



# BENTLEY'S

OYSTER BAR & GRILL

## PRIVATE DINING MENUS

CHRISTMAS 2025

# BENTLEY'S

OYSTER BAR & GRILL

11-15 SWALLOW STREET  
LONDON, W1B 4DG

020 7734 4756

No matter the size of your celebration, we ensure you receive the very best of Bentley's. From menus crafted by Chef Richard Corrigan to the support of your dedicated events manager and the team on the day, every detail will be handled with precision and perfection.

We look forward to welcoming you!

For any menu queries or future events, please visit  
[www.bentleys.org/private-dining-events](http://www.bentleys.org/private-dining-events)

## DID YOU KNOW?

Our Swallow Street Rooms have an optional 3am license,  
for late night soireés and lavish entertainment.



## 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 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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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 - £160  
*Richard Corrigan's Tipsy Christmas Pudding,  
Signed Richard Corrigan cookbook,  
£50 Corrigan Collection voucher  
and exclusive Christmas recipe*

Corrigan Christmas Cracker - £5  
*Foodie themed crackers*



## 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 Christmas Cocktails.

£17 EACH

### APERITIFS

#### 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*



## DRINKS RECEPTION MENUS

Elegant canapés or hearty bowl food - the Bentley's kitchen team can cater your drinks reception, whatever the occasion!

### SAMPLE CANAPÉS

£5 PER CANAPÉ

Gurnard Tartare  
*Lime, Mint*

Prawn Tempura  
*Aioli*

Sweet Potato Samosa  
*Tamarind (vg)*

Beef Tartare  
*Oyster Cream*

Vietnamese Dressed Oyster  
*Ginger, Shallot, Lime*

Smoked Salmon Rillettes  
*Soda Bread*

Dorset Eel Brandade  
*Horseradish Crème Fraîche*

### SAMPLE BOWL FOOD

£12.5 PER BOWL

Chargrilled Octopus  
*Chickpea, Chorizo*

Braised Ox Cheek  
*Scallion Mash*

Cornish Crab Conchiglie  
*Biber Chilli*

Dorset Snail Bourguignon  
*Crispy Cod Cheek*

Day Boat Squid  
*Salt, Chilli*

Plaice Goujons  
*Tartare Sauce*

Goan Lentil Curry  
*Cauliflower, Jalapeño (vg)*





# SAMPLE PRIVATE DINING A LA CARTE

Suitable for up to 16 guests.

These menus allow your guests to order on the day, so no preordering is required.

## MENU A

105 PP

Rooftop Smoked Salmon  
*Potato Blinis, Horseradish*

Tartare of Irish Hereford Prime Beef  
*Oyster Cream, Crispy Shallots*

Salt & Chilli Squid  
*Lime Aioli*

Lobster Bisque  
*Brandy & Tarragon Chantilly*

Yellowfin Tuna Tartare  
*Sesame, Wasabi, Avocado*

Burrata  
*Blood Orange, Puntarelle, Salted Almonds*

Classic Fish Pie  
*Cod, Smoked Haddock, Prawn, Salmon, Dill*

Roast Monkfish Goan Curry  
*Grilled Prawns, Coconut, Lime*

Thornback Ray  
*Capers, Brown Shrimp & Romesco*

Himalayan Salt Aged Sirloin of Beef  
*Au Poivre*

Lobster Spaghetti  
*Tomato & Basil*

Potato Gnocchi  
*Chargrilled White Asparagus, Morels*

Chef's Selection of Sides  
( + 8 )

Sticky Toffee Pudding  
*Pecan & Pedro Ximénez*

Syrian Rice Pudding  
*Rhubarb, Bergamot, Pistachio*

Craquelin Choux  
*Spice Apple, Crème Anglaise*

Salted Caramel & Popcorn Soft Serve

Crème Caramel  
*Armagnac Soaked d'Agen Prunes*

Black Forest Gateaux  
*Kirsch Cherries, Chocolate, Chantilly Cream*

## MENU B

130 PP

Yellowfin Tuna Tartare  
*Sesame, Wasabi, Avocado*

Tartare of Irish Hereford Prime Beef  
*Oyster Cream, Crispy Shallots*

Bentley's Shellfish Cocktail  
*Cornish Crab, Atlantic Prawns, Lobster, Brown Shrimp*

Stuffed Squid  
*Barrel Aged Feta, Chorizo & Chilli Clams*

Sherry Cured Foie Gras  
*Burnt Apple, Sauternes, Brioche*

Burrata  
*Blood Orange, Puntarelle, Salted Almonds*

Roast Monkfish Goan Curry  
*Grilled Prawns, Coconut, Lime*

Pan Seared Turbot  
*Olive Oil Mash, Langoustine Sauce*

Dover Sole Meunière  
*Brown Butter, Lemon, Capers*

Himalayan Salt Aged Sirloin of Beef  
*Au Poivre*

Whole Grilled Lobster  
*Lemon, Garlic, Almond Butter*

Potato Gnocchi  
*Chargrilled White Asparagus, Morels*

Chef's Selection of Sides

Sticky Toffee Pudding  
*Pecan & Pedro Ximénez*

Syrian Rice Pudding  
*Rhubarb, Bergamot, Pistachio*

Craquelin Choux  
*Spice Apple, Crème Anglaise*

Salted Caramel & Popcorn Soft Serve

Crème Caramel  
*Armagnac Soaked d'Agen Prunes*

Black Forest Gateaux  
*Kirsch Cherries, Chocolate, Chantilly Cream*

Petits Fours



# CHRISTMAS MENUS

## MENU A

SERVED EXCLUSIVELY FOR LUNCH

80 PP

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

Bentley's Homemade Shipton Mill Breads  
*Salted and Seaweed Butter*

~  
Soufflé of Gruyere Cheese  
*Pickled Walnut, Bitter Leaves*

~  
Roast Crown of Guinea Fowl  
*Spiced Red Cabbage, Lime, Ginger, Pear*

Roots, Leaves & Buttered Mash  
( + 8 )

~  
Brown Sugar Custard Tart  
*Fresh Cranberry*

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

~  
Mince Pies  
*Filter Coffee, Teas*

## MENU B

95 PP

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

Bentley's Homemade Shipton Mill Breads  
*Salted and Seaweed Butter*

~  
Rooftop Smoked Salmon  
*Clementine, Cream Cheese, Soda Crisp*

~  
Roast Fallow Venison  
*Spiced Red Cabbage, Celeriac, Cranberry & Port*

Roots, Leaves & Buttered Mash  
( + 8 )

~  
Panettone Bread Pudding  
*Almond & Ginger Custard*

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

~  
Mince Pies  
*Filter Coffee, Teas*



MENU C  
115 PP

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

Bentley's Homemade Shipton Mill Breads  
*Salted and Seaweed Butter*

~  
Prawn & Pumpkin Bisque  
*Brandy Chantilly*

~  
Shetland Halibut  
*Fennel, Lobster Sauce*

Roots, Leaves & Buttered Mash  
( + 8 )

~  
Sticky Toffee Pudding  
*Pecan, Pedro Ximénez*

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

~  
Mince Pies  
*Filter Coffee, Teas*

MENU D  
125 PP

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

Bentley's Homemade Stone Milled Breads  
*Salted and Seaweed Butter*

~  
Hot Cornish Crab Conchiglie  
*Sea Vegetables, Biber Chilli, Lemon*

~  
Stuffed Dover Sole  
*Mushroom, Sherry, Tarragon*

Roots, Leaves & Buttered Mash  
( + 8 )

~  
Black Forest Gâteau  
*Kirsch Sour Cherries, Bitter Chocolate Mousse*

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

~  
Mince Pies  
*Filter Coffee, Teas*





## MENU E

UP TO 24 GUESTS, MAINS TO BE PREORDERED  
7 DAYS IN ADVANCE

145 PP

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

Bentley's Homemade Shipton Mill Breads  
*Salted and Seaweed Butter*

~  
Bentley's Seafood Cocktail  
*Crab, Lobster, Brown Shrimp, Prawns*

~  
Norfolk Kelly Bronze  
Turkey Wellington  
*Pigs in Blankets, Chesnut Stuffing, Sage, Gravy*

or

Dry Aged Beef Wellington  
*Pomme Purée, Wild Mushrooms, Red Wine Jus*

Chef's Selection of Sides  
(+ 8)

~  
Corrigan's Christmas Pudding  
*Clementines, Almond, Custard*

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

~  
Mince Pies  
*Filter Coffee, Teas*

## FEASTING MENU

AVAILABLE FOR 6 TO 14 GUESTS

175 PP

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

Bentley's Homemade Shipton Mill Breads  
*Salted and Seaweed Butter*

~  
Royal Shellfish Platter  
*Half Lobster, Dressed Crab, Prawns,  
Oysters, Mussels, Whelks*

~  
Middlewhite Suckling Pig  
*Stuffed Apple, Celeriac Fondant, Chorizo*

or

Turbot En Croute  
*Pomme Dauphinoise, Exmoor Caviar*

Chef's Selection of Sides

~  
Custard Tart  
*Fresh Nutmeg*

or

Baked Alaska  
*Ginger, Raspberry*

~  
British and Irish Cheeseboard  
*Biscuits, Homemade Chutneys*  
(+ 14)

~  
Mince Pies  
*Filter Coffee, Teas*



# VEGETARIAN MENU

ONE STARTER AND ONE MAIN  
MUST BE PRE-SELECTED

## STARTER

**Pumpkin Soup**  
*Ginger & Cinnamon Cream*

or

**Leek Souffle**  
*Kale & Walnut Pesto, Black Truffle*

## MAIN

**Sweet Potato**  
*Spiced Green Lentils, Spinach, Pine Nuts*

or

**Salt Roast Celeriac**  
*Carrot Purée, Guanjillo Chilli*

## DESSERT

**To Match Chosen Menu**  
*All guests will enjoy the same dessert*



## ENTERTAINMENT

Only the finest of acts and artists, enjoy our roster of Bentley's resident performers to add that extra layer of wonder to your event.

AVAILABLE IN THE SWALLOW STREET ROOMS

### 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.*

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

### Photobooth

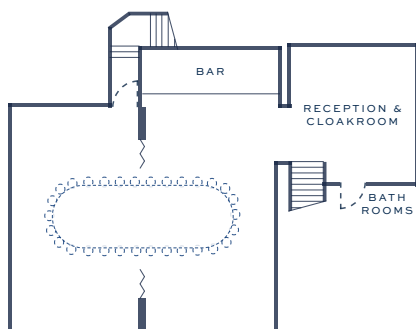
*We can provide photobooths for all occasions, from walk-in to freestanding, offering guests memorable polaroids to take away.*

FROM £450 + VAT

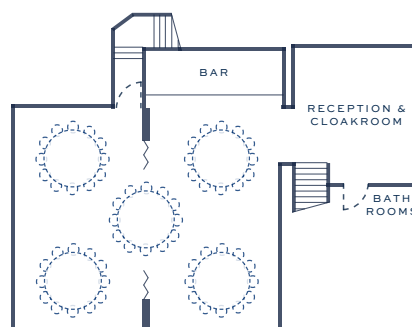
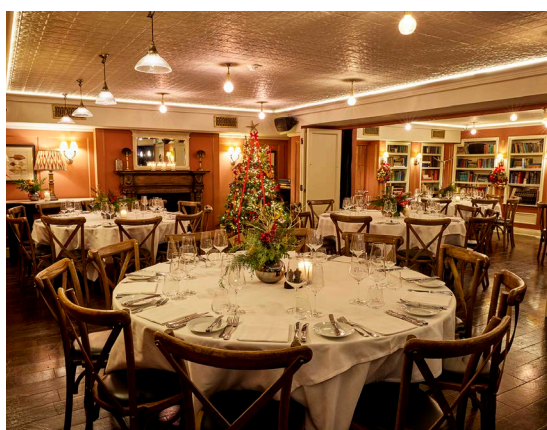
## ROOMS AT BENTLEY'S

From intimate gatherings to lavish large parties, Bentley's has the perfect location for your soirée. Use the below guide to select your destination.

### SWALLOW STREET ROOMS

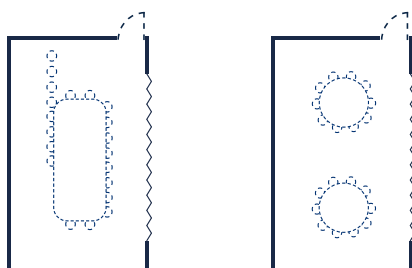


UP TO 30 SEATED / 100 STANDING



UP TO 60 SEATED / 100 STANDING

### THE LIBRARY



UP TO 20 SEATED

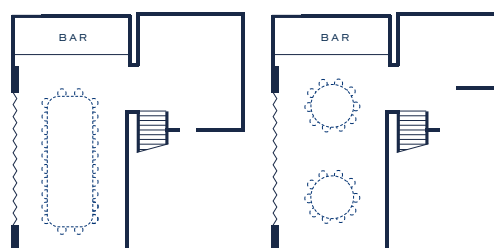
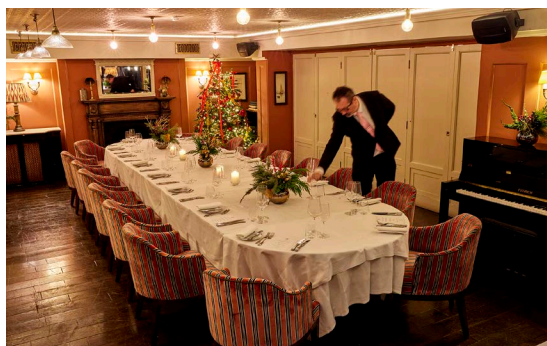




## ROOMS AT BENTLEY'S

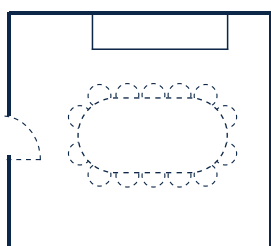
From intimate gatherings to lavish large parties, Bentley's has the perfect location for your soirée. Use the below guide to select your destination.

### MERSEA ROOM



UP TO 24 SEATED / 40 STANDING

### THE CRUSTACEA ROOM



UP TO 15  
SEATED







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