

PRIVATE DINING



ADD ONE OF OUR **SPECIALLY DESIGNED** PRIVATE DINING ADDITIONS TO REALLY ENSURE YOUR SPECIAL OCCASION IS MEMORABLE!



OYSTER MASTERCLASS

£65pp

INCLUDES

Full oyster tasting
Class demonstration
Champagne on arrival
Goody bag to take home:
including an apron
Shucking knife
Recipe card
Oyster passport

*“Bentley’s is a **MOLLUSC MONASTERY**... learn to shuck from the **BEST**.”*

Why not end your private dinner and join us on the heated terrace for our ever popular cigar tastings in association with our partners Hunters & Frankau, the UK’s leading importer and distributor of Cuban cigars, matched with a tippie from our spirits partner, Pernod Ricard. Guests will be presented with an informative and fun tutorial on the cigar of the month, how to smoke it, the subtle nuances of the flavours and how it pairs with the spirit being showcased.

£40pp

CIGAR TASTING

*“This really is a great social **OPPORTUNITY** for fellow cigar lovers and novices to unite.”*



SEAFOOD MASTERCLASS

£200pp

INCLUDES

1½ hrs demonstration
Goody bag to take home:
including an apron
Irish Soda Bread Loaf
Recipe cards

*“**FANATIC** about fish?... but **CHALLENGED** by cooking it? This course is for **YOU**.”*

Our knowledgeable Bentley’s sommelier will study your chosen food menu and personally match and guide you through the cardinal rules for food and wine pairing of every single course.

starting from
£55pp

WINE PAIRING

*“Concocting the **PERFECT** marriage between food and wine”*



THE FIVE SENSATIONS OF LOUIS XIII

starting from
£75pp

To give this wine its finest expression and reveal its many facets to the full, Baptiste Louiseau, LOUIS XIII Cellar Master and Bentley’s Chef Patron Richard Corrigan have devised exceptionally luxury pairings that reveal different sensations of LOUIS XIII.

*“To savour Louis XIII is to **DISCOVER** the wave of time, a flow of **SENSATIONS** that carry you away.”*