

# PRIVATE DINING AT HUSH MAYFAIR

8 LANCASHIRE COURT, BROOK STREET  
LONDON, W1S 1EY | 0207 659 1511

Mayfair's best kept secret, Hush is the ultimate combination of restaurants, cocktail lounge and private rooms, all tucked away in a charming cobbled courtyard off Bond Street at 8 Lancashire Court.

Our main Private Dining Room which is located on the second floor is the ideal venue for your event, whether you're planning a private family celebration, cocktail party or a corporate meeting. The room can accommodate up to 60 guests for a sit down dinner, or up to 100 for a standing reception in what is often considered one of the most unique Private Dining spaces in London.

The room has a contemporary modern feel, with an abundance of natural daylight, private bar and new state of the art audio-visual equipment. It is fully self-contained with its own cloakroom, separate kitchen, air-conditioning and a dedicated front of house team.

For all Hush event enquiries, please contact the events team:

0207 659 1511 / [events@hush.co.uk](mailto:events@hush.co.uk)



## Capacity

- 32 guests on one long table
- 60 guests on round tables
- 100 guests for a standing reception

## Day Delegate Rate ( 60 pp )

*suitable for a minimum of 12 delegates*

- Room hire 8.00 am – 4.30 pm,
- Air-conditioned meeting room
- Private cloakroom
- Still and sparkling water
- Tea, coffee and pastries on arrival
- Two course working lunch
- Mid afternoon tea, coffee and biscuits
- Wifi, Flip Chart, Hush pens and paper
- AV Equipment on request*



## Additional Extras

### Cold Breakfast ( 15 pp )

- Selection of seasonal fruit
- Scrumshus Granola with Greek yoghurt & mixed berries
- Fresh orange juice

### Hot Breakfast Buffet ( 20 pp )

- Smoked Streaky Bacon, Cumberland Sausages
- Scrambled Eggs, Baked Beans
- Buttered Mushrooms, Tomatoes
- White and Brown Toast

## Canapés

*minimum order of 25 per selected canapé*

|                     |   |          |
|---------------------|---|----------|
| Fish                | Formans London Cured Smoked Salmon Crostini                   | 2        |
|                     | Dressed Dorset Crab on Toast                                  | 2.5      |
| Meat & Poultry      | Chicken Cigars with Almond & Cinnamon                         | 2.5      |
|                     | Duck Spring Rolls with Plum Sauce                             | 2.5      |
|                     | Mini Yorkshire pudding with Grilled Beef Fillet & Horseradish | 3.5      |
| Vegetarian          | Wild Mushroom Arancini with Truffle Mayonnaise                | 2        |
|                     | Mini Welsh Rarebit  | 1.5      |
| Desserts            | Chocolate Brownie   | 1.5      |
|                     | Mini Lemon Tart   | 1.5      |
|                     | Mini Valhrona Hot Chocolate Pot                               | 2        |
| Substantial canapés | Macaroni Cheese with Crispy Bacon                             |          |
|                     | Saffron Risotto   |          |
|                     | Almond Coated Chicken Goujons with Aioli                      | 4.5 each |
|                     | Rare Tuna Salad with Soy and Ginger Dressing                  |          |
|                     | Mini Hamburger, Wild Rocket, Gherkin & Ketchup                |          |
|                     | Lemon Sole Goujons & Tartare sauce                            |          |



## Gin & Jam Tea (35 pp)

- Hush Gin Cocktail of choice
- Forman's Smoked Salmon on Granary Brown Bread
- English Cucumber on White Bread
- Chicken and Tarragon Mayonnaise on Sourdough Bread
- Egg Mayonnaise and Cress on Brown Bread
- Warm Scones with Clotted Cream and a trio of Jams (Wendy Brandon's Gooseberry, Blackberry and Rhubarb)

- Selection of mini Macaroons
- Earl Grey Crème Brûlée

Choice of Hush Own Blended Loose Leaf Teas

## Sommelier's Wine Recommendations

### Menu A

\*

Sauvignon Blanc, Marlborough, New Zealand, 2015

*Crisp and juicy, lime & pear herbal flavours*

Grüner Veltliner, Austria 2012

*Medium bodied, crisp acidity, hints of apple with a spicy finish*

Côtes du Rhone, France 2012

*Full bodied with tastes of dark red fruits & savoury pepper notes*

Estate Malbec, Patagonia, Argentina, 2015

*Complex nose of blackberry, hints of tobacco & chocolate spices*

### Menu B

\*

Picpoul de Pinet, Languedoc, France, 2015

*Delicate & floral with hints of lemon, crisp, mineral finish*

Albariño, Rias Baixas, Spain 2013

*Flavours of ripe melon & apricot with an elegant, medium finish*

Cabernet Sauvignon "Seven Oaks", California, USA, 2013

*Round and silky with fine notes of red fruits, a hint of vanilla*

Pinot Noir, Marlborough, New Zealand, 2014

*Flavours of ripe cherries & a lingering savoury finish*

### Menu C

\*

Sancerre, Loire, France 2015

*Lime & chalky mineral notes with a crisp, clean finish*

Chablis 1er Cru, Louis Michel, Burgundy, France, 2012

*Green apple with gentle hints of lemon & nectarine*

Rioja Reserva, Marqués de Riscal, Spain, 2011

*Full of red fruits and spice & an earthy finish*

Mercurey 1er Cru, Burgundy, France, 2013

*A bouquet of red fruits, soft on the palate with refreshing acidity*

*\*Wine vintages may vary from those shown*

## Menu A ( 45 pp )

Tortano Sourdough Bread & Pitted Harlequin Olives

\*

Artichoke Soup

*white truffle oil*

Seared Tuna Salad

*marinated fennel*

Ham Hock Terrine

*celeriac remoulade, watercress*

\*

Fillet of Cod

*olive oil potatoes, roasted tomatoes & olive tapenade*

Corn-fed Chicken Breast

*chestnut stuffing, Savoy cabbage, crispy bacon, red wine sauce*

Pan Fried Pumpkin Gnocchi

*mascarpone cream, wild herbs*

*served with green herb salad,*

*sautéed French beans with lemon & garlic oil*

\*

Glazed Lemon Tart

*candied lemon zest*

Sticky Date Pudding

*toffee sauce & crème fraîche*

\*

Infused Teas or Coffee

## Menu B ( 55 pp )

Tortano Sourdough Bread & Pitted Harlequin Olives

\*

Spiced Parsnip Soup

*cinnamon cream*

Oak Smoked Salmon

*baby capers, shallots, toasted sourdough*

Caramelised Onion Tart

*Colston Basset stilton*

\*

Fillet of Sea Bream

*roasted fennel Provençale*

Black Feathered Turkey

*traditional trimmings*

Saffron & Butternut Squash Risotto

*crispy shallots*

*served with Charlotte potatoes with pea pesto,*

*roasted broccoli, paprika vinaigrette*

*& Marcona almonds*

\*

White Chocolate & Earl Grey Crème Brûlée

Glazed Lemon Tart

*lemon granita*

\*

Infused Teas or Coffee

## Menu C ( 65 pp )

Tortano Sourdough Bread & Pitted Harlequin Olives

\*

Creamed Chestnut Soup

*wild mushrooms & tarragon*

Beef Carpaccio

*horseradish mayonnaise*

Dorset Crab

*avocado & Melba toast*

\*

Fillet of Roast Halibut

*spinach, baby artichokes, saffron sauce*

White Truffle Tortelloni

*Champagne butter sauce, wild rocket*

Black Feathered Turkey

*traditional trimmings*

Peppered Fillet of Venison

*spiced red cabbage, cranberry sauce*

*served with duck fat roast potatoes & roast root vegetables*

*glazed with clover honey*

\*

Mars Bar Cheesecake

*crème fraîche*

Champagne Jelly

*mixed berries*

Christmas Pudding

*brandy butter*

\*

Infused Teas or Coffee

### Additional Extras:

*Aspen fries with parmesan and truffle oil are available  
as a supplement at 3.50 per portion*

*Selection of Neal's Yard cheeses with Orkney oat cakes  
and fig chutney available on request at 7.50 per portion*