



A LA CARTE

LUNCH £69 PP / DINNER £75 PP

SAMPLE MENU

Champagne & Canapés £25pp

NV Perrier Jouët Brut

Lobster Bisque, Brandy Cream

Salt & Pepper Squid, Lime Aioli

Roof Top Smoked Salmon, Sour Cream & Potato Blinis

Salad of Gooseberry Garden Beetroot, Warm Goats Cheese & Walnut

Hereford Beef Tartare, Country Toast

Tuna, Soya & Mirin

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Grilled Seabass, Sea Greens & Béarnaise

Lemon Sole Meunière

Sirloin of Irish Hereford Beef, Béarnaise or Peppered Sauce

Grilled Rack of Elwy Valley Lamb, Salsa Verde

Pappardelle, Burrata & Garden Greens

Royal Fish Pie, Lobster, Scallop, Prawn & Haddock

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Crème Brûlée

Dark Chocolate Mousse, Almond & Amaretto

Bread & Butter Pudding

'Virginia Orchard' Fruit Sorbet

Affogato

Selection of British & Irish Cheese (£12 supplement)

Tea / Coffee

Homemade Mince Pies £5pp

ALL MENUS ARE SERVED WITH HOME BAKED BREAD, ARTISAN BUTTERS.

Selection of Seasonal Sides £6pp

Please note as our menus are seasonal they are subject to change and dependant on availability.

Prices are inclusive of VAT, a 15% service charge applies.



The Corrigan Collection is a bespoke collection of private dining rooms across two central London locations run by Michelin Chef Richard Corrigan. Offering Chef's Table experiences, corporate breakfast, lunches, dinners and private events for all occasions.

PHONE NUMBER:
+44 020 7758 4141

E-MAIL ADDRESS:
INFO@CORRIGANCOLLECTION.COM

Christmas
PRIVATE
DINING



by Richard Corrigan



BENTLEY'S

CHRISTMAS 2018

Crustacea Room

TASTING MENU

A luxury experience that takes you on a journey to discover the exquisite flavours of Bentley's finest dishes designed by Head Chef Michael Lynch. This menu is available for a maximum of 30 guests.

SEASONAL SIX - COURSE TASTING MENU £95 (MAX 30 GUESTS)

SAMPLE MENU

Chefs Selection of Canapés

Ceviche of Scallops Mint & Jalapeno

Carpaccio of Irish Hereford Beef, Shaved Foie Gras & Horseradish

Tortellini of Lobster, Tomato, Basil & Shellfish Nage

Rack of Elwy valley Lamb, Young Spinach & Reform sauce

Banyul's Soaked Crozier Blue, Walnut & Apple

Tarakan Chocolate Mousse, Almond & Amaretto

Tea or Coffee & Mince Pies

WINE PAIRING AVAILABLE AT £55, £95
&
PLATINUM PAIRING PACKAGE AT £155

ALL MENUS ARE SERVED WITH HOME BAKED BREAD, ARTISAN BUTTERS.

Selection of Seasonal Sides £6pp

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MENU 1 £66

Champagne & Canapés £25pp
NV Perrier Jouët Brut

Terrine of Rooftop Smoked Salmon
Gooseberry Garden Pickles, Lemon & Dill

Roast Goosenagh Turkey
Cranberry, Horseradish & all the trimmings

Bentley's Christmas Pudding
Brandy Custard

Tea/Coffee

Homemade Mince Pies £5pp

MENU 3 £76

Champagne & Canapés £25pp
NV Perrier Jouët Brut

Terrine of Sherry Cured Foie Gras
Spanish Pickled Figs

Grilled Dover Sole
Seaweed Buttered Pink Fir Potatoes & Young Spinach

Bentley's Seasonal Trifle

Tea/Coffee

Homemade Mince Pies £5pp

MENU 2 £68

Champagne & Canapés £25pp
NV Perrier Jouët Brut

Gratin of Scallops
Spinach & Horseradish

Roast Sirloin of Irish Hereford Beef
Beef Braised Rib Meat & Pomme Dauphinoise

Irish Apple Tart
Honey, Thyme, Lemon & Clove

Tea/Coffee

Homemade Mince Pies £5pp

MENU 4 £82

Champagne & Canapés £25pp
NV Perrier Jouët Brut

Royal Platter of English Shellfish
Oysters, Langoustines, Lobster, Dressed Crab,
Whelks & Mussels

Loin of Highland Venison en Croute
Truffled Pomme Sardalaise, Raspberry &
Black Pepper

Warm Chocolate Fondant
Banyuls & White Cream Ice Cream

Tea/Coffee

Homemade Mince Pies £5pp

ALL MENUS ARE SERVED WITH HOME BAKED BREAD, ARTISAN BUTTERS.

Selection of Seasonal Sides £6pp



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DINING



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CHRISTMAS 2018

Swallow St. Rooms

TASTING MENU

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SAMPLE MENU

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Tarakan Chocolate Mousse, Almond & Amaretto

Tea or Coffee & Mince Pies

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