

BENTLEY'S

SINCE 1916

SPRING / SUMMER PRIVATE DINING

Select one menu for your whole party. Please inform your coordinator of any allergens or dietary requirements.

MENU 1 £80

Cornish Crab & Mussel Soup

Coconut, Ginger, Lime

Pan-Seared Hake

Potato Gnocchi, Brown Shrimp & Cockle Butter

Brown Sugar Meringue

Alphonso Mango, Rhubarb

Breakfast Tea | Filter Coffee

MENU 2 £95

Rooftop Smoked Salmon

Horseradish, Wheaten Bread

Roast Rack of Lamb

Potato Galette, Wild Garlic

Yoghurt Panna Cotta

Rhubarb & Almond Biscotti

Breakfast Tea | Filter Coffee

MENU 3 £110

Ceviche of Scallop & Prawn

Lime, Mint, Jalapeño

Roast Turbot

Olive Oil Mash, Langoustine Bisque

Gariguettes Strawberries

Champagne, Vanilla & Lemon Shortbread

Breakfast Tea | Filter Coffee

MENU 4 £125

Baked Scallop

Almond Butter, Apple & Sorrel

Beef Wellington

Spinach, Ginger, Smoked Potato Purée

White Peach Melba

Breakfast Tea | Filter Coffee

VEGETARIAN

Burrata

Blood Orange, Treviso

Potato & Parmesan Gnocchi

Asparagus, Morels, Wild Garlic

Vanilla Crème Brûlée

Yorkshire Rhubarb

Breakfast Tea | Filter Coffee

VEGAN

Velouté of Jerusalem Artichoke

Black Truffle

Lentil Curry

Fennel, Charred Broccoli

Pineapple Carpaccio

Lime, Black Pepper, Coconut

Breakfast Tea | Filter Coffee

ADD ON'S

Grand Cru Champagne
& Canapés £30pp

Half Dozen Oysters £22.50

British & Irish Cheeseboard £14pp

Chef's Selection of Side Dishes £7

Handmade Petit Fours £5pp

BREAD included in menu price

French Baguette

Irish Soda Bread

Sourdough

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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