

Hush Presents

FEATHERS & PEARLS

New Year's Eve 2022

in partnership with



£100 per guest

On Arrival:

St Germain Royale

Or glass of bubbles

Welcome Amuse Bouche:

Tomato Water Raviolo *red shrimp tartare, gazpacho gel*

Or

Beetroot Tarte *guacamole, tomato confit (vg)*

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Starters:

Buffalo Burrata *red Carabineros prawn tartare, Oscietra caviar*

Fassona Beef Tartare *hazelnut oil, anchovy water, stracciatella, truffle*

Portobello Mushrooms Quiche *Parmesan fondue, truffle oil (v)*

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Main Courses:

Tournedos Rossini *grilled filet mignon, foie gras, pan brioche, cranberry sauce*

Golden Lobster *grilled whole lobster, edible 24k gold leaf*

Beetroot Risotto *goat's cheese fondue, blueberries (v)*

Side dish to share: cauliflower gratin, potato dauphinoise, asparagus salad (vg)

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Dessert:

Lotus Fondant *vanilla ice cream*

Custard Millefeuille *strawberry compote, wild berries*

Belgian Chocolate Truffle Cake (vg)

(PB) Indicates plant-based (vegan) option | (V) Indicates vegetarian option

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please ask to see our full allergy menu.