BENTLEY'S

OYSTER BAR & GRILL

PRIVATE DINING MENUS

CHRISTMAS 2026

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

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 - £3.50
Foodie themed crackers

FESTIVE DRINKS

T'is the season! Get in the festive spirit, with a few festive spirits.
Add a pre-dinner tipple 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

STANDING RECEPTION MENUS

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

SAMPLE CANAPÉS

£6.5 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 Rillette
Soda Bread

Dorset Eel Brandade
Horseradish Créme Fraîche

SAMPLE BOWL FOOD

£15 PER BOWL

Chargrilled Octopus
Chickpea, Chorizo

Braised Ox Cheek
Scallion Mash

Cornish Crab Conchiglie
Biber Chilli

Day Boat Squid
Salt, Chilli

Plaice Goujons
Tartare Sauce

Goan Lentil Curry
Cauliflower, Jalapeño (vg)

PRIVATE DINING A LA CARTE

Suitable for a maximum of 16 guests.
These menus allow your guests to order on the day, so no pre-ordering is required.

MENU A (SAMPLE)

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

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

Roast Monkfish Goan Curry
Grilled Prawns, Coconut, Lime

Wild Shetland Halibut
Celeriac, Lobster, Tarragon

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

~

Mince Pies
Filter Coffee, Teas

MENU B (SAMPLE)

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

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Roast Monkfish Goan Curry
Grilled Prawns, Coconut, Lime

Pan Seared Turbot
Olive Oil Mash, Langoustine Sauce

Stuffed Dover Sole
Scallop, Crab, Peas, Broad Beans

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

~

Mince Pies
Filter Coffee, Teas

CHRISTMAS SET MENUS

MENU A

SERVED EXCLUSIVELY FOR LUNCH

85 PP

3 Chef's Christmas Canapés,
Glass of Charles Heidseick Champagne
(+37.5)

Bentley's Homemade Shipton Mill Breads
Salted and Seaweed Butter

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Soufflé of Gruyere Cheese
Pickled Walnuts, Black Truffle,
Bitter Leaves

~

Wild Shetland Halibut
Celeriac, Lobster, Tarragon

Chef's Selection of Sides
(+8)

~

Spiced Crème Brûlée
Cranberry, Shortbread

~

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
(+37.5)

Bentley's Homemade Shipton Mill Breads
Salted and Seaweed Butter

~

Rooftop Smoked Salmon
Clementine, Horseradish Crème Fraîche,
Soda Bread Crisp

~

Roast Loin of Venison
Spiced Red Cabbage, Cranberry, Port

Chef's Selection of Sides
(+8)

~

Panettone Bread Pudding
Almond, Ginger Crème Anglaise

~

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

~

Mince Pies
Filter Coffee, Teas

CHRISTMAS SET MENUS

MENU C

120PP

3 Chef's Christmas Canapés,
Glass of Charles Heidseick Champagne
(+37.5)

Bentley's Homemade Shipton Mill Breads
Salted and Seaweed Butter

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Cornish Crab Ravioli
Vadouvan Spiced Bisque,
Sage

~

Stuffed Dover Sole
Scallop, Wild Cep Mushrooms, Winter Truffle

Chef's Selection of Sides
(+8)

~

Black Forest Gâteau
Kirsch Sour Cherries, Dark Chocolate Mousse

~

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

~

Mince Pies
Filter Coffee, Teas

MENU D

130PP

3 Chef's Christmas Canapés,
Glass of Charles Heidseick Champagne
(+37.5)

Bentley's Homemade Stone Milled Breads
Salted and Seaweed Butter

~

Royal Seafood Cocktail
Cornish Crab, Atlantic Prawns,
Brown Shrimp, Native Lobster

~

Kelly Bronze Turkey Wellington
Chestnut and Sage Duxelle, Cranberry Relish

Chef's Selection of Sides
(+8)

~

Christmas Spiced Apple Terrine
Calvados, Clotted Cream Ice Cream

~

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

~

Mince Pies
Filter Coffee, Teas

CHRISTMAS SET MENUS

Suitable for a maximum of 30 guests.
Each guest's choice of starter, main course and dessert must be pre-ordered 7 days in advance.

MENU E

150 PP

Bentley's Homemade Shipton Mill Breads
Salted and Seaweed Butter

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Baked Orkney Scallop
Garlic, Sage, Caviar

or

Sherry Cured Foie Gras
Winter Truffle, Cranberry and Port Jelly, Brioche

~

Hereford Beef Wellington
Honey Glazed Parsnip, Truffle Mash, Bone Marrow Jus

or

Stuffed Dover Sole
Scallop, Wild Cep Mushrooms, Winter Truffle

~

Christmas Spiced Apple Terrine
Calvados, Clotted Cream Ice Cream

or

Black Forest Gâteau
Kirsch Sour Cherries, Dark Chocolate Mousse

~

Mince Pies
Filter Coffee, Teas

SAMPLE VEGETARIAN MENU

All guests with dietary requirements will be honoured with a menu suitable to their diet.
Below are the sample vegetarian options.

STARTER

Wild Mushroom and Winter Truffle Parfait
Cranberry, Port Jelly, Brioche

or

Soufflé of Gruyere Cheese
Pickled Walnuts, Black Winter Truffle, Bitter Leaves

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MAIN

Homemade Linguine
Cream of Chestnut and Sprouts, Crispy Kale, Black Truffle

or

Winter Goan Coconut and Lime Curry
Celeriac, Pumkin, Kale, Himalayan Basmati Rice

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DESSERT

To Match Chosen Menu

FEASTING MENU

Suitable for 6 to 14 guests.
The below menu will be served sharing style, following the Amuse-Bouche on arrival.

225 PP

Bentley's Homemade Shipton Mill Breads
Salted and Seaweed Butter

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Amuse-Bouche
Lobster Bisque, Brandy Cream

~

Royal Shellfish Platter
Crab, Lobster, Oysters, Prawns, Whelks

~

Hereford Beef Wellington
Honey Glazed Parsnip, Truffle Mash, Bone Marrow Jus

and

Whole Dover Sole
Caviar Hollandaise

Chef's Selection of Sides

~

Black Forest Gateau
Kirsch Sour Cherries, Bitter Chocolate Mousse

and

Christmas Spiced Apple Terrine
Calvados and Clotted Cream Ice Cream

and

Tart of the Day

~

Mince Pies
Filter Coffee, Teas

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

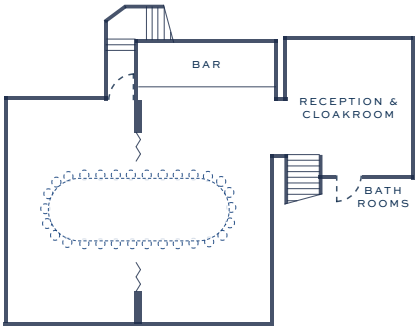
We can provide photobooths for all occasions, from walk-in to freestanding, offering guests memorable polaroids to take away.

FROM £450 +VAT

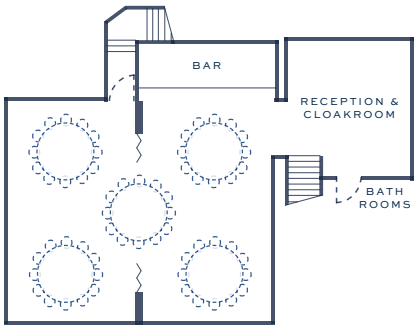
ROOMS AT BENTLEY'S

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

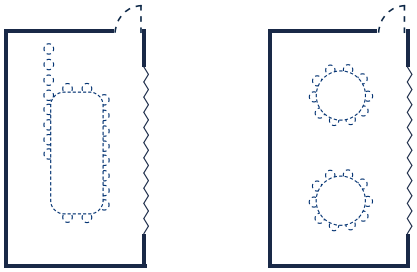


UP TO 30 SEATED / 100 STANDING



UP TO 60 SEATED / 100 STANDING

THE LIBRARY

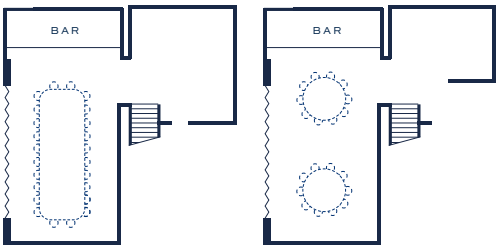


UP TO 20 SEATED

ROOMS AT BENTLEY'S

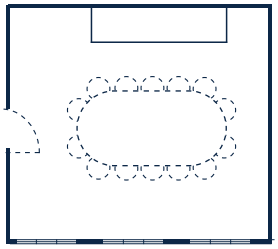
From intimate gatherings to lavish large parties, Bentley's has the perfect location for your soirée. Use the below guide to select your destination.

MERSEA ROOM



UP TO 24 SEATED / 40 STANDING

THE CRUSTACEA ROOM



UP TO 15 SEATED

WANT TO SEE MORE?

Scan the QR code below to find out more about our spaces.

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