



Hush

£60pp

STARTERS

Burrata v chive oil, tomato 'snow'

Smoked Salmon Carpaccio gf red onion, capers, lemon, black pepper, horseradish mayo

Warm Crispy Duck Salad smacked cucumbers, radishes, coriander

MAINS

Roast Baby Chicken gf roast mixed roots

Roasted Salmon grilled hispi cabbage, saffron mayonnaise

Giant Truffle & Pecorino Ravioli v wild mushrooms, hazelnuts, fried sage, shaved black truffle

Sides to share: roast rosemary new potatoes, tender stem broccoli

PUDDINGS

Tiramisù ν

The Lemon Sorbet vg, gf

Mars Bar Cheesecake v

CHEESE

Seasonal cheese platter £10pp









£80 EVENTS MENU

STARTERS

Grilled Goat's Cheese v, gf wild mushrooms, truffle

Beef Fillet Carpaccio gf rocket, parmesan

Tuna Tartare ponzu & avocado

MAINS

Whole Seabass Fillet sauce provençale gf

Scottish Rib Eye red wine jus

Champagne & Wild Mushroom Risotto v

Sides to share: roasted rosemary new potatoes, tender stem broccoli, rocket & parmesan salad

PUDDINGS

Tiramisù v

The Lemon Sorbet vg, gf

Mars Bar Cheesecake v

CHEESE

Seasonal cheese platter £10pp







Hush

CANAPES

4 canapes + 2 'bowls' £26.50pp 5 canapes £18.50pp

MEAT & SEAFOOD

Mini Cheeseburger
Tuscan Fried Chicken
Tuna Tartare & Guacamole
Smoked Salmon Carpaccio Crouton
Croque Monsieur Arancini
Prawn Cocktail 'Shot' gf

VEGETARIAN

Deep Fried Mozzarella Balls *v olive pate*Mini Symple Cheeseburger *vg*Crispy Panko Avocado *vg*

BOWL FOOD

Giant Truffle & Pecorino Ravioli v wild mushrooms, hazelnuts, fried sage, shaved black truffle

Battered Cod garden peas, tartare sauce

Warm Crispy Duck Salad smacked cucumbers, radishes, coriander

Venetian Curry Risotto vg

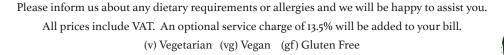
DRINKS PACKAGES

Gold £25pp (all drinks listed are pp)

1 glass of prosecco
½ bottle of house wine pp or 2 beers
1 still or sparkling water

Platinum £50pp (all drinks listed are pp)

1 glass of champagne on arrival
½ bottle of selected wine
1 still or sparkling water
1 cocktail or double spirit and mixer



COCKTAILS



HUSH CLASSICS

Paloma in Paris 10

St Germain, Cazcabel tequila, Fever-Tree grapefruit soda, salt rim

Aged Negroni II

Bitter fusetti, Vermouths blend, Ginepraio Gin. Aqed for 10 days in Tuscan Clay Amphora

Woodford Old Fashioned 11

Woodford Reserve, demerara sugar, bitters

Garden Spritz 11

Hendrick's, St Germain, eucalyptus, Fever-Tree Sicilian lemonade, cucumber, Prosecco

Stiggins' Daquiri II

Plantation Stiggins' Fancy Pineapple Rum, lime, sugar

MOCKTAILS 7.5

Wildflower Spritz

Everleaf Forest aperitif, passion fruit, Fever-Tree Elderflower Tonic

Parisian Sunset

Lyre's Italian Spritz, Morello cherry, orange juice, Fever-Tree Italian Blood Orange Soda

v vegetarian vg vegan