet facilities, and so is ideal for private functions, receptions and parties. This room can seat 15 up to 28 guests on one oval table or up to 60 on individual round tables. Alternatively this room can accommodate up to 100 guests for a standing canapé reception.

There is a 42" plasma screen and DVD player for presentations, as well as a DJ point for any lively events. Live bands, magicians and DJ's can be arranged for you and your guests and we are only too happy to listen to your suggestions and ideas in order to create the perfect party for you.



Canapés

Cold

Peppered Goats Cheese & Beetroot (v)

Seared Beef with Horseradish Yorkshire Pudding

Atlantic Prawns with Eggs & Capers

Seafood Cocktail

Confit Duck with Green Peppercorns

Smoked Salmon & Soft Herb Rilette

Baked New Potatoes with Crème Fraîche & Caviar

Steak Tartare

Pickled Herring, Grape Mustard

Hot

Duck Spring Rolls with Hoi-Sin Sauce

Spiced Skate & Red Peppers

Salt & Chilli Chicken

Homemade Sausage Rolls with Grain Mustard

Poached Quails Egg with Spinach & Hollandaise (v)

Breaded Plaice with Tartare Sauce

Sesame Prawn Toast

Spiced Potatoes & Spinach Samosa (v)

Marinated King Prawns with Smoked Aubergine

Thai Crab & Mussel Soup

£3.00 each

All prices are inclusive of VAT

A discretionary 15% service charge will be added to your food and beverage bill

Luxury Canapés

Baked Shellfish Macaroons
Crab & Avocado Cocktail
Spiced Fillet, Lamb Yoghurt & Mint
Langoustine Mayonnaise
Monkfish & Prawn Brochette
Oyster Tempura with Mango & Chilli
Baby Squid, Chorizo & Feta
La Peruche Goats Cheese, Truffle Honey
Baked Oyster Rarebit
Steak Tartare with Caviar

£5.00 each

All prices are inclusive of VAT
A discretionary 15% service charge will be added to your food and beverage bill

Bowl Food

Richard Corrigan's Irish Stew

Marinated Baby Mozzarella Provençale

Bentley's Fish Pie

Salad of New Potatoes, Chorizo Sausage & Squid

Marinated Fillet of Lamb, Mint & Coriander Cous Cous

Atlantic Prawn & Egg Cocktail

Smoked Haddock Bubble & Squeak, Quails Egg

Fish & Chips with Tartare Sauce

Frank Hederman's Smoked Eel, New Potatoes & Horseradish Salad

Tempura of Tiger Prawns with Smoked Aubergine & Cherry Tomatoes

Salad Niçoises Basque Tuna

£8.00 each

All prices are inclusive of VAT

A discretionary 15% service charge will be added to your food and beverage bill

Private Dining Wine List

Sparkling & Champagne

499	Prosecco di Conegliano Valdobbiadene, Conte Collalto	32.00
513	NV Jean-Louis Denois (Chardonnay-Pinot Noir)	39.00
500	Champagne Devaux Cuvée "D"	63.00
511	Ruinart Blanc de Blancs NV Brut	115.00
521	2000 Philipponnat Cuvée 1522	130.00
506	N.V Devaux "Cuvée Rosée"	72.00

White Wines

Wines of the Sea

100	2008 Muscadet de Sèvre et Maine, Domaine du Verger - <i>Loire</i>	25.00
106	2008 Picpoul de Pinet, Château de la Mirande - <i>Côteaux du Languedoc</i>	22.00
115	2008 Terras Gauda O Rosal Rias Baixas - <i>Spain</i>	38.00
104	1999 1999 Le "L" d'Or de Pierre Luneau, Muscadet sur Lie – <i>Loire</i>	42.00
195	2008 Verdicchio di Matelica, Colle Stefano Marche – <i>Italy</i>	32.50
105	2008 Godello Martin Mara Monterrei – <i>Spain</i>	27.00

Sauvignon Blanc

120	2008 Sauvignon de Touraine, Domaine des Chézelles, Alain Marcadet - <i>Loire</i>	22.00
101	2008 Diemersdal Sauvignon Blanc, Durbanville- <i>South Africa</i>	25.00
189	2008 Sauvignon Blanc Ata Rangī, Martinborough - <i>New Zealand</i>	34.00

Mineral, Elegant Whites

107	2007 Pinot Gris Willakenzie Estate, Willamette Valley - <i>USA</i>	53.00
102	2008 Torrontes Viñas Riojanas, Famatina Valley - <i>Argentina</i>	21.00
122	2008 Pinot Grigio Ermacora, Colli Orientali del Friuli – <i>Italy</i>	44.00
158	2008 Riesling Thorn Clarke Single Vineyard Eden Valley - <i>Australia</i>	30.00
197	2008 Gavi del Comune di Gavi Tacchino Piemonte – <i>Italy</i>	32.00

Honeyed, Aromatic Whites

110	2007 Riesling Reserve Jean Sipp - <i>Alsace</i>	35.00
156	2008 Vouvray Sec, Domaine Champalou - <i>Loire</i>	27.00
168	2008 Viognier Fairview , Paarl - <i>South Africa</i>	35.00
195	2008 Verdicchio di Matelica, Colle Stefano Marche – <i>Italy</i>	32.50
161	2006 Riesling Kellerberg Tegerseerhof Österreich- Wachau - <i>Austria</i>	65.00
143	2007 Grüner Veltliner, Der Wein Vom Stein, Niederösterreich- Österreich - <i>Austria</i>	76.00

Unoaked/Lightly Oaked Chardonnay

144	2008 Chardonnay Viu Manent Reserva Casablanca valley - <i>Chile</i>	32.00
176	2008 Chablis Billaud-Simon - <i>Chablis</i>	41.00
171	2008 Saint-Véran, Domaine Chavet - <i>Mâconnais</i>	38.50

Rich Buttery Chardonnay / Full-flavoured Whites

191	2006 Chassagne-Montrachet 1 ^{er} Cru 'Les Caillerets' J-M Morey - <i>Côte de Beaune</i>	115.00
185	2007 Trebbiano d'Abruzzo Marina Cvetić, Masciarelli Abruzzo– <i>Italy</i>	65.00
163	2007 Domaine de l'Hortus, Grande Cuvée Blanc, Jean Orliac – <i>Languedoc</i>	49.50
192	2006 Meursault 'Les Narvaux', Dom. Girardin - <i>Côte de Beaune</i>	85.00

Red Wines

Malbec

348	2008 Malbec Punto Final reserva Bodega renacer, Mendoza - Argentina	48.00
303	2006 Château du Cedre Cahors – <i>South West France</i>	42.00

Warm & Spicy, Rhône Style

313	2006 Montpeyroux "Les Truffieres", Domaine D'Aupilhac - <i>Coteaux du Languedoc</i>	33.00
319	2005 Cornas Granit 30 Domaine Vincent Paris – <i>Northen Rhône</i>	55.00
321	2004 L'Ecole 41 Syrah Columbia Valley- <i>USA</i>	70.00
345	2007 Shiraz Shaw and Smith Adelaide Hills - <i>Australia</i>	55.00
344	2006 Plexus (Shiraz, Grenache, Mourvèdre)John Duval, Barossa Valley- <i>Australia</i>	58.00

310	2006 Madiran Charles de Batz Domaine Berthoumieu- - <i>South West France</i>	39.00
337	2006 Château de Rieux Minervois Domaine Emmanuel de Soos <i>Coteaux du Languedoc</i>	40.00

Cabernet Franc & Gamay

326	2008 Fleurie, Domaine du Calvaire de Roche-Grès – <i>Beaujolais</i>	34.00
322	2007 Gamay Vinifera, Domaine Marrionet, Ungrafted roots - <i>Loire</i>	36.00
327	2008 Saumur-Champigny, Domaine des Roches-Neuves - <i>Loire</i>	32.00

Pinot Noir

330	2007 Pinot Noir, Wild Earth, Central Otago - <i>New Zealand</i>	48.00
334	2006 Santenay 'En Bievau' Domaine Bart- <i>Côtes de Beaune</i>	46.00
329	2008 Pinot Noir Delta Vineyards, Matt Thomson, Marlborough - <i>New Zealand</i>	39.90

Classic Claret / Bordeaux Style

351	2004 Château Fourcas-Dupré – <i>Listrac-en-Médoc</i>	44.90
333	2001 Château La Tour de By Cru Bourgeois- <i>Médoc</i>	50.00
306	2007 'Decoy' Duchorn Vineyards Napa Valley California - <i>USA</i>	65.00
348	2006 Das Phantom (Merlot , Syrah, Cabernet) Weingut Kirnbauer - <i>Austria</i>	55.00
370	2006 Lyeth 'L' Merlot Sonoma County California- <i>USA</i>	30.00

Valle d'Aosta To Sicily

382	2005 Montepulciano d'Abruzzo Cuvée Marina Cvetic, Masciarelli - <i>Italy</i>	55.00
380	2005 Don Antonio (Nero D'Avola), Morgante Sicily - <i>Italy</i>	69.00
375	2004 Vino Nobile di Montepulciano Riserva Canneto Montepulciano - <i>Italy</i>	54.00
367	2004 Brunello di Montalcino Cantina di Montalcino Toscana - <i>Italy</i>	80.00
369	2006 Chianti Classico Isole E Olena Toscana - <i>Italy</i>	47.00

Iberian Reds

368	2005 Finca Villacreces, Ribera Del Duero - <i>Spain</i>	60.00
350	2008 Garnacha Vieilles Vignes, Bodegas Solar Urbezo Aragón - <i>Spain</i>	24.00
377	2005 Pittacum, Tinto Mencia Bierzo - <i>Spain</i>	45.00

Rosés

204	2008 Loubié Domaine De Mourchon Côtes Du Rhône Village - <i>Southern Rhône</i>	36.50
203	2008 Montepulciano D'Abruzzo, Masciarelli - <i>Abruzzo</i>	29.00

Sweet Wines

421	2005 Riesling Auslese, Hans Lang, Rheingau - <i>Germany – 37.5cl</i>	40.00
403	2006 Pacherenc du Vic Bilh, Alain Brumont - <i>South West France –50cl</i>	42.00
406	2007 Maury, Mas Amiel, Olivier Decelle - <i>Languedoc –75cl</i>	52.00
400	2008 La Beryl Blanc, Fairview - <i>South Africa – 37.5cl</i>	34.00
424	2003 Château Filhot - <i>Sauternes – 37.5cl</i>	38.00

Ports

413	Taylor Late Bottle Vintage 2003	40.50
415	1996 Fonseca Guimaraens	92.00
414	Taylor 10 year old Tawny	54.00

Terms and Conditions

Terms

All reservations of the Private Rooms, provisional or confirmed, are made upon and are subject to the following Terms and Conditions.

Confirmation and Deposit

In order to confirm your booking, signed Terms and Conditions together with a deposit (£35 per person) must be returned to Bentley's by the date requested. All deposits are non refundable and will be deducted from the final bill on the day of the event.

Final Numbers

Final numbers are required in writing no less than 48 hours prior to the event. Please note that in the event of lower than expected numbers attending the event, the management will charge for the numbers confirmed. In the case of increased numbers, you will be charged for the number of guests attending.

The Crustacea Room seats a maximum of 14 and the Jameson Room seats a maximum of 60 and up to 100 guests for a canapé reception.

Menu & Wine List

The menu must be selected a minimum of seven days prior to the event date.

Bentley's wine list is subject to vintage and price changes, but we will always endeavour to match unavailable wines with a comparable product and price.

Sundries

We are happy to organise flowers, entertainment and other items you may require for your event. The cost for all extra items ordered will be added to the final bill.

Minimum Number

The minimum number for the Jameson Room is 15 people. If numbers fall below this, a minimum spend will be applied.

Payment Terms

Payment for all bookings must be made in full at the end of the event.

Service Charge

A 15% discretionary service charge will be added to all consumable items in the Private Dining Rooms. VAT is included on all prices quoted.

Cancellations

In the event of cancellation or postponement of the booking, Bentley's should be advised in writing. All deposits paid are non-refundable.

Bentley's shall be entitled to cancellation charges as detailed below:

If your event is cancelled within 72 hours of the booking date, the cancellation charge will be your full menu price per person.

Bentley's may, at their discretion, waive all or part of this fee.

Bentley's

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