

BENTLEY'S

As the festive season arrives at Bentley's, we're delighted to present a stunning new menu, featuring the finest seasonal flavours and ingredients. Each dish is thoughtfully crafted to create the perfect Christmas lunch or dinner, promising a celebration to remember.

Kindly select one menu for your party. We are pleased to offer you flexibility, allowing you to mix and match options from our various menus. We will adapt the menu to suit any guests with dietary requirements.

MENU A

Bentleys Rooftop Smoked Salmon
Sauce Ravigote, Cucumber, Dill

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Roast Fallow Venison Loin
Pithivier, Spiced Red Cabbage & Celeriac

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Sticky Toffee Pudding
Pecan, Pedro Ximénez, Vanilla Ice Cream

MENU B

Pumpkin & Cornish Crab Bisque
Crab Dumpling, Chestnut

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Shetland Halibut
Lobster Remoulade, Hazelnut & Costal

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Baked Vanilla Cheesecake
Pain d'épice, Clementine & Cranberry

MENU C

Oxtail Raviolo
Salsify, Horseradish Velouté

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Baked Dover Sole
Black Cabbage, Yellow Chanterelles,
Langoustine Butter Sauce

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Dark Chocolate Fondant
Pear, Praline Ice Cream

MENU D

Baked Orkney Scallop
Almond, Granny Smith, Sorel
& Ossetra Caviar

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Salt Aged Beef Wellington
Parsnip, Sprout Top, Truffle Mash

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Black Forest Gâteaux

ADD ON'S

Canapés & 2 Glasses of Piper-Heidsieck
Blanc de Blancs Essential

Canapés & 2 Glasses of
Piper-Heidsieck Champagne

Canapés & Glass of
Piper-Heidsieck Champagne

Chef's Selection of Side
Dishes

British & Irish Cheese Board
(suitable for 4/6 guests)

Handmade Petits
Fours

CAVIAR

N25 Ossetra
30g or 50g

Petrossian Ossetra Royal
30g or 50g

N25 Kaluga
30g or 50g

Petrossian Beluga Royal
30g or 50g

TO TAKE HOME

A Clatter of Forks and Spoons
Signed Richard Corrigan Cookbook

INCLUDED IN MENU PRICE

Fresh from the Bentley's Bakery
Pan De Mie
Irish Soda Bread

With Homemade Butter
Lincolnshire Poacher
Seaweed & Anchovy

And to finish
Breakfast Tea
Filter Coffee

PLEASE ENQUIRE
FOR MENU PRICE

