

L I N D S A Y R O O M

SPRING & SUMMER SET MENUS

A hearty thank you for choosing to dine at Corrigan's Mayfair.

Our team, from the kitchen to the bar, and everything in between, are experts in throwing the perfect celebration.

Enjoy,



E N H A N C E M E N T S

Chefs Selection of 3 Canapés with 1 Glass of Champagne 35 pp

Chefs Selection of 3 Canapés with 2 Glasses of Champagne 50 pp

Selection of Seasonal Sides 8 pp

Selection of British and Irish Cheeses 15 pp

**Selection of British and Irish Cheeses
4-6 person sharing plate 60**

Chef's Selection Petits Fours 5pp

Add to your experience by providing your guests with a signed cook book from Chef Richard Corrigan himself.

Signed 'Clatter of Forks and Spoons' Cookbook 30

L I N D S A Y R O O M

MENU 1

£ 9 5 P E R G U E S T

S T A R T E R

Tomato Gazpacho
Burrata, Basil, Olive Oil

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M A I N C O U R S E

Roast Guinea Fowl
Nduja, Braised Chicory, Rainbow Chard

~

D E S S E R T

Amalfi Lemon Tart
Crème Fraîche, Candied Lemon

For food allergies and intolerances please alert
your server. Prices are VAT inclusive.



Game may include lead shot. A discretionary
15% service charge will be added to your bill.

L I N D S A Y R O O M

MENU 2

£115 P E R G U E S T

S T A R T E R

Pressed Chicken Livers
Lardo, Brioche, Pickled Quince

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M A I N C O U R S E

Rack of Daphne's Lamb
Morels, Broad Beans, Peas, Tarragon

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D E S S E R T

Crème Pot
Rhubarb, Plum, Lovage

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L I N D S A Y R O O M

MENU 3

£125 PER GUEST

S T A R T E R

Scallop Ceviche
Gazpacho, Courgette Cream

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M A I N C O U R S E

Dry Aged Beef Wellington
Morels, Petits Pois à la Française

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D E S S E R T

Green Tea Meringue
Strawberries and Cream

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your server. Prices are VAT inclusive.



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L I N D S A Y R O O M

MENU 4

£150 PER GUEST

*The below sample menu offers your guests to choose on the day.
The exact menu will be confirmed on the day of your event, however
there will always be a fish and meat starter and main course option.
We cater for dietaries with 72 hours-notice.*

S T A R T E R

Cornish Crab and Scallop Ravioli
Shellfish Bisque, Pickled Fennel

or

Beef Tartare
Oyster Cream, Horseradish, Powdered Kombu

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M A I N C O U R S E

Dry Aged Beef Wellington
Grilled Pickled Gem Lettuce, Girolles, Red Wine Sauce

or

Poached Wild Turbot
Grelot Onion, Rainbow Chard, Butter Sauce

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D E S S E R T

Chocolate & Hazelnut Delice
Raspberry Sorbet, Chocolate Crumble

or

Cherry Baked Alaska
Pistachio Sponge

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your server. Prices are VAT inclusive.*



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