

Bentley's
Oyster Bar & Grill



Private Dining

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 or no minimum spend if 8 guests are dining. If less than 8, there will be a minimum spend requirement of £800.00.

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 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.

Complimentary canapés, tea/coffee and hand-made petit fours are included in our Jameson Room menus.

Private Dining Menus

Complimentary Canapés, Tea/coffee and hand-made Petit fours

Menu One

Smoked Salmon and Tiger Prawn Fishcakes, Lime Aioli

Fillet of Hake, Pigs Trotters and Watercress

Apple and Blackberry Crumble, Vanilla Custard

£45.00 per person

Menu Two

Grilled Fillet of Mackerel, Seaweed Butter

Roast Elwy Valley Lamb, Indian Spices and Young Spinach

Bentley's Strawberry Trifle

£49.00 per person

Menu Three

Organic Salmon and Crab Cocktail

Grilled Rib-Eye Steak, Red Wine and Anchovy Butter

Lemon Possett with English Raspberries

£54.00 per person

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

Menu Four

Marinated Saki Salmon, Oyster Tempura and Coriander Shoots

Slow-roast Goosnargh Chicken, Walnut Stuffing

Manchester Tart, Raspberry Ripple Ice-cream

£59.50 per person

Menu Five

White Grape Gazpacho, Native Lobster and Almonds

Monkfish en Croûte, Béarnaise Sauce

Lemon Tart with Crème Fraiche

£64.00 per person

Menu Six

Hot Shellfish Platters

Grilled Dover Sole, Buttered Jersey Royal Potatoes, Tartare Sauce

Flourless Chocolate Sponge, Seville Oranges

£68.00 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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