

CORRIGAN'S

MAYFAIR

Private Dining and Events at Corrigan's Mayfair

Corrigan's Mayfair redefines the concept of quintessential British cuisine. Fusing seasonal produce with Richard Corrigan's unmistakable flair, it offers some of the most refreshing dishes to whet London's appetites in a very long time.

Inspired by Richard's humble, rural upbringing, Corrigan's Mayfair brings honest, no-nonsense food to one of the city's most enviable postcodes. Generous portions accompany an exciting wine list and atmosphere to match, combining 21st century luxury and style with down-to-earth, home-inspired cooking.

In addition to the stylish cocktail bar and stunning restaurant, there are also three private dining rooms available, The Chef's Table and Kitchen Library seating between two and 12 guests, and the elegant Lindsay Room seating up to 25.

Lindsay Room

It is ideal for all occasions from a family celebration to a private business lunch or dinner. The Lindsay Room seats up to 25 people on one oval table (minimum 15). Your menu can be tailored to your requirements and wine chosen to complement by our expert Sommelier from our extensive wine list, including many biodynamic and organic wines. The Lindsay Room is decorated with personally selected photographs by Richard Corrigan taken throughout the years of his London culinary career. There is a 42" plasma screen available for presentations, a conference call facility for business discussions and an iPod docking system for your own personal use.



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Chef's Table

Our exclusive Chef's Table in the heart of Corrigan's, overlooking the drama and excitement of one of London's finest kitchens, can accommodate up to 12 people (minimum 8). After enjoying aperitifs and complimentary canapés in the private room, you and your guests will be introduced to Richard Corrigan's team of highly trained chefs prior to taking your seats. Our Head Chef will then introduce your selected menu or propose a menu to your party using the finest ingredients available that day tailored to your preferences and dietary requirements, thus creating a truly bespoke experience. The Chef's Table is screened from the kitchen by a glass wall allowing you and your guests to sit back and watch the culinary magic unfold in the privacy of your own room.



Kitchen Library

Situated in the kitchen of Corrigan's Mayfair, the Kitchen Library is one of London's most dramatic dining rooms. The Kitchen Library is situated in the kitchen with stunning decor and surrounded by an encyclopedia of famous recipe books. Guests are seated in a beautiful horseshoe shape banquette, allowing for a perfect view of the kitchen in front of them. Your menu will be created exclusively for you on the day, taking in to account any dietary requirements your guests may have, using the freshest and most seasonal market produce available. A truly unique dining experience. The Kitchen Library accommodates 2 to 6 people.



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Private Hire of the Restaurant & Bar

AA London Restaurant of the Year 2010, Corrigan's Mayfair redefines the concept of quintessential British cuisine. Fusing seasonal produce with Chef Richard Corrigan's unmistakable flair, it offers some of the most refreshing dishes to whet London's appetites in a very long time. Guests are welcomed into the Bar for drinks and a complimentary selection of canapés, we then ask you to dine from one of our pre-chosen set menus or our Chef's 6

Course tasting Menu. The restaurant is an ideal space for weddings, special events and corporate lunches or dinners. The Restaurant accommodates up to 60 guests for lunch or dinner.



Cookery School

Why not skip the shopping, enjoy a coffee and prepare some classic dishes with Richard Corrigan's Team before sitting down to a delicious lunch? Classes are held for between eight and ten guests on a Saturday morning in the kitchen at Corrigan's Mayfair. Dishes include the likes of Lemon Sole, Smoked Eel & Apple Tortellini; Roast Elwy Valley Lamb, Girolles & Peas; and Elderflower Jelly with Yoghurt. The day starts with coffee and bacon sandwiches, and then the morning is spent in the kitchen with Richard and his team of chefs before you are served a glass of champagne prior to lunch. At the end of the day there is gift bag to take away including recipe cards from the lunch, a signed copy of Richard's book, *The Clatter of Forks and Spoons*, an apron and a loaf of soda bread.



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Picnic Hampers

Weather not guaranteed, but this summer Corrigan's offers everything else needed for a perfect picnic.

Enjoy the delectable delights of London's highly celebrated and quintessentially British restaurant, packaged into a beautiful wicker basket. Each picnic Basket is freshly prepared with luxurious ingredients.

£75 Picnic Basket for 2 includes:

Picnic hamper with cutlery, crockery and glassware, Picnic rug

Half bottle of Champagne

Still and sparkling mineral water

Selection of Homemade Bread & Butter

Selection of seven seasonal dishes

(Examples include *Pickled Herrings, Smoked Salmon, Sliced Roast Beef, Native Lobster, Country Terrine, Sliced Ox Cheek, Summer Berries*)

