



BENTLEY'S

OYSTER BAR & GRILL

Sample Christmas Private Dining

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. These are sample menus and subject to change with the latest seasonal produce.

M E N U A £ 9 0

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 £ 1 0 0

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 £ 1 1 5

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

M E N U D £ 1 2 5

Lobster Ravioli
Peas, Wild Garlic & Cognac Sauce

Beef Wellington
Shallot & Sprouting Broccoli

Gariguette Strawberries
Meringue & Bentley's Soft Serve

Breakfast Tea | Filter Coffee

M E N U E £ 1 3 0

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

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

C A V I A R

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

Beluga Royal
30g - £450, 50g - £750

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

B R E A D

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.

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