

Bentley's

Oyster Bar & Grill



Christmas 2010

Private Dining

Dinner Menus

Bentley's Oyster Bar and Grill Private Dining Rooms

The Crustacea Room

The Crustacea Room is located on the first floor and has beautiful features; with pieces from Chef Richard Corrigan's personal collection of art, warm colours, thick carpet and William Morris style curtains. Seating up to 14 guests, it is perfect for any type of formal business lunch or dinner, or simply to celebrate a birthday in style. There is no room hire but we do kindly ask for a minimum spend requirement of £1000.00 during the Festive Season.

The full A La Carte menu can be served in the Crustacea Room at £72.00 per person, or, alternatively, you can select from the Jameson Room set menu options.

Complimentary canapés, tea/coffee and hand-made petit fours are included in our Crustacea A La Carte menu.

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 is ideal for business lunches or dinners, product launches, cocktail receptions and private parties. For dining, we can accommodate up to 28 guests on one oval table or up to 60 on six round tables. Alternatively this room can accommodate up to 100 guests for a standing canapé reception. There is no room hire but we do kindly ask for a minimum spend requirement of £3,000.00 for dinner during the Festive Season.

There is a 42" plasma screen and DVD player for presentations, a beautiful upright piano fully linked to the PA system, and DJ point for any lively events. Your personal Events Co-ordinator will be happy to arrange entertainment for you, whether it be operatic waiters, classical pop artists, pianists, contemporary live bands, magicians, the list is endless.

We are here to create the perfect event for you, tailored to your requirements.

Private Dining Dinner Menus- Christmas 2010

All Menus include Chef's Selection of Canapés on arrival

Menu One

Bentley's Smoked Salmon, Potato Pancakes & Crème Fraiche

Roast Goosnargh Turkey, Roast Potatoes, Parsnips & Carrots, Cranberry Relish

Bentley's Christmas Pudding

Tea/Coffee and Bentley's Mince Pies

£58.00 per person

Menu Two

Roast Sea Scallops, Spinach, Horseradish & Stilton

Roast Sirloin of Beef, Gratinated Potatoes, Red Wine Sauce

Spiced Pear Strudel, Brandy Custard

Tea/Coffee and Handmade Chocolates

£63.00 per person

Menu Three

Crubeens with Caper, Beetroot & Watercress

Roast Halibut, Ginger Creamed Spinach & Mushrooms

Walnut & Honey Tart, Clotted Ice Cream

Tea/Coffee and Bentley's Mince Pies

£68.00 per person

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

Menu Four

Hot Shellfish Platter (Langoustines, Dressed Crab, Native Lobster & Cherry Clams)

Roast Venison en Croute, Spiced Red Cabbage

Chocolate & Hazelnut Terrine, Buttermilk Sorbet

Coffee and Bentley's Mince Pies

£76.00 per person

Vegetarian Option

Baked Cauliflower Cheese Soufflé, Wet Walnut Salad

Spiced Lentil and Sweet Potato Curry with Coriander Bread

Plus Dessert

£58.00 per person

Cheeseboard

Selection of British & Irish Cheeses

(Supp £7.50 per person)

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

Wine Selection

Following receipt of your selected menu and wine budget, our Sommelier will contact you directly with his recommendations to match your menu.

Printed menus

Your personal Events Co-ordinator will be happy to print individual menus, with your company logo if desired.



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