



SAMPLE REDUCED A LA CARTE MENU

BY HEAD CHEF AIDAN MCGEE

LUNCH £65 PP / DINNER £84 PP

Champagne & Canapés £25pp
NV Perrier Jouët Brut

STARTER

Gazpacho Soup, Courgette Mousse

Aged Beef Tartare, Tarragon & Nasturtium Leaf

Burrata, Broad Beans, Arbequina Olive Oil, Crouton

Roast Veal Sweetbread, Tamarind, Pedro Ximenez Raisins

Onion Ravioli, Marjoram, Cured Iberico Ham, Grated Foie Gras

MAIN

Sea Bass, Swiss Chard, Clams, Shellfish Sauce

Squab Pigeon, Foie Gras Vinaigrette, Runner Beans

Wild Halibut, Courgette, Aubergine Caviar, Tomato

Tamworth Pork, Mash, Hispi Cabbage, Black Pudding

Agnolotti of Ricotta, Artichoke, Caper Beurre Noisette

DINNER

Selection of Ice Creams & Sorbets

"La Passionata", Orange Skin Sorbet

Classic Custard Tart & Milk Ice Cream

Vanilla & Loganberry Cream, Cassis Sorbet

Madagascan Cheesecake & English Strawberries

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Tea / Coffee

Add Handmade Mince Pies £5 per person

ALL MENUS ARE SERVED WITH HOME BAKED BREAD, ARTISAN BUTTERS & TEA/COFFEE.

Selection of Seasonal Side Dishes Available £5-8 each

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



SIX COURSE SAMPLE TASTING MENU £120 PP

BY HEAD CHEF AIDAN MCGEE

Chef's Selection of Canapés

~

Foie Gras Parfait, Sauternes Jelly Toasted Brioche

~

Banham Hen's Egg, Smoked Bacon, Parsnip & Sherry Vinegar Caramel

~

Seared Orkney Scallops, Cauliflower, Pork Belly Apple

~

Roast Cornish Turbot, Buttered Leeks, Caviar Cream

~

Yorkshire Venison, Swede, Salsify, Logan Berry Sauce

~

Milk Chocolate Pave, Orange Skin Ice Cream

~

Tea / Coffee & Mince Pies

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

Selection of Seasonal Side Dishes Available £5-8 each

British & Irish Cheese Boards £40 Per Board (Suitable for 4-6 guests)

WINE PAIRING AVAILABLE £65, £100

PLATINUM PAIRING PACKAGE £165



PRIVATE
DINING



by Richard Corrigan



CORRIGAN'S MAYFAIR

CHRISTMAS 2018

CT

LR

PC

KL

*KL = Kitchen Library, CT = Chef's Table, LR = Lindsay Room, PC = Poet's Corner

SAMPLE FEASTING MENU £130 PP

MIN 8 GUESTS / MAX 30 GUESTS

BY HEAD CHEF AIDAN MCGEE

NOTE: The feasting menu is available in the Chefs Table & the Lindsay Room and is suitable for 8 – 30 guests. All dishes are served 'family style' for the whole table to share, a sumptuous yet informal menu. Perfect to share with family or colleagues while enjoying both the comfort and luxury of London's best private dining rooms.

Complimentary Chef's Canapés

STARTER

Corrigan's Terrine

Celeriac Roulade, Fruit Chutney, Toasted Brioche

Shellfish Platter

MAIN

Whole Middle White Suckling Pig

Black Pudding, Crispy Ears

OR

Whole Salt Baked Wild Sea Bass

OR

Dry Aged Hereford Beef Wellington

*ALL MAIN COURSES WILL BE SERVED WITH GARNISH & SIDE DISHES

DINNER

English Custard Tart

Fresh Nutmeg

Pink Lady Apple Tart Tatin

Vanilla Ice Cream

Sticky Toffee Pudding

Brandy Sauce

Tea/Coffee & Petit Fours

British & Irish Cheese Boards £40 Per Board (Suitable for 4-6 guests)

Selection of British & Irish Cheeses £150 Supplement (Available only in the Chef's Table)

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SET MENUS

FESTIVE OPTIONS: Kelly Bronze Turkey, Chestnut Stuffing, Pigs in Blankets, Turkey Beurre Noisette Sauce, Richard Corrigan Christmas Pudding with Brandy Butter

When added to the lunch menus, £5 supplement, available as an option on all dinner menus.

MENU 1 £56

LUNCH ONLY

Champagne & Canapés £25pp
NV Perrier Jouët Brut

Cream of Virginia Park Lodge Celeriac Soup
Almond Chive Oil

Braised Ox Cheek
Smoked Mash, Heritage Carrots, Crispy Shallots

Sticky Toffee Medjool Date Pudding
Vanilla & Bourbon Ice Cream

Tea/Coffee

Mince Pies £5pp

MENU 2 £65

LUNCH ONLY

Champagne & Canapés £25pp
NV Perrier Jouët Brut

Mosaic of Game Terrine
Piccalilli, Grain Mustard Cream

Poached Cornish Cod
Dorset Bay Mussels, Minted Potatoes, Salsa Verde

Salted Caramel Tart
Caramel Ice Cream

Tea/Coffee

Mince Pies £5pp

MENU 3 £75

Champagne & Canapés £25pp
NV Perrier Jouët Brut

Velouté of Smoked Eel
Potato & Truffle Oil

Hereford Dry Aged Beef Rump
Watercress Puree, Smoked Bone Marrow, Sauce Madeira

Spiced Clementine Vanilla Pannacotta
Star Anise Meringue, Clementine Ice Cream

Tea/Coffee

Mince Pies £5pp

MENU 4 £84

Champagne & Canapés £25pp
NV Perrier Jouët Brut

Cured Scottish Salmon
Pickled Cucumber, Horseradish Snow

Glazed English Duck Breast
Spiced Carrots, Pickles, Grain Mustard

Chocolate Delice
Raspberry Sorbet

Tea/Coffee

Mince Pies £5pp

MENU 5 £105

Champagne & Canapés £25pp
NV Perrier Jouët Brut

Roast Squab Pigeon
Gooseberry Garden Beetroot, Spiced Sauce

Fillet of Irish Beef
Roast Foie Gras, Sauce Borderlaise, Roasted Shallot

Pink Lady Apple Tatin
Calvados Ice Cream

Tea/Coffee

Mince Pies £5pp

MENU 6 £110

Champagne & Canapés £25pp
NV Perrier Jouët Brut

Seared Orkney Scallops
Cauliflower & Pork Belly Apple

Truffled Beef en Croute
Caramelised Shallot, Watercress Puree

Loire Valley Pear Clafoutis
Rum Ice Cream

Tea/Coffee

Mince Pies £5pp

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Selection of Seasonal Side Dishes Available £5-8 each

British & Irish Cheese Boards £40 Per Board (Suitable for 4-6 guests)





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MAX 24 GUESTS

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PLEASE CHOOSE ONLY ONE DISH FROM EACH COURSE

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Shellfish Platter

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