

Shhhhh

A long, elegantly set dining table in a private room. The table is covered with a white tablecloth and is set with white plates, silverware, and glassware. Several tall, clear glass candle holders with lit candles are placed along the table, creating a warm and intimate atmosphere. The background is softly blurred, showing more of the dining area and the warm lighting of the room.

THE PRIVATE ROOM AT HUSH

No.8 LANCASHIRE COURT, BROOK STREET
LONDON, W1S 1EY

EST. 1999 Hush

Mayfair's best kept secret, Hush remains one of London's ultimate private dining venues. Whether you're planning a family celebration, cocktail party or a corporate meeting, Hush has an option to suit you. Tucked away in a hidden courtyard in the historic heart of Mayfair, Hush has two stunning private dining spaces together with the perennially popular cocktail bar & one of the best outdoor dining spaces in London.

The Private Room is located on the second floor & has a contemporary modern feel, with an abundance of natural daylight, private bar & kitchen, cloakroom, air conditioning & new state of the art audio-visual equipment. The room can accommodate up to 60 guests for a sit-down dinner, or up to 100 for a standing reception with a dedicated front of house team to ensure your event runs smoothly.



Menu A 45pp

Artichoke Soup
white truffle oil

Seared Tuna Salad
marinated fennel

Ham Hock Terrine
celeriac remoulade



Fillet of Cod
olive oil potatoes, slow roasted tomatoes, olive tapenade

Corn-fed Chicken Breast
chestnut stuffing, Savoy cabbage, crispy bacon, red wine jus

Pan Fried Pumpkin Gnocchi
mascarpone cream, wild herbs



Glazed Lemon Tart
candied lemon zest

Sticky Toffee Pudding
crème Fraiche

Menu B 55pp

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

Roast Devonshire Duck Breast
Savoy cabbage, bacon, balsamic dressing

Saffron & Butternut Squash Risotto
crispy shallots



Champagne Jelly
mixed berries

Warm Valhrona Chocolate Pot

Menu C 65pp

Creamed Chestnut Soup
wild mushrooms, tarragon

Beef Carpaccio
horseradish mayonnaise

Dorset Crab
avocado, Melba toast



Fillet of Roast Halibut
spinach, baby artichokes, saffron sauce

Peppered Fillet of Venison
spiced red cabbage, cranberry sauce

White Truffle Tortelloni
Champagne butter sauce, wild rocket



Mars Bar Cheesecake
crème fraiche

White Chocolate & Earl Grey Crème Brûlée

Main courses are served with crushed Charlotte potatoes & sautéed green beans with lemon oil & garlic

Fresh mint tea & coffee are included in all menus

Pre Lunch / Dinner Canapés 12pp

Choose 4 from the list below

- Formans London Cure Smoked Salmon Crostini
- Dressed Dorset Crab on Toast
- Chicken Cigars with Almond & Cinnamon
- Duck Spring Rolls with Plum Sauce
- Mini Yorkshire Pudding with Grilled Beef Fillet & Horseradish
- Wild Mushroom Arancini with Truffle Mayonnaise
- Mini Welsh Rarebit
- Vegetarian Spring Rolls



Plated Breakfast 30pp

Fresh Pastry Basket



- Grilled Avocado on Toasted Sourdough
- Scottish Smoked Salmon & Scrambled Eggs on Toasted Sourdough
- Classic Eggs Benedict
- (Poached Eggs on a Toasted Muffin with Roasted Ham & Hollandaise Sauce)*
- The Full English
- (Free Range Eggs, Cumberland Sausages, Mushrooms, Roasted Streaky Bacon, Plum Tomato)*
- Scrumshus Granola with Greek Yoghurt & Mixed Berries



White & Brown Toast with a selection of Wendy Brandon Jams

Fresh Orange Juice & English Breakfast Tea or Coffee

Hot Breakfast Buffet 25pp

English Breakfast Tea & Coffee



- Fruit & Pastries
- Roasted Plum Tomatoes
- Smoked Streaky Bacon
- Baked Beans
- Cumberland Sausages
- Buttered Chestnut Mushrooms
- Free Range Scrambled Eggs
- White & Brown Toast

Wines

Please note that wines and vintages are subject to change

White Wine

	Bottle
Torrontes “Melodias”, Argentina, 2015	29
Picpoul de Pinet, Beaugaran, France 2015	35
Pinot Grigio Classici DOC, Italy, 2015	39
Sauvignon Blanc, Yealands, New Zealand, 2016	43
Albariño, Pazo Castrelo, Rias Baixas, Spain 2014	45
Chardonnay, Bogle Winery, USA, 2014	45
Grüner Veltliner, Austria 2015	45
Gavi di Gavi, “La Minaia”, Italy 2015	51
Pinot Gris, “Beurrot”, Kooyong, Australia, 2014	55
Sancerre, Dm des Vieux Pruniers, France 2014	55
Chardonnay, Planeta, Sicily, Italy, 2015	55
Viogner Blend, Ixir Grande Reserve, Lebanon, 2015	55
Rully 1er Cru Rabource, Burgundy, France, 2011	61
Chablis 1er Cru, Louis Michel, France 2013	65
Pouilly Fume Triptyque, Loire, France, 2014	65
Condrieu, “La Petite Côte”, France, 2015	65
Puligny Montrachet, Jean Louis Chavy, France, 2014	75
Chardonnay, Dreams IGT, Jermann, Italy, 2014	85

Red Wine

	Bottle
Primitivo, “Boheme”, Italy, 2015	29
Carménère Reserva, De Gras, Chile, 2015	35
Montepulciano d'Abruzzo, Podere, Italy 2015	39
Côtes du Rhône, France 2013	43
Merlot, Chateau Ste Michelle, USA, 2014	45
Chianti Classico, Cecchi, Italy 2014	45
Estate Malbec, Argentina, 2015	45
Cabernet Sauvignon “Seven Oaks”, USA, 2013	45
Fleurie “Poncié”, Dm du Vissoux, France 2015	51
Pinot Noir, Yealands, New Zealand, 2015	51
Nero d'Avola, “Santa Cecilia”, Italy, 2011	55
Primitivo di Manduria, “Papale Oro”, Italy, 2013	55
Rioja Reserva, Marqués de Riscal, Spain, 2011	63
Mercurey 1er Cru Clos des Barraults, France, 2012	63
Châteauneuf du Pape, France, 2013	65
Brunello di Montalcino, Tuscany, Italy, 2009	65
Château Mille Roses, Margaux, France, 2012	75
Cabernet Sauvignon, “Artemis” , USA, 2013	85

Gin & Jam Afternoon Tea 35pp

A Welcome Tipple



Hush Gin Cocktail of choice

Formans Smoked Salmon on Granary Brown
English Cucumber on White Bread
Chicken & Tarragon Mayonnaise on Sourdough Bread
Egg Mayonnaise & Cress on Brown Bread

Warm Scones with Clotted Cream & a Trio of Jams
Wendy Brandon's Gooseberry, Blackberry & Rhubarb

Selection of Mini Macaroons
Earl Grey Crème Brûlée

Choice of *Hush Own Blend* Loose Leaf Teas



Canapés

Formans London Cure Smoked Salmon Crostini 2
Dressed Dorset Crab on Toast 2.5

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

Wild Mushroom Arancini with Truffle Mayonnaise 2
Mini Welsh Rarebit 1.5
Vegetarian Spring Rolls 2

Chocolate Brownie 1.5
Mini Lemon Tart 1.5
Mini Warm Valhrona Chocolate Pot 2



Substantial Canapés 4.5each

Mini Hamburger with Wild Rocket, Gherkin & Ketchup
Almond Coated Chicken Goujons with Aioli
Saffron Risotto
Rare Tuna Salad with Soy & Ginger Dressing
Lemon Sole Goujons & Tartare Sauce
Macaroni Cheese with Crispy Bacon
Beetroot, Fennel & Mozzarella Burgers

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Capacity

32 guests on one table (28 boardroom with AV equipment)
60 guests on round tables
100 guests for a standing reception

Access Times

Breakfast 8.00am – 10.30am
Lunch 12.00pm – 4.30pm
Dinner 6.30pm – 12.30am (last drinks orders 11.45pm)

Facilities

Private Cloakroom
Lift Access
AV equipment available to hire

Music

You are welcome to organise your own playlist or musicians, alternatively Hush will play background music. Hush work closely with a DJ, we would be happy to arrange this for you or put you in touch directly.

Room Layout

Candles & small complimentary flower arrangements are provided for the tables, you are welcome to bring your own or we can provide details of our florist.

Dietary Requirements

We do our best to accommodate all dietary requirements.

Further information

Printed menus can be dedicated & personalised for your event
Hush will provide complimentary place cards
VAT included in all pricing
15% service charge applies to private bookings



To discuss your event details or arrange a viewing, please contact the team on 0207 659 1511

[Take a virtual tour of Hush Mayfair](#)

