

PRIVATE DINING & EVENTS

Corrigan's

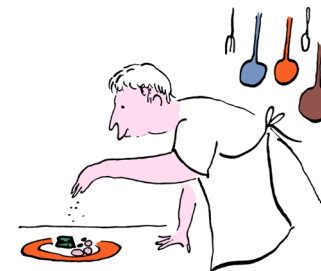
MAYFAIR



EXPERIENCE THE SEASONS

Experience Richard Corrigan's unmistakable flair with incomparable British cuisine that is 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 and family.





RICHARD CORRIGAN

Growing up on a farm in Co. Meath, Ireland, Richard Corrigan has gone on to lead an illustrious career spanning over thirty years in the hospitality industry. During this time, he has been a key pioneer of seasonal, sustainable eating, supporting independent local suppliers, influenced heavily by his farming roots.

After spending four years cooking in the Netherlands, he went on to win his first Michelin star at Stephen Bull's Fulham Road, before opening the acclaimed Michelin-starred Lindsay House in 1997.

In 2005, he purchased and refurbished Bentley's Oyster Bar & 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, where he married his wife Maria. He returned to London in 2019 to open Daffodil Mulligan in Old Street with adjoining basement pub Gibney's London. His latest venture is the National Portrait Restaurant above The National Portrait Gallery, which he opened in collaboration with Searcys in 2024.

Though these venues vary, you will find a common underlining element in all of their offerings. Namely, Richard's passion for proper, unfussy food that sings the praise of the produce, with not a crumb (or claw) wasted.



LINDSAY ROOM

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

Guests will dine from a seasonal three-course set menu for lunch or 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 overlooking the kitchen, you and your guests can sit back and watch the culinary magic unfold in the privacy of your own room. Inspired by the rich colours of the mallard duck, the forest green room is accented with antler details and features an oval antique table set with hand-decorated fine china. A grand culinary twist on a traditional boardroom, this space embodies Park Lane luxury at its finest.

Take your guests through a culinary journey with the option of either a six-course tasting menu or a three-course à 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.





KITCHEN LIBRARY

The Kitchen Library is our most intimate dining space. Located in the kitchen, its oval fixed banquette can accommodate up to 6 guests. Situated a mere metre away from the action, you experience and see first-hand the attention to detail that is applied to each and every dish. Functioning as a library, the space is adorned with a collection of recipe 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 velvet curtain for private moments. This is the table most requested by our most discrete guests 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 really quite unique.





POET'S CORNER

The Poet's Corner was inspired by Richard's great love of poetry and literature. This table for 10 guests 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.



PRIVATE DINING MENUS

All that is wild from the land, air and sea...

Our private dining menu is reflective of the seasons and showcases the best of the land and sea from across the British Isles. We're proud to champion all game that is coastal and wild, furred and feathered. We pride ourselves on using only the freshest and most seasonal produce available, with a real focus on ethical practices. As such, our menus change throughout the year depending on seasonality and availability.



SAMPLE MENUS

MENU 1

Poached Green Asparagus
Seaweed Butter, Watercress

Roast Guinea Fowl
Grilled Leeks, Crisp Pommes Anna, Black Garlic, Hazelnuts

Crème Caramel
Prunes, Armagnac

MENU 2

Classic Country Terrine
Lardo, Fruit Chutney, Brioche

Daphne's Welsh Lamb Cutlets
Pressed Belly, Fondant Potato, Petit Pois à la Française

Lemon Tart
Crème Fraîche, Candied Almond

MENU 3

Cornish Crab
Brown Crab Emulsion, Fennel, Preserved Lemon, Soda Bread Crisps

Dry Aged Beef Wellington
Pomme Purée, Wild Mushrooms, Red Wine Jus

Rum Baba
Poached Rhubarb, Anise Cream, Pistachio

MENU 4

Scallop & Crab Raviolo
Shellfish Sauce, Sea Herbs

or
Iberico Belotta Ham
Beetroot, Last Seasons Pickled Quince, Watercress, Candied Pecans

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Wild Turbot
Crushed New Potatoes, Courgette Salad, Roe Butter Sauce

or
Dry Aged Beef Wellington
Pomme Purée, Wild Mushrooms, Red Wine Jus sauce

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Tahitian Vanilla Creme Brulee
English Strawberries, Shortbread

or
Guanaja Chocolate Mousse
Hazelnut, Salted Caramel, Malt Ice Cream

SAMPLE MENUS

A LA CARTE MENU

Salt Baked Heritage Beetroot
Goat's Curd, Hazelnut, Aged Balsamic

Spiced Hereford Antrim Beef Tartare
Oyster Cream, Nori, Carlingford Tempura

Landes Foie Gras Torchon
Peach, Sicilian Pistachio, Brioche

Line Caught Mackerel Sashimi
English Mustard, Cucumber, Dill

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Clarence Court Duck Egg
Cauliflower Mushroom, Smoked Potato

Wild Cornish Monkfish
Italian Courgettes, Elderflower Hollandaise

Rack of Daphne's Welsh Lamb
Mauve Aubergine, Smoked Tomato

Fillet of Hereford Irish Beef
Scottish Girolles, Smoked Bone Marrow Béarnaise

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Vanilla and Sherry Vinegar Crème Caramel
Bigarreau Cherry, Sicilian Pistachio, Lovage

Valrhona 40% Jivara Mousse
Espresso, Popcorn

Exotic Fruit Pavlova
Coconut, Lime, Lemon Balm

Selection of Two British Cheeses from The Trolley
Chutney, Fruit, Crackers

TASTING MENU

Hand Dived Orkney Scallop
Blood Peach, Almonds, Smoked Pike Roe

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Jerusalem Artichoke Velouté
Ceps, Hazelnut, Autumn Truffle

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Day Boat Cornish Monkfish
Coco de Paimpol, Brown Shrimp, Crown Prince, White
Balsamic

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Loin of Trinity Farm Fallow Deer
Braised Haunch, Spelt, Swede, Red Cabbage

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Valrhona 70% Guanaja Pavê
Salted Caramel, Madagascan Vanilla



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, whatever the occasion may be.

With a capacity of 80 seated and 130 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 assist with every single detail, be it lunch or dinner and everything in between. The main restaurant can be transformed and 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.



MAYFAIR WEDDINGS

Corrigan's is a wonderfully romantic place to begin the next chapter of your lives together. Whether it is an intimate ceremony, wedding reception, or feast with your very nearest and dearest, we are perfectly located to offer the most iconic of central London weddings.

With a focus on provenance and a predilection for artisanal ingredients sourced from independent producers, you can rest assured that your guests will be impressed by our hospitality.

CAPACITY

80 guests

WEDDING LICENCE

host your ceremony
and reception with
us



DICKIE'S BAR

Located just off the main restaurant, Dickie's Bar serves expertly crafted cocktails in a stylish setting that echoes the restaurant's commitment to seasonal ingredients.

The cocktail menu features a curated selection of seasonal creations alongside timeless classics, complemented by a bar food menu that's ideal for a pre-dinner aperitif or a relaxed post-meal bite.

PRIVATE DINING & EVENTS

DISCOVER CORRIGAN'S

Find the perfect space to host your event or group dining, whatever your needs, in one of our unique private dining rooms.

For special celebrations, board meetings and business lunches, weddings and anniversary receptions, birthdays, cocktail receptions or any sort of private party, we provide the perfect setting.

Reach out to our seasoned events team to discuss your next event.

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