



BENTLEY'S

OYSTER BAR & GRILL

PRIVATE DINING MENUS

CHRISTMAS 2025

BENTLEY'S

OYSTER BAR & GRILL

11-15 SWALLOW STREET
LONDON, W1B 4DG

020 7734 4756

No matter the size of your celebration, we ensure you receive the very best of Bentley's. From menus crafted by Chef Richard Corrigan to the support of your dedicated events manager and the team on the day, every detail will be handled with precision and perfection.

We look forward to welcoming you!

For any menu queries or future events, please visit
www.bentleys.org/private-dining-events

DID YOU KNOW?

Our Swallow Street Rooms have an optional 3am license,
for late night soireés and lavish entertainment.



CHRISTMAS GIFTING

Whilst our menus are certain to satisfy and delight, we're always here to provide that special twist to make it an event to remember. From extra treats on the day to gifts for home, browse our selection here.

GIFTING

Enhance any occasion with our premium gift options, including tailored dining experiences and exclusive gift cards—perfect for your friends, family, clients or colleagues.

Oyster Masterclass Voucher - £85pp

Chef Corrigan Masterclass Voucher - £300pp

Corrigan Collection Monetary Voucher - from £50

~

Bentley's Soda Bread - £8
Freshly baked in-house to take home

Tipsy Corrigan Christmas Pudding - £75
A Corrigan family recipe, steeped and stirred to perfection.

'A Clatter of Forks and Spoons' - £35
A signed Richard Corrigan cookbook

Bentley's Gift Bag 1 - £85
*A signed Richard Corrigan cookbook,
£50 Corrigan Collection voucher
and Exclusive Christmas recipe*

Bentley's Gift Bag 2 - £160
*Richard Corrigan's Tipsy Christmas Pudding,
Signed Richard Corrigan cookbook,
£50 Corrigan Collection voucher
and exclusive Christmas recipe*

Corrigan Christmas Cracker - £5
Foodie themed crackers



FESTIVE DRINKS

T'is the season! Get in the festive spirit, with a few festive spirits.
Add a pre-dinner tippie or digestif onto your dining experience, with our
specially designed Christmas Cocktails.

£17 EACH

APERITIFS

Mulled Wine

Bentley's Spice Blend

Spiced Gingerbread Sour

*Jameson Black Barrel, Gingerbread Syrup,
Spiced Liqueur, Lemon, Egg White*

Christmas Mullgroni

Beefeater, Mulled Wine, Campari, Bitters

Yuletide 75

*Beefeater, Spiced Pineapple Cordial, Lemon,
Charles Heidseick*

Winter Fizz (0%)

*Everleaf Mountain, Rosemary Syrup, Lime Juice,
London Essence Soda*

DIGESTIFS

N.V. Sandeman 10 Year Old Tawny

Douro, Portugal

Irish Coffee

Jameson Black Barrel, Coffee, Double Cream



DRINKS RECEPTION MENUS

Elegant canapés or hearty bowl food - the Bentley's kitchen team can cater your drinks reception, whatever the occasion!

SAMPLE CANAPÉS

£5 PER CANAPÉ

Gurnard Tartare
Lime, Mint

Prawn Tempura
Aioli

Sweet Potato Samosa
Tamarind (vg)

Beef Tartare
Oyster Cream

Vietnamese Dressed Oyster
Ginger, Shallot, Lime

Smoked Salmon Rillettes
Soda Bread

Dorset Eel Brandade
Horseradish Crème Fraîche

SAMPLE BOWL FOOD

£12.5 PER BOWL

Chargrilled Octopus
Chickpea, Chorizo

Braised Ox Cheek
Scallion Mash

Cornish Crab Conchiglie
Biber Chilli

Dorset Snail Bourguignon
Crispy Cod Cheek

Day Boat Squid
Salt, Chilli

Plaice Goujons
Tartare Sauce

Goan Lentil Curry
Cauliflower, Jalapeño (vg)



SAMPLE PRIVATE DINING A LA CARTE

Suitable for up to 16 guests.

These menus allow your guests to order on the day, so no preordering is required.

MENU A

105 PP

- Rooftop Smoked Salmon
Potato Blinis, Horseradish
- Tartare of Irish Hereford Prime Beef
Oyster Cream, Crispy Shallots
- Salt & Chilli Squid
Lime Aioli
- Lobster Bisque
Brandy & Tarragon Chantilly
- Yellowfin Tuna Tartare
Sesame, Wasabi, Avocado
- Burrata
Blood Orange, Puntarelle, Salted Almonds
- ~
- Classic Fish Pie
Cod, Smoked Haddock, Prawn, Salmon, Dill
- Roast Monkfish Goan Curry
Grilled Prawns, Coconut, Lime
- Thornback Ray
Capers, Brown Shrimp & Romesco
- Himalayan Salt Aged Sirloin of Beef
Au Poivre
- Lobster Spaghetti
Tomato & Basil
- Potato Gnocchi
Chargrilled White Asparagus, Morels
- ~
- Chef's Selection of Sides
(+ 8)
- ~
- Sticky Toffee Pudding
Pecan & Pedro Ximénez
- Syrian Rice Pudding
Rhubarb, Bergamot, Pistachio
- Craquelin Choux
Spice Apple, Crème Anglaise
- Salted Caramel & Popcorn Soft Serve
- Crème Caramel
Armagnac Soaked d'Agen Prunes
- Black Forest Gateaux
Kirsch Cherries, Chocolate, Chantilly Cream

MENU B

130 PP

- Yellowfin Tuna Tartare
Sesame, Wasabi, Avocado
- Tartare of Irish Hereford Prime Beef
Oyster Cream, Crispy Shallots
- Bentley's Shellfish Cocktail
Cornish Crab, Atlantic Prawns, Lobster, Brown Shrimp
- Stuffed Squid
Barrel Aged Feta, Chorizo & Chilli Clams
- Sherry Cured Foie Gras
Burnt Apple, Sauternes, Brioche
- Burrata
Blood Orange, Puntarelle, Salted Almonds
- ~
- Roast Monkfish Goan Curry
Grilled Prawns, Coconut, Lime
- Pan Seared Turbot
Olive Oil Mash, Langoustine Sauce
- Dover Sole Meunière
Brown Butter, Lemon, Capers
- Himalayan Salt Aged Sirloin of Beef
Au Poivre
- Whole Grilled Lobster
Lemon, Garlic, Almond Butter
- Potato Gnocchi
Chargrilled White Asparagus, Morels
- ~
- Chef's Selection of Sides
- ~
- Sticky Toffee Pudding
Pecan & Pedro Ximénez
- Syrian Rice Pudding
Rhubarb, Bergamot, Pistachio
- Craquelin Choux
Spice Apple, Crème Anglaise
- Salted Caramel & Popcorn Soft Serve
- Crème Caramel
Armagnac Soaked d'Agen Prunes
- Black Forest Gateaux
Kirsch Cherries, Chocolate, Chantilly Cream
- Petits Fours



CHRISTMAS MENUS

MENU A

SERVED EXCLUSIVELY FOR LUNCH

80 PP

3 Chef's Christmas Canapés,
Glass of Charles Heidseick Champagne
(+ 35)

Bentley's Homemade Shipton Mill Breads
Salted and Seaweed Butter

~
Soufflé of Gruyere Cheese
Pickled Walnut, Bitter Leaves

~
Shetland
Halibut
Fennel, Lobster Sauce

Roots, Leaves & Buttered Mash
(+ 8)

~
Brown Sugar Custard Tart
Spiced Pineapple

~
Your Choice of Cheese
*Cavanbert, Brie de Meaux or Stilton,
Pear & Walnut*
(+ 14)

~
Mince Pies
Filter Coffee, Teas

MENU B

95 PP

3 Chef's Christmas Canapés,
Glass of Charles Heidseick Champagne
(+ 35)

Bentley's Homemade Shipton Mill Breads
Salted and Seaweed Butter

~
Rooftop Smoked Salmon
Clementine, Cream Cheese, Soda Crisp

~
Norfolk Kelly Bronze
Turkey Wellington
Pigs in Blankets, Chesnut Stuffing, Sage, Gravy

Roots, Leaves & Buttered Mash
(+ 8)

~
Panettone Bread Pudding
Almond & Ginger Custard

~
Your Choice of Cheese
*Cavanbert, Brie de Meaux or Stilton,
Pear & Walnut*
(+ 14)

~
Mince Pies
Filter Coffee, Teas



MENU C

115 PP

3 Chef's Christmas Canapés,
Glass of Charles Heidseick Champagne

(+ 35)

Bentley's Homemade Shipton Mill Breads

Salted and Seaweed Butter

~

Prawn & Pumpkin Bisque

Brandy Chantilly

~

Roast Fallow Venison

Spiced Red Cabbage, Celeriac, Cranberry & Port

Roots, Leaves & Buttered Mash

(+ 8)

~

Sticky Toffee Pudding

Pecan, Pedro Ximénez

~

Your Choice of Cheese

Cavanbert, Brie de Meaux or Stilton,

Pear & Walnut

(+ 14)

~

Mince Pies

Filter Coffee, Teas

MENU D

125 PP

3 Chef's Christmas Canapés,
Glass of Charles Heidseick Champagne

(+ 35)

Bentley's Homemade Stone Milled Breads

Salted and Seaweed Butter

~

Hot Cornish Crab Conchiglie

Sea Vegetables, Biber Chilli, Lemon

~

Stuffed Dover Sole

Mushroom, Sherry, Tarragon

Roots, Leaves & Buttered Mash

(+ 8)

~

Black Forest Gâteau

Kirsch Sour Cherries, Bitter Chocolate Mousse

~

Your Choice of Cheese

Cavanbert, Brie de Meaux or Stilton,

Pear & Walnut

(+ 14)

~

Mince Pies

Filter Coffee, Teas



MENU E

UP TO 24 GUESTS, MAINS TO BE PREORDERED 7 DAYS IN ADVANCE

145 PP

3 Bentley's Christmas Canapés,
Glass of Charles Heidseick Champagne
(+ 35)

Bentley's Homemade Shipton Mill Breads
Salted and Seaweed Butter



Bentley's Seafood Cocktail
Crab, Lobster, Brown Shrimp, Prawns



Norfolk Kelly Bronze
Turkey Wellington
Pigs in Blankets, Chesnut Stuffing, Sage, Gravy

or

Dry Aged Beef Wellington
Pomme Purée, Wild Mushrooms, Red Wine Jus

Chef's Selection of Sides
(+ 8)



Corrigan's Christmas Pudding
Clementines, Almond, Custard



Your Choice of Cheese
*Cavanbert, Brie de Meaux or Stilton,
Pear & Walnut*
(+ 14)



Mince Pies



FEASTING MENU

AVAILABLE FOR 6 TO 14 GUESTS

175 PP

3 Bentley's Christmas Canapés,
Glass of Charles Heidseick Champagne
(+ 3 5)

Bentley's Homemade Shipton Mill Breads
Salted and Seaweed Butter

~

Royal Shellfish Platter
*Half Lobster, Dressed Crab, Prawns,
Oysters, Mussels, Whelks*

~

Middlewhite Suckling Pig
Stuffed Apple, Celeriac Fondant, Chorizo

or

Turbot En Croute
Pomme Dauphinoise, Exmoor Caviar

Chef's Selection of Sides

~

Custard Tart
Fresh Nutmeg

or

Baked Alaska
Ginger, Raspberry

~

British and Irish Cheeseboard
Biscuits, Homemade Chutneys

(+ 1 4)

~

Mince Pies
Filter Coffee, Teas



VEGETARIAN MENU

ONE STARTER AND ONE MAIN MUST BE PRESELECTED

STARTER

Pumpkin Soup
Ginger & Cinnamon Cream

or

Salt Roast Celeriac
Spinach Purée, Truffle

~

MAIN

Sweet Potato
Spiced Green Lentils, Spinach, Pine Nuts

or

Gruyere Cheese Souffle
Kale & Walnut Pesto, Black Truffle

~

DESSERT

To Match Chosen Menu
All guests will enjoy the same dessert



ENTERTAINMENT

Only the finest of acts and artists, enjoy our roster of Bentley's resident performers to add that extra layer of wonder to your event.

AVAILABLE IN THE SWALLOW STREET ROOMS

Singer & Guitarist

Having performed for Chef Corrigan in Bentley's, Corrigan's and over in Ireland, our resident singer Jamie is prepped with fan classics and new favourites.

FROM £500 + VAT

Bagpiper

Whether a Scottish themed party or just in need of something special, our resident piper Maggie is the perfect addition to larger parties.

FROM £400 + VAT

Bossa Nova

Dominic and Caroline are prepped to add a vibrant atmosphere to your evening, blending rhythmic jazz with Samba.

FROM £1250 + VAT

Roaming Band

The resident Bentley's act, Wandering Soul are able to match any mood and lift any spirit, with their vintage, classic and modern repertoire, actively encouraging musical requests making each person feel like part of the show.

FROM £2200 + VAT

Photobooth

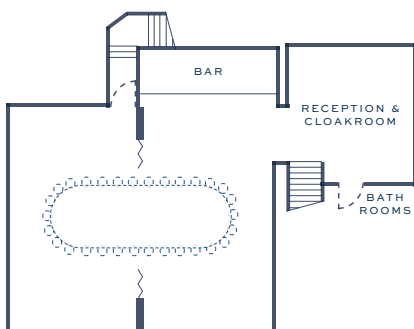
We can provide photobooths for all occasions, from walk-in to freestanding, offering guests memorable polaroids to take away.

FROM £450 + VAT

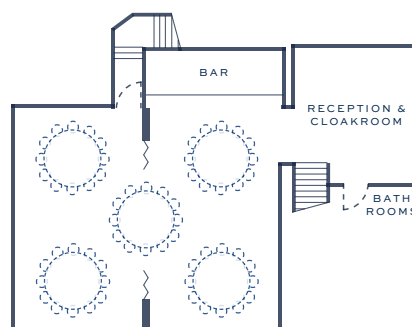
ROOMS AT BENTLEY'S

From intimate gatherings to lavish large parties, Bentley's has the perfect location for your soirée. Use the below guide to select your destination.

SWALLOW STREET ROOMS

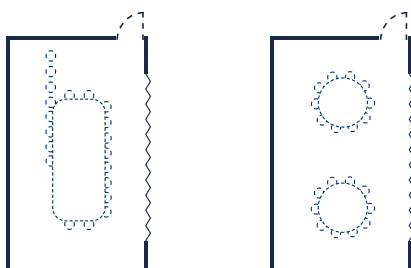


UP TO 30 SEATED / 100 STANDING



UP TO 60 SEATED / 100 STANDING

THE LIBRARY



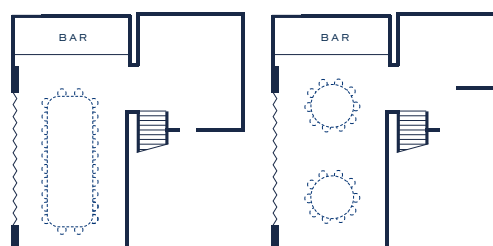
UP TO 20 SEATED



ROOMS AT BENTLEY'S

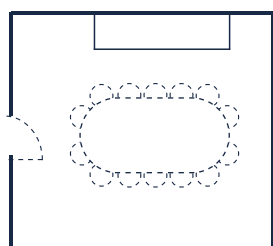
From intimate gatherings to lavish large parties, Bentley's has the perfect location for your soirée. Use the below guide to select your destination.

MERSEA ROOM



UP TO 24 SEATED / 40 STANDING

THE CRUSTACEA ROOM



UP TO 15
SEATED





BENTLEY'S

OYSTER BAR & GRILL