



TUESDAY 28TH JANUARY 2020

RICHARD CORRIGAN

CORRIGAN'S MAYFAIR

28 Upper Grosvenor Street

Mayfair, London W1K 7EH

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reservations@corriganmayfair.com

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7.30pm for 8.00pm

Louis Roederer Brut Premier and canapé reception

Five-course signature menu / £150 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team

Please enquire for exclusive wine package price

Richard Corrigan has been a leading light of the London restaurant scene for 30 years. His flagship restaurant Corrigan's Mayfair just off Park Lane is famous for its seasonal game, while Bentley's Oyster Bar and Grill is one of the finest seafood restaurants in the capital. At Daffodil Mulligan in Old Street which he opened in 2019, he serves contemporary Irish dishes with ingredients sourced from his own Virginia Lodge estate in County Cavan, Ireland.

Corrigan's highly seasonal cooking combines a profound respect for and knowledge of raw ingredients with the globetrotting adventurousness and creativity of modern British cooking, a genre he helped to define in the late 80's and early 90's. Italian, Spanish and French influences pepper the menu at Corrigan's Mayfair where you might find grilled Cornish mackerel served with ajoblanco and pickled gooseberries or squab pigeon in puff pastry with boudin noir and ale sauce.



Food critic, Marina O'Loughlin, recently described the pheasant and smoked sausage pie at Corrigan's Mayfair as a 'a beautiful indulgence'

Bentley's features more classical and traditional dishes such as fish pie and lobster thermidor, alongside a selection of the finest oysters available, expertly shucked to order at the bar. Corrigan has been feted by many food critics including the late A A Gill, Fay Maschler and Marina O'Loughlin, who recently described the pheasant and smoked sausage pie at Corrigan's Mayfair as a 'a beautiful indulgence'.

Corrigan grew up on a farm in Country Meath where his first job was cooking at a local pub, the Kirwan Arms in Kylemore. He went on to work in Michelin starred restaurants in Amsterdam before moving to London in 1987 to work at the Sheraton Park Tower Hotel in Knightsbridge. Two years later, he became head chef of Stephen Bull's eponymous restaurant

in Blandford Street. He opened Mulligan's, an Irish bar in Cork Street, Mayfair and was briefly head chef at Bentley's before re-joining Stephen Bull as a partner in Fulham Road restaurant where he won his first Michelin star. He opened Lindsay House in Soho in 1997 (where he held a Michelin star for a decade), Bentley's in 2005 and Corrigan's in 2008.

Corrigan is the author of The Richard Corrigan Cookbook, The Clatter of Forks and Spoons and Cookery School. His TV appearances include Great British Menu, Cookery School and Chef's Race on BBC America. He was named Restaurateur of the Year at the 2018 Catey Awards, is a recipient of the Taste of Dublin Icon Award and holds three AA rosettes at Corrigan's Mayfair.

