



Private
DINING

BY RICHARD CORRIGAN

Introduction

Experience Richard Corrigan's unmistakable flair with incomparable British and Irish cuisine-seasonal, fresh and executed at the expert hands of a team that has great passion for food and excellent service.

Our restaurant boasts four unique private dining rooms perfect for corporate events or a more intimate gathering of friends or family.





Richard CORRIGAN

Awarded two Michelin stars, quadruple winner of the Great British menu, caterer to the Queen and Concorde. His passion for seasonal food is matched only by his enthusiasm for ingredients sourced in Britain and Ireland. Richard's approach is defined by his belief in good hospitality coupled with excellent food: that is sourced as locally as possible and from individuals rather than large companies.

Richard's culinary career, in brief, spans several years in the Netherlands, head chef of Mulligan's in Mayfair in London and his first Michelin star, awarded to him when he was head chef of Fulham Road in 1994, also in London.

In 2005, he purchased and refurbished Bentley's Oyster Bar and Grill, bringing it back to its former glory, before going on to open Corrigan's Mayfair in 2008. His next venture was very close to his heart, the Irish country estate Virginia Park Lodge, the very venue where he married his wife Maria.

CORRIGAN'S
BAR & RESTAURANT

Dining at
CORRIGAN'S





Lindsay
ROOM



Lindsay ROOM

The Lindsay Room, which seats up to 24 guests, is ideal for all occasions from a breakfast presentation to a family celebration, business lunch or private dinner. The room named after our first restaurant on Romilly Street, Soho, is decorated with personally selected photographs by Richard Corrigan, taken throughout the years of his London culinary career.

This gold room is capable of hosting a pre-dinner canapé reception, features a concealed flat screen monitor available for presentations or to display a live link in to the kitchen and an iPod docking system that allows for your own personal use.

Guests can choose from either a seasonal three course set menu or a show stopping six course tasting menu for lunch and dinner. Our expert team of sommeliers can assist to select the perfect wines to complement your menu from our extensive wine list, be it a bottle of something quite special or a course by course wine pairing.

Chef's TABLE

The Chef's Table is a stunning dining room that seats up to 14 guests, with a glass wall looking into the kitchen, allowing you and your guests to sit back and watch the culinary magic unfold in the privacy of your own room. This forest green room is inspired by the colours of the mallard duck and trimmed with antlers, has an oval antique table and is set with hand decorated fine china. A grand culinary take on a board room, this is Park Lane luxury at its best.

Take your guests through a culinary journey with the option of either a six-course tasting menu or a three-course a la carte. The room comes with your own service team and showcases the best of what we offer, which can also be specifically tailored to your tastes or needs. If you're looking to add something extra special to your occasion, we also offer cookery demonstrations, wine tastings and the recently introduced feasting menus.





Kitchen
LIBRARY



Kitchen LIBRARY

The Kitchen Library is our most intimate dining space. Its oval fixed banquette can accommodate up to 6 guests. Situated a mere meter away from the action, you experience and see first-hand the attention to detail that is applied to each and every dish. It is an actual library adorned with a collection of books starting with Mrs Beaton's classic and is constantly added to by Chef Corrigan himself.

This room is climate controlled and separated from the pass via a thick glass sliding door and also a thick velvet curtain for private moments. This is the table most requested by our most discrete customers and has seen big contracts signed and many engagement rings exchanged. This popular room has become synonymous with private dining in Mayfair, its proximity to the action on the pass and the chefs makes it quite unique.

Poet's CORNER

The Poet's Corner was inspired by Richard's great love of poetry and literature. This table for **10** is separated from the main dining room with two layers of curtain: a fine transparent gold silk to allow for some viewing and the bronze thick velvet privacy curtain that allows for more discrete moments with your party.

This unique semi-private dining space is perfect for an inspirational lunch meeting or celebratory dinner. Similar to our chef's table, you can choose our six-course tasting menu or our three course a la carte menu made from the freshest seasonal market produce.



Mayfair
MENU





Ala CARTE

SAMPLE MENU

OYSTER AND CAVIAR
TORCHED CORNISH MACKEREL
DRY AGED BEEF TARTARE AND OYSTER CREAM
CARAMELISED VEAL SWEETBREAD
COAL ROASTED NORFOLK QUAIL

DOVER SOLE AND MORELS
LAKE DISTRICT RACK OF LAMB
IRISH SALT AGED T-BONE FOR TWO
BRIOCHE WRAPPED BEEF FILLET FOR TWO
SQUAB PIGEON PITHIVIER

SICILIAN PISTACHIO CRÈME BRÛLÉE
70% VALRHONA DARK CHOCOLATE CHOUX
PINK LADY APPLE TART TATIN FOR TWO
RHUBARB SOUFFLÉ

CHEESE SELECTION (SUPPLEMENT)

Selections of side dishes are available

Lindsay Room

FEAST MENU

SAMPLE MENU

SMOKED HAM HOCK AND FOIE GRAS TERRINE
OR
CITRUS CURED LOCH DUART SALMON

SALMON AND SEA BASS COULIBIAC
OR
SLOW ROASTED LEG OF LAMB
OR
BEEFWELLINGTON IN BRIOCHE

APPLE TART TATIN
AND
LEMON TART
AND
VALRHONA CHOCOLATE MOUSSE

WINE PAIRING AVAILABLE

Please note that our products are seasonal and menus are subject to change due to weather





Wine & DRINKS LIST

CHAMPAGNE

N.V. Paul Déthune, Ambonnay Grand Cru

Piper-Heidsieck Blanc de Blancs Essential

N.V. Ruinart Blanc de Blancs Brut

Piper-Heidsieck Essential, France

N.V. Ruinart Rosé

WHITE WINE

2019 Greywacke Sauvignon blanc, New Zeland

2019 Pouilly Fumé Les Cris Domain A. Cailbourdin, Loire

2012 Rias Baixas 'O Rosal', Terras Gauda – Galicia, Spain

2019 Saint Aubin Compendium J. Colin, Côte de Beaune

2018 Mas De Daumas Gassac Blanc, IGP Pays d'Herault–Languedoc, France

RED WINE

2020 Carignan Noir JeT Aime Pays d'Oc O. Coste, Languedoc

2018 Cigalus Rouge Byodynamic G. Bertrand, Languedoc

2014 Rioja Gran Reserva Coto De Imaz DOCA , Rioja, Spain

2018 Chianti Classico Fontodi Organic, Tuscany

2014 Segla Margaux, Margaux

SWEET & PORT

2016 Chateau Laville Sauternes France

2017 Domaine Laguilhon Doux Cave de Gen Jurançon France

1996 Barros Colheita

Mayfair WEDDINGS

There are four private dining spaces at Corrigan's, and, for larger groups, the restaurant is available for private use. Let us look after all the details from flowers, favour boxes, music, lighting, the wedding cake, table plans, place cards, AV equipment hire and much more. Exclusive use of the restaurant and bar is available for your wedding reception, seating up to 85 guests; it is the perfect space for lunch or dinner.

We offer all private events complimentary canapés on arrival and a dedicated events team to organise all the special details of your wedding.

We are happy to design bespoke menus, compiled using only the finest seasonal produce – a true reflection of Richard Corrigan's passion for wild, flavour-rich and unpretentious cooking.





Exclusive USE

Corrigan's Mayfair knows how to turn unusual requests into a memorable event, while maintaining and exuding our true British and Irish hospitality. We welcome you and your guests to dine, dance and indulge with us, whatever the occasion may be.

With a capacity of 130 seated (85 in our main dining room alone) and 125 standing. Exclusive hire of the restaurant is ideal for wedding receptions, corporate functions, product launches or special occasions. Allow our team of experts to be on hand to help with every single detail, be it a breakfast, lunch or dinner and everything in between, allow us to do the work for you. The main restaurant can be transformed and be styled to exactly how you visualise your event.

Our events team can assist with all elements of the planning from bespoke menus, wine selection, flowers, lighting, production and entertainment.



Dickie's
BAR

Dickie's BAR

Corrigan's Mayfair knows how to turn unusual requests into a memorable event, while maintaining and exuding our true British and Irish hospitality. We welcome you and your guests to dine, dance and indulge with us, whatever the occasion may be.

With a capacity of up to 130 seated (including our private dining rooms) and 250 standing exclusive hire of the restaurant is ideal for wedding receptions, corporate functions, product launches or special occasions. Allow our team of experts to be on hand to help with every single detail, be it a breakfast, lunch or dinner and everything in between, allow us to do the work for you. The main restaurant can be transformed and be styled to exactly how you visualise your event.

Our events team can assist with all elements of the planning from bespoke menus, wine selection, flowers, lighting, production and entertainment.





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