KERRIDGE'S

PRIVATE DINING ROOM

CORINTHIA LONDON

Kerridge's has been designed to bring the Tom Kerridge ethos to life: Iconic British food and drink cooked to perfection, using the very best seasonal ingredients.

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The Private Dining Room at Kerridge's is brought to you by the team of Michelin-Starred chef Tom Kerridge and can seat up to 16 guests (with the potential to accommodate up to 18 if required).

Enjoy classic British cuisine, re-imagined with bold, seasonal flavours and the finest locally sourced ingredients. Created with Michelin-starred chef Tom Kerridge and led by Head Chef Tom Childs, our menus celebrate hearty dishes crafted for special occasions, business dinners, or intimate celebrations.

Located near the River Thames in the heart of London, Kerridge's Private Dining Room is where great food, genuine hospitality, and a lively atmosphere come together - come and see what we're all about.

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THE SHOCK OF THE NEW
TREASURES IN your HOME
ANTHONY CARO
LONDON
michelangelo
A LIFE OF PICASSO

THE FINER DETAILS

To reserve this intimate space, we kindly ask for a minimum spend on food and beverage.

- £1500 for lunch and £2000 for dinner

  (including VAT, excluding 15% service charge.)

- £2000 for lunch and £2500 for dinner

  (including VAT, excluding 15% service charge for the months of November and December only.)

All reservations are confirmed by a payment of 50% of your minimum spend, which is used to secure your booking.

CANCELLATION POLICY:
We have a 14-day cancellation policy, cancellations or amendments made within the cancellation period will incur a loss of the deposit. You can move your reservation 72 hours before the event to a future date should the venue agree.

Please note that the menu in this brochure is subject to seasonal changes.

ROOM TIMINGS
Lunch – From 12pm until 4:30pm / Dinner – From 6pm until 11:30pm

To start the celebration, guests are more than welcome to enjoy a pre dinner drink in Georgie's Bar.

Our menus are designed for your entire party to dine on the same dishes for all courses. We can cater to any dietary requirements separately.

3 Courses - £150 per person
4 Courses - £175 per person

(Two courses may be chosen from the top section or add a cheese course)

STARTERS

Roasted Delica Pumpkin Soup
stichelton dumpling, pumpkin seed pesto, bramley apple

Duck Liver Parfait
orange chutney, poultry jelly, toasted brioche

Crab Crumpet
isot biber chilli, shrimp mayonnaise, fennel salad

Scallop Pie
prawn, nduja, lobster sauce
(add 5g Exmoor Caviar + £20)

Beetroot and Ricotta Salad
beer cracker, blackberries, hazelnut dukkah

MAINS

Orkney

Beef Wellington with Clotted Cream Mash,
garlic roasted hispi cabbage and red wine sauce

Barnsley Lamb Chop
sauce reform

Venison Pie
charred onion, matson curry sauce, gravy

Courgette and Basil Tart
comte souffle flower, piccalilli relish

Devon White Chicken
stuffed cabbage, lemon gel, smoked guanciale, sauce vin jaune

Monkfish Tail
sea vegetables, green peppercorn sauce

Fillet of Hereford Beef
café de Paris butter, clotted cream mash, garlic roasted hispi cabbage and red wine sauce

DESSERTS

Gary Rhodes Bread and Butter Pudding
chocolate ice cream

Nica Brown Chocolate Choux Bun
kentish cherries, wild bali vanilla ice cream

Pistachio Crème Brulée
spiced blackberry jelly

Apple Crumble Soufflé
calvados custard, braised apple ice cream

Mayan Red Chocolate Orange Bar
crème fraiche, grand marnier, honey

Coconut Sorbet in Vegan Dark Chocolate
pineapple, passion fruit chutney and chocolate soil

Selection of Cheeses
fig & cherry chutney

SIDES

Sides are priced individually at an additional cost and can be added to complement your main course.

Triple Cooked Chips
£9.5

Clotted Cream Mash
£9

Garlic Roasted Mushrooms
£9

Baby Gem Lettuce
Salad Cream £9

BBQ Hispi Cabbage
£9

Kerridge's Private Dining Room

Finishing touches to your experience with us:

Celebration Cakes

- Chocolate Ganache, Salted Caramel, Vanilla Cream
- Chocolate Ganache, Hazelnuts, Vanilla Cream
- Chocolate Ganache, Blackcurrant, Vanilla Cream
- Chocolate Ganache, Banana Loaf, Dulce de Leche, Vanilla Cream

Prices:
Minimum order for 4 people at £11 per slice, excluding a 15% service charge.

Personalised Signed Tom Kerridge Books

Tom Kerridge's Proper Pub Food £20

Tom Kerridge's Best Ever Dishes £26

Tom's Table £25

Tom Kerridge's Dopamine Diet £20

Tom Kerridge's Lose Weight for Good £22

Tom Kerridge's Lose Weight & Get Fit £22

Tom Kerridge's Fresh Start £26

The Hand and Flowers Cookbook £40

Tom Kerridge Outdoor Cooking £22

Tom Kerridge Pub Kitchen £26

Tom Kerridge Real Life Recipes £26

Tom Kerridge BBQ £25

Tom Kerridge Cooks Britain £25

KERRIDGE'S

Should you wish to host an event with us,
please contact us on 0207 321 3245 or email
privatedining@kerridgeslondon.co.uk