

EST. 1999 Hush

We kindly ask you to choose one menu for the entire party.

*For all sit down lunch or dinner functions of 18 or under, guests can choose on the day.
For parties of 18 or above, we will ask you to pre-order dishes for each guest.*

Dietary requirements can be catered for, please advise your events manager.

** Gluten Free*

All menus are served with complimentary Tortano Sourdough Bread & Pitted Harlequin Olives

An additional cheese course can be added to all menus for a supplement of £10pp.

Selection of Neal's Yard Cheeses with Orkney Oat Cakes & Fig Chutney

Fresh Mint Tea, Coffee & Petit Fours £4pp

Menu A

£50 per person

Oak Smoked Salmon with Lemon and Toasted Sourdough Bread

Ham Hock Terrine, Piccalilli, Crusty Sourdough

Jerusalem Artichoke Soup, White Truffle Oil *



Chermoulah Spiced Corn-fed Chicken, Black Garlic Hummus, Chicken Cigar

Tiger Prawn Risotto, Curry Sauce, Crispy Shallots

Spiced Lentils, Aubergine Purée, Roasted Baby Artichokes *

Served with Sautéed Green Beans with Lemon Oil & Hand Cut Chips



Mars Bar Cheesecake, Crème Fraîche

Glazed Lemon Tart, Crème Fraîche

Seasonal Sorbet *

Menu B

£56 per person

Dressed Dorset Crab, Avocado Salad *

Chicory & Walnut Salad with Blue Cheese Dressing *

Beetroot, Rag Stone Goat's Cheese & Walnut Salad *



Fillet of Atlantic Cod, Spinach, Saffron & Clam Sauce *

Breast of Corn-Fed Chicken, Truffled Pecorino Cappuccino *

Fragrant Sweet Potato Mash, Wild Mushrooms, Salsify, Kale *

Served with Baby Kale Salad with Pecorino & Walnuts & Hand Cut Chips



Mars Bar Cheesecake, Crème Fraîche

Elderflower & Prosecco Jelly, Jersey Cream

Seasonal Sorbet *

Menu C

£60 per person

Plancha Tiger Prawns with Chilli Dressing & Burnt Lime

Sautéed Scallops, Cauliflower Purée, Hazelnut Crumble *

Watermelon & Feta Salad, Red Onion, Raspberry Balsamic *



Roasted Tuna, Pistachio Crust, Aubergine Caviar, Fennel Salad *

Breast of Corn-Fed Chicken, Truffled Pecorino Cappuccino *

Taglierini Pasta, Tomato, Chilli, Garlic *

Served with Sautéed Green Beans with Lemon Oil & Aspen Fries



Elderflower & Prosecco Jelly, Jersey Cream

White Chocolate & Earl Grey Crème Brulee

Seasonal Sorbet *

Menu D

£65 per person

Burrata, Cherry Tomatoes, Almonds, Honey & Thyme *

Dressed Dorset Crab, Lobster & Avocado Salad *

Caramelised Onion Tart, Colston Bassett Stilton



Monkfish, Grilled Chorizo, White Beans, Olive Oil *

Rump of Welsh Lamb, Caponata, Aged Balsamic, Herb Dressing *

Wild Mushroom Risotto, Aged Parmesan, Fresh Herbs *

Served with Sweet Potato Mash and Creamed Spinach Hollandaise, Nutmeg



Whisky & Brown Butter Brioche Pudding

White Chocolate & Earl Grey Crème Brulee

Seasonal Sorbet *

Menu E

£72 per person

Carpaccio of Beef, Horseradish Mayonnaise

Tuna Tartare, Loin of Bluefin Tuna, Avocado *

Asparagus, Fried Duck Egg, Black Truffle *



Grilled Native Lobster Thermidor

Fillet of Scottish Angus Steak, Rosti, Spinach, Morels, Madeira Jus

Porcini Mushrooms, Parmesan Polenta, Basil Dressing *

Served with Parmesan Courgettes, Herb Mayonnaise, Aspen Fries, Parmesan & Truffle Oil, Chargrilled Asparagus, Rock Salt & Lemon



Whisky & Brown Butter Brioche Pudding

Warm Valhrona Chocolate Pot

Seasonal Sorbet *

All prices include VAT. A discretionary service charge of 15% will be added to your final bill.

Festive Menu

£56 per person

Available from Monday 20th November 2017

Carpaccio of Oak Smoked Salmon, Capers & Shallots
horseradish mayonnaise & toasted brioche

Ham Hock Terrine
homemade piccalilli

Spiced Parsnip Soup *
cinnamon cream



Roasted Ballotine of Norfolk Turkey
mosaic of chestnut & sage stuffing

Pot Roast Pheasant
apricot & herb stuffing, chipolatas wrapped in bacon

Wild Mushroom Risotto
aged parmesan, fresh herbs

*all served with creamed brussel sprouts, chestnuts, root vegetables,
roasted Charlotte potatoes with seasonal spices & cranberry sauce*



Flourless Chocolate & Orange Fondant
caramel sauce

Traditional Christmas Pudding
Brandy whipped cream

Seasonal Sorbet *



Fresh Mint Tea, Coffee & Mince Pies £4pp

All prices include VAT. A discretionary service charge of 15% will be added to your final bill.