

BENTLEY'S

SINCE 1916

Spring - Summer Private Dining Dinner Menus

One menu must be selected for your whole party to enjoy. We will adapt your selected menu to suit any guests with dietary requirements or allergies. Menus must be confirmed 10 days in advance.

MENU A £85

Cornish Crab & Mussel Soup
Coconut, Ginger, Lime

Shetland Hake
Potato Gnocchi & Mussel Bourride

Yoghurt Panna Cotta
Mango, Rhubarb & Pistachio

Breakfast Tea | Filter Coffee

MENU D £120

Lobster Ravioli
Peas, Wild Garlic & Cognac Sauce

Beef Wellington
Shallot & Sprouting Broccoli

Gariguettes Strawberries
Meringue & Bentley's Soft Serve

Breakfast Tea | Filter Coffee

MENU B £95

Rooftop Smoked Salmon
Crumpet, Seaweed & Pickled Cucumber

Roast Loin of Elwy Valley Lamb
Braised Shoulder & Galette Potato

Baked Vanilla Cheesecake
Wye Valley Raspberries

Breakfast Tea | Filter Coffee

MENU E £125

CHOICE MENU TO BE PREORDERED

English Shellfish Cocktail
Cornish Crab, Atlantic Prawns,
Lobster & Brown Shrimp

Baked Dover Sole
Crab & Scallop Mousse, Ossetra Caviar

or
Beef Fillet Tournedos Rossini
Madeira Sauce

Hot Chocolate Fondant
Burnt Almond Ice Cream & Raspberries

Breakfast Tea | Filter Coffee

MENU C £110

Roast Orkney Scallop
Almond, Apple & Sorrel

Tranche of Turbot
Olive Oil Mash & Langoustine Sauce

Craquelin Choux Bun
Praline Cream & Salted Caramel

Breakfast Tea | Filter Coffee

VEGAN

SAMPLE MENU

Velouté of Jerusalem Artichoke
Black Truffle

Lentil Curry
Fennel, Charred Broccoli

Pineapple Carpaccio
Lime, Black Pepper, Coconut

Breakfast Tea | Filter Coffee

ADD ON'S

Canapés & Glass of Champagne £30pp

Canapés & 2 Glasses Champagne £45pp

Chef's Selection of Side Dishes £8pp

British & Irish Cheeseboard £14pp

Handmade Petits Fours £5pp

CAVIAR

Ossetra Impérial
30g - £165, 50g - £275

Beluga Royal
30g - £450, 50g - £750

Beluga Tsar Impérial
30g - £550, 50g - £910

BREAD

INCLUDED IN MENU PRICE

Pan De Mie

Irish Soda Bread

Accompanied by

Lincolnshire Poacher Butter

Seaweed & Anchovy Butter

The Corrigan Collection is a bespoke collection of restaurants and private dining rooms across London owned and operated by Michelin Chef Richard Corrigan. Offering Chef's Table experiences, corporate breakfasts, lunches and dinners and private events for all occasions.

Please note that as our menus are seasonal they are subject to change and dependant on availability. Prices are inclusive of VAT. A 15% service charge applies.

+44 (0)20 7758 4141
privatedining@bentleys.org

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Express Lunch Menu

Being short of time doesn't mean you should be short of quality. Our new Express Lunch Menus have been designed with your time in mind.

Whether a working lunch with colleagues, a roundtable discussion with clients, or a lunch to impress, we have both two or three course menus available to be served in under 90 minutes.

M E N U A

2 COURSES £65 | 3 COURSES £85

Cornish Crab & Mussel Soup
Coconut, Ginger, Lime

Shetland Hake
Potato Gnocchi & Mussel Bourride

Yoghurt Panna Cotta
Mango, Rhubarb & Pistachio

Breakfast Tea | Filter Coffee

M E N U B

2 COURSES £75 | 3 COURSES £95

Rooftop Smoked Salmon
Crumpet, Seaweed & Pickled Cucumber

Roast Loin of Elwy Valley Lamb
Braised Shoulder & Galette Potato

Baked Vanilla Cheesecake
Wye Valley Raspberries

Breakfast Tea | Filter Coffee

M E N U C

2 COURSES £90 | 3 COURSES £110

Roast Orkney Scallop
Almond, Apple & Sorrel

Tranche of Turbot
Olive Oil Mash & Langoustine Sauce

Craquelin Choux Bun
Praline Cream & Salted Caramel

Breakfast Tea | Filter Coffee

V E G A N

SAMPLE MENU

Velouté of Jerusalem Artichoke
Black Truffle

Lentil Curry
Fennel, Charred Broccoli

Pineapple Carpaccio
Lime, Black Pepper, Coconut

Breakfast Tea | Filter Coffee

A D D O N ' S

Canapés & Glass of Champagne £30pp

Canapés & 2 Glasses Champagne £45pp

Chef's Selection of Side Dishes £8pp

British & Irish Cheeseboard £14pp

Handmade Petits Fours £5pp

B R E A D

INCLUDED IN MENU PRICE

Pan De Mie

Irish Soda Bread

Accompanied by

Lincolnshire Poacher Butter

Seaweed & Anchovy Butter

Served in one of our exclusive private rooms, AV Equipment is available on request.

Please select one menu from above for your whole party to enjoy. We will adapt your selected menu to suit any guests with dietary requirements or allergies. Menus must be confirmed 10 days in advance.

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