

PRIVATE  
DINING



by Richard Corrigan



BENTLEY'S

SPRING / SUMMER 2018

Swallow St. Rooms

SET MENUS

**NOTE:** Kindly select any one starter, one main and one dessert for the whole party to design one bespoke three course menu for all guests. Any dietary requirements are catered for separately with adequate notice.

MENU 1 £45

LUNCH & WEEKEND ONLY

Grand Cru Champagne & Canapés £25pp  
NV Perrier Jouët Brut

**Seared Mackerel**

Pickled Beetroot & Horseradish

**Brandade Baked Fillet of Cod**

Smoked Haddock Vichyssoise

**Carpaccio of Pineapple**

Chilli, Ginger, Lime & Coconut

**Tea/Coffee**

Handmade Petit Fours £5pp

MENU 4 £65

Grand Cru Champagne & Canapés £25pp  
NV Perrier Jouët Brut

**Steamed Asparagus**

Crisp Hen's Egg & Cornish Crab Soft Herb Butter

**Sirloin of Irish Hereford Beef**

Spinach, Ginger & Salt Roasted Shallot

**Raspberry**

White Peach & Shortbread

**Tea/Coffee**

Handmade Petit Fours £5pp

MENU 2 £54

LUNCH & WEEKEND ONLY

Grand Cru Champagne & Canapés £25pp  
NV Perrier Jouët Brut

**Octopus**

Lime, Black Pepper & Salad a la Grecque

**Roast Goosnargh Chicken**

Cream Cheese, Wild Garlic, Olive Oil Mash

**Vanilla Pannacotta**

Rhubarb, Orange Pomegranate & Ginger

**Tea/Coffee**

Handmade Petit Fours £5pp

MENU 5 £70

Grand Cru Champagne & Canapés £25pp  
NV Perrier Jouët Brut

**Carpaccio & Tartare of Irish Hereford Beef**

Shaved Foie Gras & Aged Apple

**Baked Wild Sea Bass**

Artichoke Barigoule & Sauce Antiboise

**Traditional Summer Pudding**

Amaretto Cream

**Tea/Coffee**

Handmade Petit Fours £5pp

MENU 3 £58

Grand Cru Champagne & Canapés £25pp  
NV Perrier Jouët Brut

**Bentley's Rooftop Smoked Salmon**

Potato Pancakes, Sour Cream & Pickles

**Rack of Elwy Valley Lamb**

Roast New Season Garlic, Aubergine & White Raisin

**Strawberries**

Lemon Curd, Soft Meringue & Basil

**Tea/Coffee**

Handmade Petit Fours £5pp

MENU 6 £76

Grand Cru Champagne & Canapés £25pp  
NV Perrier Jouët Brut

**Atlantic Prawn & Crab**

Avocado Cocktail

**Baked Dover Sole**

Lobster, Champagne, Caviar & Sea Greens

**Parfait of Alphonso Mango**

Ginger & Lemon Grass

**Tea/Coffee**

Handmade Petit Fours £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**

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LUNCH SPECIALS £38

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Grand Cru Champagne & Canapés £25pp  
NV Perrier Jouët Brut

Confit of Cured Clare Island Salmon  
Clam Vinaigrette

Chilled Pea & Mint Soup Sour Cream  
Irish Sorrel

Terrine of Smoked Ham Hock  
Apple & Ginger Pickle

Baked Skrei Cod  
Broadbean & Smoked Haddock Vichysoisse

Crisp Confit Duck  
Spring Greens, Spiced Lentils

Seared Hake  
Salt Roast Shallot, Bacon & Clam, Sauce Bourride

Lemon Posset  
English Strawberries & Shortbread

Summer Berry Crumble  
Amaretto Cream

Ginger Roast Yorkshire Rhubarb  
Yoghurt Pannacotta

Tea / Coffee

ADDITIONAL OPTIONS

JERSEY  
*per 6*  
£17.00

DORSET  
*per 6*  
£16

OSCIETRA CAVIAR  
*per 6*  
£95.00

SHELLFISH PLATTER

*Dressed Crab, Half Lobster, Langoustine, Whelks, Cherry Clam & Selection of Oysters*

£80

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**SAMPLE TASTING MENU £95 PP**

MAX 24 GUESTS

BY HEAD CHEF MICHAEL LYNCH

Grand Cru Champagne & Canapés £25pp  
NV Perrier Jouët Brut

Chef's Canapés

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Vietnamese Style Oysters

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Baby Squid

Chorizo, Feta, Mussel & Parsley Butter

~

Pan Seared Sea Bass

Sprouting Broccoli & Cornish Crab Butter

~

Roast Rack of Elwy Valley Lamb

Ottoman Aubergine & Wild Garlic

~

Stilton

Banyuls, Celery & Apple

~

Tea / Coffee & Petit Fours

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

Selection of Seasonal Sides £6pp

WINE PAIRING AVAILABLE £65, £100

PLATINUM PAIRING PACKAGE £165

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