

THE CHEF'S TABLE

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,



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
4-6 person sharing plate....60

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....35pp



THE CHEF'S TABLE

SAMPLE MENU

STARTS

Hand-dived Orkney Scallop Ceviche
Smoked Mayonnaise, Green Apple, Marigold

Chicken Liver and Foie Gras Terrine
Fruit Chutney, Brioche

Pulled Burrata
Globe Artichoke, Figs, Nasturtium

Iberico Bellota Ham
Pickled Quince, Soda Bread Crisps

MAINS

A Selection of Seasonal Sides....8pp

Grilled Monkfish
Smoked Eel, Sweetcorn, Hazelnuts, Roasted Fish Bone Sauce

Welsh Lamb Cutlets
Shoulder and White Bean Cassoulet, Smoked Yoghurt

Irish Hereford Beef Tournedo
Oxtail Raviolo, Beef Tongue, Salsa Verde

Hand-cut House Tagliatelle
Courgette, Salsa Verde, 24 Month Aged Parmesan

AFTERS

Chocolate Delice
Raspberry Sorbet, Chocolate Crumble

Amalfi Lemon Tart
Crème Fraîche, Candied Lemon Peel

Black Provence Figs
Lemon Thyme & Riccota Mousse, Port, Sable Biscuit

Selection of British and Irish Cheeses
Celery, Grapes, Fruit Chutney, Crackers

£95 PER PERSON

*For food allergies and intolerances
please alert your event manager.*



*Game may
include lead shot.*

THE CHEF'S TABLE

SAMPLE MENU

STARTS

Hand-dived Orkney Scallop Ceviche
Smoked Mayonnaise, Green Apple, Marigold

Chicken Liver and Foie Gras Terrine
Fruit Chutney, Brioche

Pulled Burrata
Globe Artichoke, Figs, Nasturtium

Royal Seafood Cocktail
Cornish Crab, Atlantic Prawns, Lobster, Brown Shrimp

MAINS

A Selection of Seasonal Sides....8pp

Wild Turbot
*Poached Oyster, Carosello Cucumber, Sea Vegetables, Trout Roe
& Oyster Emulsion*

Salt Aged Beef Wellington
Black Truffle, Grilled Pickled Gem Lettuce, Girolles, Red Wine

Celeriac and Spinach Pithivier
Wild Mushrooms

Roast Scottish Partridge
Parsnip Fondant, Braised Kale, Vin Jaune Pickled Pear

AFTERS

Chocolate Delice
Raspberry Sorbet, Chocolate Crumble

Amalfi Lemon Tart
Crème Fraîche, Candied Lemon Peel

Black Provence Figs
Lemon Thyme & Riccota Mousse, Port, Sable Biscuit

Selection of British and Irish Cheeses
Celery, Grapes, Fruit Chutney, Crackers

£125 PER PERSON

*For food allergies and intolerances
please alert your event manager.*



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include lead shot.*

FROM THE WATERS AND THE WILD

SAMPLE TASTING MENU

Chef's Selection of Canapés

Hand-dived Orkney Scallop Ceviche
Smoked Mayonnaise, Green Apple, Marigold

Pulled Burrata
Globe Artichoke, Figs, Nasturtium

Wild Turbot
Girolle Mushrooms, Sweetcorn, Hazelnuts, Roasted Fish Bone Sauce

Welsh Lamb Cutlets
Shoulder and White Bean Cassoulet, Smoked Yoghurt

or

Roast Yorkshire Grouse
Savoy Cabbage & Bacon, Bread Pudding, Liver Toast, Game Chips

Amalfi Lemon Tart
Crème Fraîche, Candied Lemon Peel

£150 PER PERSON

£100 WINE PAIRING

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please alert your event manager.*



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include lead shot.*