



*Thank you for choosing Corrigan's Mayfair  
for your event.*

*You can select one menu for your whole party.  
Please inform your event coordinator of any  
allergens or dietaries within the party and we can  
offer alternative suitable options.*

E N H A N C E M E N T S

***Enhance your dining experience with the following:***

*Chef's Selection of Three Canapés with Champagne £30*

*Oscietra Caviar 50g £250*

*Selection of Seasonal Sides from £8*

*Wine Pairing from £35*

*Selection of British and Irish Cheeses £15*

*Chef's Selection Petits Fours £5*



£ 9 5   P E R   G U E S T

**Delica Pumpkin Velouté**  
Chicken Liver, Madeira, Sage

**Landes Guinea Fowl**  
Parsnip, Cranberry

*Selection of Seasonal Sides £8pp*

**Clementine Cheesecake**  
Brandy, Christmas Pudding Ice Cream

**Mince Pie, Tea & Coffee**



£ 1 2 0   P E R   G U E S T

**Redbreast Cured Salmon**

Beetroot, Dill, Mulled Wine

**Free Range Turkey Ballotine**

Chestnut Stuffing, Brussel Sprouts, Bread Sauce

*Selection of Seasonal Sides £8pp*

**Pink Lady Tarte Tatin**

Madagascan Vanilla, Cinnamon

**Mince Pie, Tea & Coffee**



*Christmas at Corrigan's*

£ 1 4 0 P E R G U E S T

*Pre orders required 7 days in advance*

**Sauternes Cured Foie Gras Torchon**

**Spiced Pear, Walnut**

*or*

**XL Orkney Scallop**

**Jerusalem Artichoke, Mushroom Dashi**

**Fillet of Irish Hereford Beef**

**Porcini, Perigord Truffle**

*or*

**Wild South Coast Turbot**

**Cevenne Onion, Dill, Tartar Sauce**

*Selection of Seasonal Sides £8pp*

**70% Guanaja Valrhona Mousse**

**Yuzu, Bitter Orange**

**Mince Pie, Tea & Coffee**