

Introducing new menus by

Francesco Mazzei
&
Tom Kerridge


CORINTHIA
LONDON

Two Chefs. Two Signatures. One *Very Delicious* Event.

What happens when two of the UK's most renowned chefs put their signatures on your event menu?

Francesco Mazzei brings the soul of Calabria to the table, with vibrant Southern Italian flavours, cherished recipes and the warmth and generosity of his heritage.

Tom Kerridge celebrates the very best of British cooking, with bold flavours, brilliant produce and the hearty, unmistakable style that has made him a household name.

From elegant dinners to lively celebrations, these are menus with provenance, personality and *plenty to talk about*.





MEZZOGIORNO

BY FRANCESCO MAZZEI





Menus by Francesco Mazzei

For me, cooking is about bringing people together, just as we do at home in Calabria. My menus are inspired by the food I grew up with – generous, full of flavour and made to be shared.

For events at Mezzogiorno, I bring the spirit of Southern Italy to the table, combining the recipes and traditions I know and love with the best seasonal ingredients. There's a little bit of Calabria in every menu, with plenty of warmth, generosity and, of course, good food.

Sit down, share a plate, have a glass of wine and enjoy.
That's how we eat in the South.

FRANCESCO MAZZEI

Sample Menu

3 courses £145 | 4 courses £175

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ANTIPASTI

Choose one:

Battuta of ricciola, puntarelle & radicchio salad

King's caviar hand-chopped ricciola with crisp puntarelle, radicchio, and king's caviar

Delica pumpkin & sweet winter carrot soup

Silky pumpkin and sweet winter carrots, with nero di norcia black truffle and finished with crispy sage (V)

Vitello tonnato slow-cooked veal

served with a creamy tuna sauce, pickled vegetables, green pistachio and a soft-boiled quail egg

PRIMI

Choose one:

Tortelli ricotta e burrata balsamico tradizionale di modena 25 years

Del duca hand-made tortelli stuffed with burrata and ricotta drizzled brown butter, sage (V)

Lasagna bolognese traditional layered pasta

With bolognese ragù and parmigiano reggiano fondue

Cavatelli, crustacean ragù & amalfi lemon handmade eggless cavatelli

With crustacean ragù, amalfi lemon and datterini tomatoes

SECONDI

Choose one:

Roast sea bass, scottish wild mushrooms, polenta & truffle sauce

Roasted sea bass served with scottish wild mushrooms, creamy polenta and a creamy truffle sauce

Tuscan peposo, pumpkin mash, fruit mustard & cotechino cavolo nero

Slow-cooked tuscan beef peposo with pumpkin mash, fruit mustard and cotechino cavolo nero

La parmigiana di verdure “Rosetta”

Francesco’s mum’s courgette and aubergine parmigiana (V)

Carnaroli risotto with 36-month parmigiano reggiano creamy carnaroli risotto

Finished with aged parmigiano reggiano, served with vegetable fricassée and shaved black truffle (V)

DOLCI

Choose one

Il “grande” tiramisu

Hand-made panettone



KERRIDGE'S

CORINTHIA LONDON





Menus by Tom Kerridge

I'm a big believer in great British produce, proper cooking and plenty of flavour.

For events at Corinthia London, I've put together menus that bring some of my favourite things to the table – generous dishes, good ingredients and big, bold flavours.

Whether it's an intimate celebration or a big gala, the idea is simple: proper food that people want to tuck into, enjoy together and remember afterwards.

A stylized, handwritten signature of Tom Kerridge in black ink.

TOM KERRIDGE



Sample Menu

3 courses £175 | 3 courses with welcome canapés £220

WELCOME CANAPÉS

Choose one:

Steak tartare with mushroom ketchup

Duck liver parfait with fig and cherry chutney

Smoked mackerel crumpet

Lobster fritter with bloody mary ketchup

Hash brown with malt vinegar and scraps

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Choose one:

Potted chalk stream trout

Jellied dashi, gentleman's relish, cured roe

Pâté en croûte

Smoked duck breast and liver, ham hock assorted condiments

Beetroot & ricotta salad

Beer cracker, mouneyrac pear, blackberry, hazelnut

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Choose one:

Fillet of beef wellington

Roast potatoes, red cabbage, horseradish cream

Pan roasted monkfish on the bone

Sea vegetables, green peppercorn sauce

Squash tart

Pumpkin seed pesto, girolle and peanut sauce, Maitake tempura

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Choose one:

Amalfi lemon tart

Isigny crème fraîche and raspberry coulis

Dulcey and dark chocolate paris brest

Nica brown cremeux, bourbon caramel

Pistachio crème brûlée

Spiced blackberry jelly

MEZZOGIORNO

BY FRANCESCO MAZZEI

KERRIDGE'S

CORINTHIA LONDON

Get in touch

To discuss your event and discover how we can bring
your vision to life, please contact our Events team:

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Terms & Conditions:

Menus are available exclusively in The Ballroom and are subject to room hire and minimum spend requirements.
Menu availability is subject to operational requirements.