



EST. 1999
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 v

The Lemon Sorbet vg, gf

Mars Bar Cheesecake v

CHEESE

Seasonal cheese platter £10pp

Please inform us about any dietary requirements or allergies and we will be happy to assist you.

All prices include VAT. An optional service charge of 13.5% will be added to your bill.

(v) Vegetarian (vg) Vegan (gf) Gluten Free



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£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*

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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

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COCKTAILS



HUSH CLASSICS

Paloma in Paris 10

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

Aged Negroni 11

Bitter fusetti, Vermouths blend, Ginepraio Gin.

Aged 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 11

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

Please let us know about any dietary and allergy requirements and we'd be happy to help. As our dishes are prepared in a kitchen where allergens and animal products are present, there might be some cross contamination. An optional service charge of 13.5% will be added to your bill

