

THE LINDSAY ROOM
AUTUMN & WINTER 2024 MENUS

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

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

Enjoy,

Richard Corrigan



ENHANCEMENTS

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

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

Selection of Seasonal Sides....8pp

Selection of British and Irish Cheeses....15pp

Selection of British and Irish Cheeses
4-6 person sharing plate....35pp

Chef 's Selection Petits Fours....5pp

Add a special touch to your experience, with a signed cookbook from Chef Richard Corrigan for guests to take home.

Signed 'Clatter of Forks and Spoons' Cookbook....30pp

THE LINDSAY ROOM

MENU 1

START

Jerusalem Artichoke Velouté
Mushrooms, Hazelnut

MAINS

Corn Fed Chicken Supreme
Salsify, Cevenne Onion, Kale

AFTERS

Custard Tart
Nutmeg, Pine Nuts, Golden Raisin

£95 PER GUEST

*For food allergies please alert
your event manager.*



*Game may
include lead shot.*

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MENU 2

START

Hand Cut Beef Tartare

Oyster Cream, Powdered Nori, Soda Bread Crisp

MAINS

Loin of Venison

Smoked Beetroot, Chicory, Grapes

AFTERS

Crème Pot

Spiced Plum & Ginger, Shortbread Biscuit

£115 PER GUEST

*For food allergies please alert
your event manager.*



*Game may
include lead shot.*

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MENU 3

START

Pressed Chicken Livers
Lardo, Brioche, Pickled Quince

MAINS

Dry Aged Beef Wellington
Pomme Purée, Maitake Mushroom, Autumn Truffle

AFTERS

Rum Baba
Poached William Pears, Cardamom Cream

£125 PER GUEST

*For food allergies please alert
your event manager.*



*Game may
include lead shot.*

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MENU 4

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 options. We cater for dietaries with 72 hours-notice.

START

Scallop & Crab Raviolo
Fennel, Shellfish Bisque

or

Pressed Chicken Livers
Lardo, Brioche, Pickled Quince

MAIN

Dry Aged Beef Wellington
Pomme Purée, Maitake Mushroom, Autumn Truffle

or

Roast Wild Halibut
Jerusalem Artichoke, Sea Vegetables, Roasted Fish Bone Butter

AFTER

Chocolate and Coffee Choux Craquelin
Hazelnut Praline

or

Apple Tart Tatin
Vanilla Ice Cream

£150 PER GUEST

*For food allergies please alert
your event manager.*



*Game may
include lead shot.*