

# CORRIGAN'S

M A Y F A I R

## Set Lunch Menu

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**FRIED DUCK EGG, RATATOUILLE**  
AND CRISPY BLACK PUDDING

**CAULIFLOWER CUSTARD**  
OYSTERS AND INDIAN SPICES

**ENGLISH MOZZARELLA**  
HERITAGE BEETROOT AND ORANGE

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**CASSEROLE OF REGGIE JOHNSON'S CHICKEN**  
BROAD BEANS AND ASPARAGUS

**STEAMED FILLET OF POLLOCK,**  
OXTAIL AND CLAMS

**GOATS CURD RAVIOLI**  
WITH WILD GARLIC, PESTO AND MORELS

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**GARIGUETTES WITH ELDERFLOWER BEIGNET**  
CHAMPAGNE AND SHERBET

**SELECTION OF SORBETS**

**BAKED RICE PUDDING**  
MILK SKIN AND LIME CURD

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**SELECTION OF THREE CHEESES FROM THE TROLLEY**  
£5 SUPPLEMENT

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### THREE COURSES

£27.00

INCLUDES A 250ML CARAFE OF WINE,  
2008 6ÉME SENS BLANC, GÉRARD BERTRAND- LANGUEDOC  
2008 TEMPRANILLO ALBIZU- SPAIN

PRESTIGE WINE SUPPLEMENT £10

2009 CRYSTALLUM SAUVIGNON BLANC- WALKER BAY  
2003 CHATEAU TOUR D'AURON-BORDEAUX- SUPÉRIEUR

**PLEASE NOTE, THIS IS A SAMPLE MENU AND SUBJECT TO CHANGE.**

COVER CHARGE £2.00, PRICES INCLUDE V.A.T. THERE MAY BE TRACES OF NUTS IN OUR DISHES  
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.