



Shhhhh

EST. 1999
Hush
PRIVATE DINING & EVENTS

“I wanted to create
the exclusive feel of a
private members club,
without the membership”

Jamie Barber, Owner





EST. 1999 Hush

[About Hush](#)

[The Sir Roger Moore Room](#)

[Blades](#)

[Menus](#)

[Aviator](#)

[Gin & Jam Afternoon Tea](#)

[Contact](#)



About Hush

Tucked away in a charming cobbled courtyard in the historic heart of Mayfair, Hush's iconic townhouse has remained one of London's favourite secret locations for nearly two decades.

Hush was founded in 1999 by former entertainment lawyer Jamie Barber and the late Sir Roger Moore's son, Geoffrey; both passionate foodies with big ambitions and a great address book between them. Over the last 18 years, Hush has become a hugely successful and popular destination for a clientele that mixes savvy Londoners and sophisticated international visitors; deservedly honoured with the prestigious "Test of Time" award at the Tatler Restaurant Awards.

We welcome a variety of events at Hush, from wedding receptions in our luxurious dining room Blades to cocktail masterclasses and after work drinks in our stylish, award-winning cocktail lounge, Aviator.

Our dedicated team would be delighted to talk through the array of options available to ensure that your special event is a memorable and successful one.



SIR
Blue Moon
PRIVATE DINING ROOM



SIR
Sir Roger Moore
PRIVATE DINING ROOM
Sponsored by
CHAMPAGNE
TAITTINGER

In memory of our late co-founder, Sir Roger Moore, Hush is proud to present The Sir Roger Moore Room, established in Winter 2017.

We have been honoured to host many celebratory events with Sir Roger over the years, from intimate birthday parties to our own launch party, and are delighted to be dedicating the private dining room in his name.

Sir Roger became a UNICEF ambassador in 1991, and it was a cause very close to his heart. In recognition of this, and Sir Roger's enduring legacy, for every event held, Hush will be delighted to make a donation to UNICEF, ensuring that every cause for celebration is also an occasion to help someone in need.





Event Planning

The Sir Roger Moore Room at Hush is entirely self-contained on the second floor of the Mayfair townhouse and boasts a private bar, cloakroom and kitchen, all exclusive to your event. There is an abundance of natural daylight from the windows overlooking the courtyard and the room is fully air-conditioned.

The flexibility of the room lends itself to a wide variety of occasions. Whether you are planning a celebratory lunch for 20 guests, a company awards dinner for 60 or a 30th birthday party with a DJ for up to 100 guests.

Access times

Breakfast	8.00am – 10.30am
Lunch	12.00pm – 4.30pm
Dinner	6.30pm – 12.30am

Facilities

- Private bar and kitchen
- Exclusive Cloakroom
- Disabled Access
- AV equipment
- 2x2m projector and screen
- Hand held microphone
- 6 x 1m stage blocks
- Conference phone
- Complimentary Wi-Fi

Table arrangements

Terrariums decorate each of the tables. You are welcome to bring your own flower arrangements, alternatively we would be happy to arrange floral centrepieces for you based on your requirements.

Music

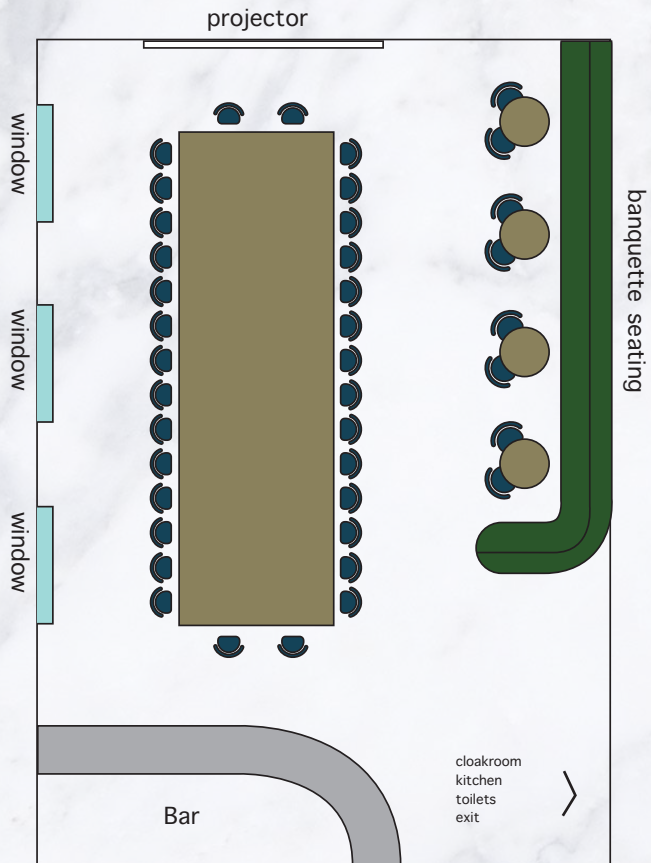
You are welcome to organise your own playlist (requires AUX connection) or arrange live musicians or performers. Alternatively background music will be played into the room. Hush work closely with a DJ, we would be happy to arrange this for you or put you in touch directly.

Further information

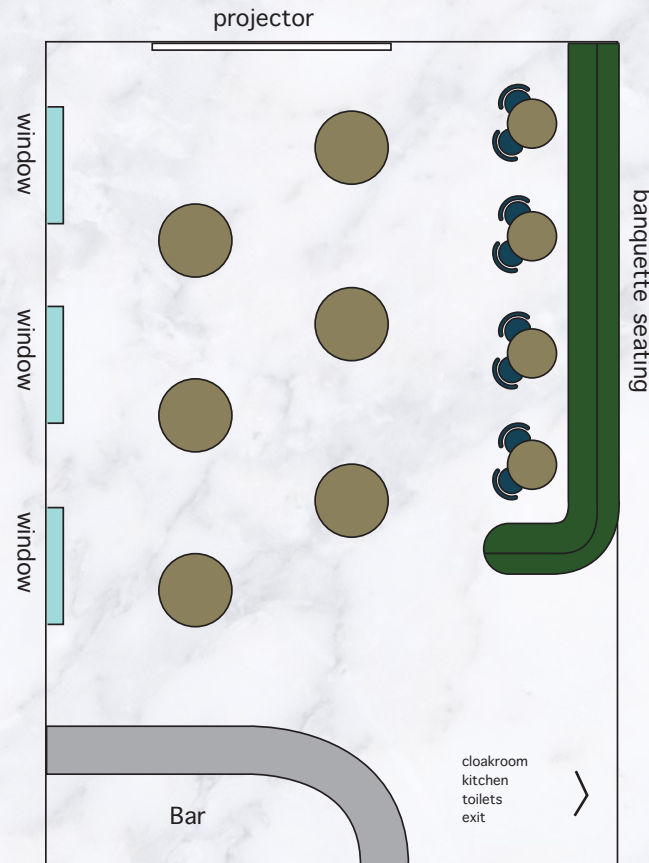
Printed menus can be dedicated and personalised for your event, Hush will provide complimentary place cards. VAT is included in all pricing. 15% service charge applies to all private bookings.

Room configurations

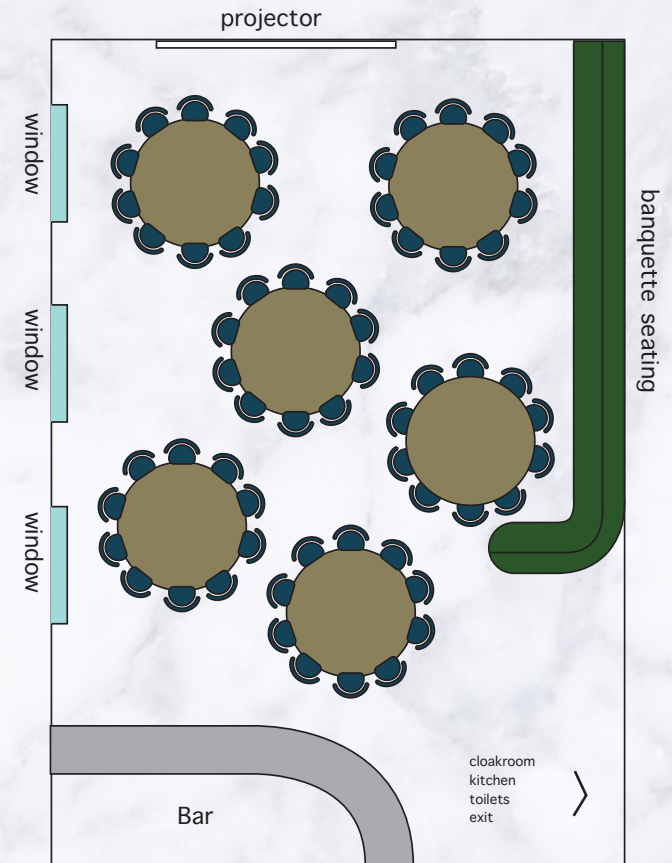
Dimensions 12.65m x 6.65m



Seats 10 to 32 guests



Standing up to 100 guests



Seats up to 66 guests

A photograph of a restaurant interior. In the foreground, a gold-colored bar cart is filled with various glasses, bottles, and a silver pitcher. The background shows several round tables with white tablecloths and white chairs. A bar area with shelves of bottles is visible on the left. The floor is made of light-colored wood. The lighting is warm and ambient. A dark curtain is visible on the right side of the frame.

BLADES[®]
AT HUSH



BLADES

Blades at Hush harks back to a bygone era, when Mayfair was the place to go for any discerning Londonista. The name is a nod to the private members club of James Bond M, and reflects our ethos that Hush is like a private members club without the membership.

Hush has a natural 60s connection; the windows of Blades look in to Jimi Hendrix's apartment and a selection of 60s photography of Sir Roger Moore and other film stars from Hush co-founder Geoffrey Moore's personal collection line the walls. Together with Hush's natural affiliation with Bond, Blades is an opportunity to rediscover the glamour of the era.

Blades is also proud to showcase one of the most extensive lists of fine and rare whiskies in London, including several lost distilleries of Scotland.



Event Planning

Blades offers a charming and elegant setting for your event and is particularly fitting for intimate wedding receptions, bridal or baby showers. Adjacent to the cocktail lounge on the first floor, the restaurant can accommodate up to 40 guests for a seated reception when hired exclusively.

Access times

Breakfast 8.00am – 10.30am
Lunch 12.00pm – 4.30pm
Dinner 6.30pm – 12.30am

Facilities

Cloakroom
Disabled Access
60" TV stand
Microphone and speaker

Music

Hush background music

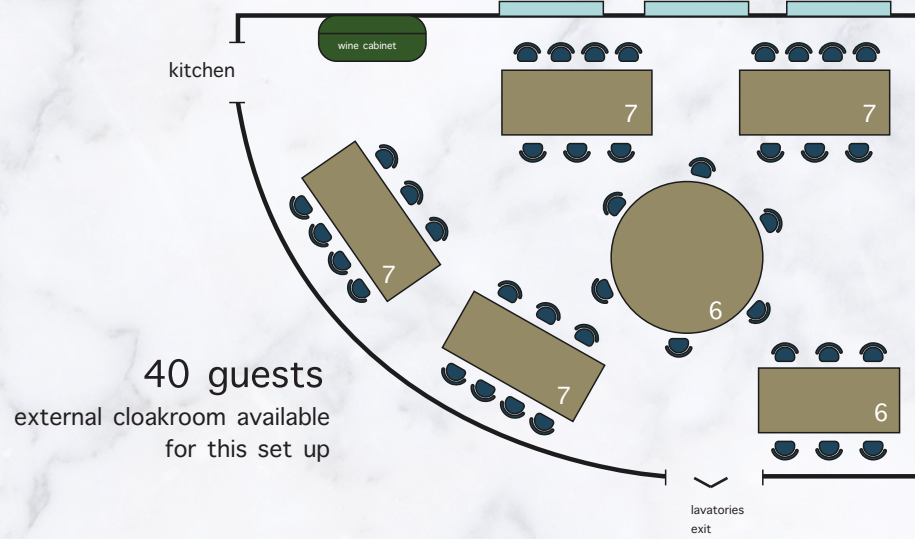
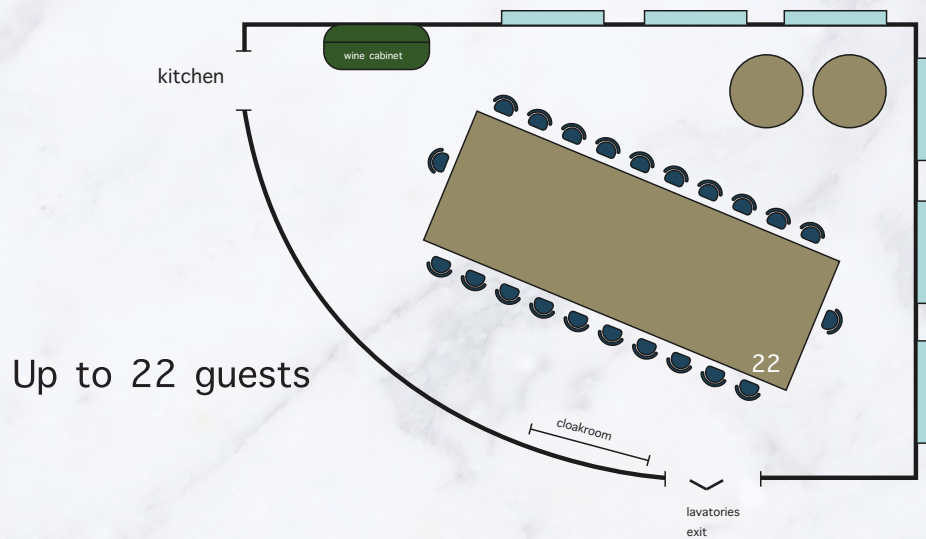
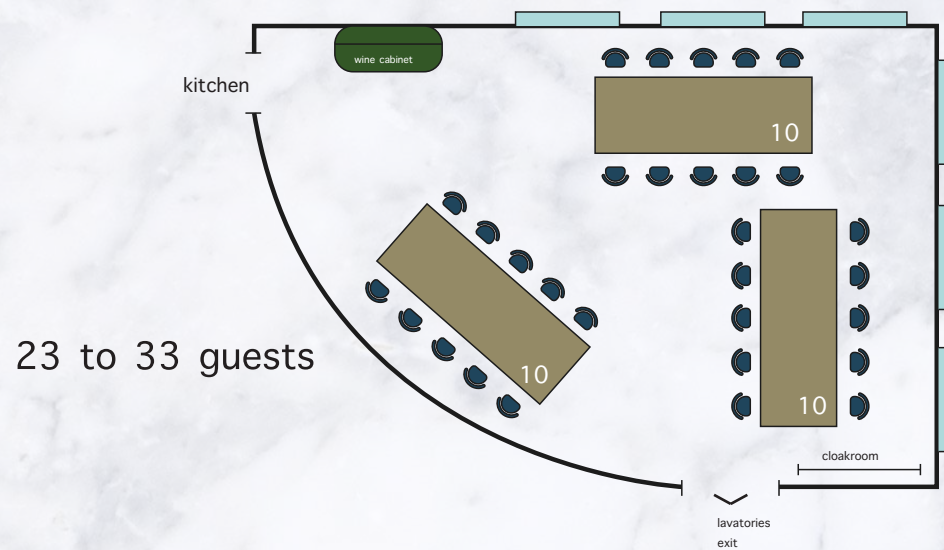
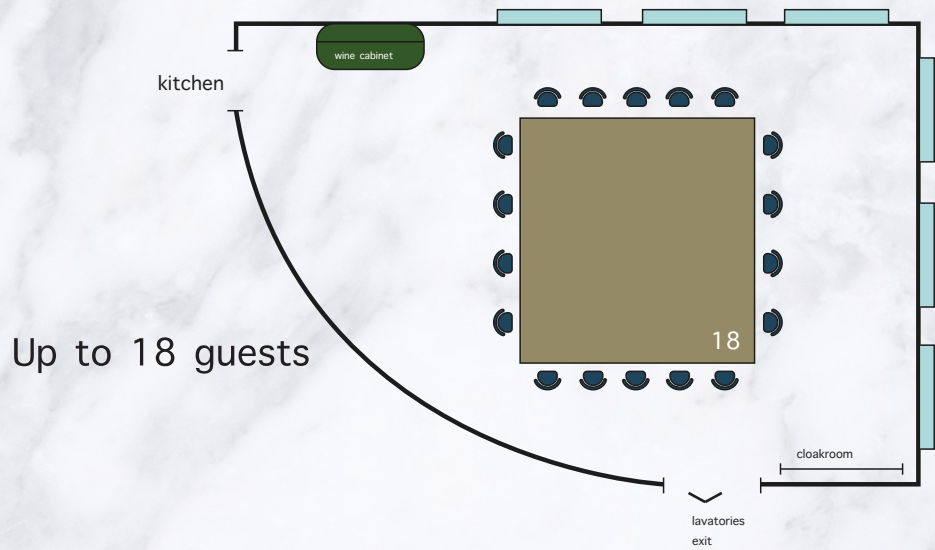
Table arrangements

You are welcome to bring your own flower arrangements, alternatively we would be happy to arrange floral centrepieces for you based on your requirements.

Further information

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

Room configurations



Private Dining Menus

All served with complimentary Tortano Sourdough Bread
& Pitted Harlequin Olives

LUNCH & DINNER MENUS

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

For parties of 18 or above, we will ask you to pre-order dishes for each guest ahead of your event.

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

* indicates gluten free option

CHEESE

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 pp

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, Roasted Baby Artichokes,
Aubergine Purée*

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

Mars Bar Cheesecake, Crème Fraîche

Glazed Lemon Tart, Candied Lemon Zest

Seasonal Sorbet*

MENU B

£56 pp

Dressed Dorset Crab, Avocado Salad*

Chicory & Walnut Salad, Blue Cheese Dressing*

Beetroot, Ragstone Goat's Cheese & Walnut Salad*

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

Breast of Corn-Fed Chicken,
Savoy Cabbage, Tarragon Cream*

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 pp

Plancha Tiger Prawns, 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, Parmesan & Truffle Oil*

Elderflower & Prosecco Jelly, Jersey Cream*

White Chocolate & Earl Grey Crème Brûlée*

Seasonal Sorbet*

Private Dining Menus

MENU D

£65 pp

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 Brûlée*

Seasonal Sorbet*

MENU E

£72 pp

Carpaccio of Beef, Horseradish Mayonnaise*

Loin of Bluefin Tuna Tartare, 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 Rocket & Parmesan Salad,
Aspen Fries, Parmesan & Truffle Oil,
Chargrilled Asparagus, Rock Salt & Lemon**

Whisky & Brown Butter Brioche Pudding

Warm Valhrona Chocolate Pot

Seasonal Sorbet*

Canapés

Prices are set per item
Minimum order of 20 per canapé

DRINKS RECEPTION PACKAGE

Glass of Taittinger Champagne and 3 x canapés of your choice per person
£20pp

FISH & SHELLFISH

Fried Langoustines with Romesco Sauce* £4

Crab Mayonnaise with Pickled Kohlrabi
& Salmon Roe* £3

Formans London Cure Smoked Salmon Crostini £2

MEAT & POULTRY

Iberico Ham & Cep Croquettes £3

Duck Liver Mousse, Tomato Marmalade, Brioche Toast
£2.5

Chicken Cigars with Almond and Cinnamon £2.5

Duck Spring Rolls with Plum Sauce £2.5

Mini Yorkshire Pudding with Grilled Beef Fillet
and Horseradish £3.5

VEGETARIAN

Wild Mushroom Arancini with Truffle Mayonnaise £2

Beetroot Hummus* £2

Mini Welsh Rarebit £1.5

Wild Mushroom and Thyme Tartlets £2.5

SWEET

Chocolate Brownie £1.5

Mini Lemon Tart £1.5

Mini Valhrona Hot Chocolate Pot* £2

SUBSTANTIAL CANAPÉS

£4.5 each

Mini Hamburger with Wild Rocket, Gherkin and Ketchup

Almond Coated Chicken Goujons with Aioli*

Saffron Risotto*

Rare Tuna Salad with Soy and Ginger Dressing*

Lemon Sole Goujons and Tartare Sauce

Macaroni Cheese with Crispy Bacon

Gluten free option available, please advise your events manager.

Wine

WHITE WINE

Picpoul de Pinet, Beaugaran, France 2016	35
Pinot Grigio, Vignetto Canterelle, Italy 2016	43
Grüner Veltliner, Vomhaus, Australia 2017	45
Sauvignon Blanc, Yealands, New Zealand 2017	47
Douro Superior White, Quinta do Crasto, Portugal 2016	49
Chardonnay, Bogle Winery, USA 2016	51
Albarnaiño, Do Rias Baixas, Mar de Frades, Spain 2016	53
Gavi di Gavi, "La Minaia", Piemonte, Italy 2016	55
Pinot Gris, "Beurrot", Kooyong, Australia 2016	57
Viogner Blend, Ixir Grande Reserve, Lebanon 2015	59
Riesling, "Eroica", Chateau Ste Michelle, USA 2014	61
Sancerre, Domaine Franck Millet, Loire, France 2017	63
Chardonnay, Planeta, Sicily, Italy 2016	65
St Aubin 1er Cru, Gilles Bouton, France 2016	69
Pouilly Fuissé, Dom Saumaize Michelin, France 2014	70
Chenin Blanc, "The FMC", South Africa 2015	71
Chablis 1er Cru, Louis Michel, France 2015	73
Pouilly Fume Triptyque, Loire, France 2014	75
Condrieu, "La Petite Côte", France 2016	79
Puligny Montrachet, Jean Louis Chavy, France 2015	81
Colección 125 Chardonnay, Chivite Family, Spain 2014	85
Chardonnay, Dreams IGT, Viannaioli Jermann, Italy 2015	90
Corton Blanc Grand Cru, Dom Maillard Père et Fils, France 2014	90

RED WINE

Primitivo, "Boheme", Puglia, Italy 2017	35
Carménère, Viña Falernia Chile 2015	43
Côtes du Rhône, Dom Brusset, France 2016	43
Syrah, Chateau Ste Michelle, USA 2014	47
Chianti Classico, Storie di Famiglia Cecchi, Italy 2015	49
Malbec, "Don David", El Esteco, Argentina 2016	53
Cabernet Sauvignon "Seven Oaks", USA 2015	55
Pinot Noir, Yealands, New Zealand 2016	57
Fleurie "Poncié", Dm du Vissoux, France 2016	59
Bogle Essential Red, USA 2015	60
Primitivo di Manduria, "Papale Oro", Italy 2014	61
Nero d'Avola, "Santa Cecilia", Italy 2014	63
Pinot Nero, Red Angel IGT, Jermann, Friuli, Italy 2015	65
Rioja Reserva, Sierra Cantabria, Spain 2011	67
Altimus, Elesteco, Argentina 2011	70
Russian River Pinot Noir, MacMurray, USA 2013	73
Mercurey 1er Cru Clos des Barraults, France 2013	75
Gigondas les Hauts de Montmirail, France 2015	79
Brunello di Montalcino, Il Poggiona, Italy 2012	81
Château Mille Roses, Margaux, France 2013	83
Rioja Mirto, Ramón Bilbao, Spain 2012	85
Cabernet Sauvignon, "Artemis", USA 2014	90

CHAMPAGNE
TAITTINGER

NON VINTAGE	Bottle
Taittinger Brut Réserve	85
Taittinger Brut Prestige Rosé	85
Taittinger Nocturne Sec	85
Taittinger Prélude	90
Taittinger Les Folies de la Marquetterie	95
VINTAGE	
Taittinger Millésime 2009	90
Taittinger Blanc De Blancs 2005	150
Taittinger "Comtes" Rosé 2005	220

ROSÉ WINE

Comte de Provence, La Vidaybanaise, France 2015	50
Sancerre Rosé, Jean Reverdy et Fils, France 2016	55
Cloud Chaser, France 2015	60

SPARKLING WINE

Planeta Brut NV, Metodo Classico	65
Luc Belaire, Rare Brut	70
Luc Belaire Sparkling Provence Rosé NV	70
Hattingley Valley, Kings Cuvée Brut 2013	100

MAGNUMS

Taittinger Brut Reserve NV	140
Taittinger Prestige Rosé NV	150
Château Talbot, 4ème Cru Classé, France 2011	260

BOTTLED BEERS / CIDER

Staropramen Premium Lager	(5%) 6.5
Chang Premium Lager	(5%) 6.5
Rekorderling Dry Apple Cider	(5%) 6
Mineral Water (75cl)	5

Cocktails

HUSH COCKTAIL CLASSICS

12

HUSH CHAMPAGNE COCKTAIL

Vodka, Violet Loqueur, Taittinger Brut

MAYFAIR COSMO

Vodka, Grand Marnier, Cranberry Juice,
Fresh Raspberries

TWINKLE

Vodka, Elderflower Cordial, Taittinger Rosé

MAYFAIR MOJITO

Rum, Fresh Lime, Mint, Taittinger Rosé

CLASSIC PEACH BELLINI

Peach Purée, Peach Liqueur, Prosecco

MARGARITA

Premium Tequila, Triple Sec, Lime Juice

NEGRONI

Gin, Sweet Vermouth, Campari

WE LOVE BUBBLES

14

CLASSIC CHAMPAGNE COCKTAIL

Taittinger Brut, Courvoisier VSOP,
Grand Marnier, Angostura Bitters

PURPLE RAIN

Goji Liqueur, Violet Liqueur, Taittinger Brut

VICTORIA'S SECRET

Gin, Maraschino Liqueur, Lemon Juice,
Taittinger Rosé

ELDER BUBBLES

Vodka, Elderflower Cordial, Fresh Cucumber,
Taittinger Brut

BORN GINGER

Fresh Apple, Ginger, Ginger Beer, Taittinger Brut

NON-ALCOHOLIC DRINKS

7

VANILLA SKY

Fresh Mint, Ginger, Lime, Vanilla Syrup,
Apple Juice, Ginger Beer

SUGAR KANE

Mixed Berries, Vanilla Sugar, Cranberry Juice

BETTY FORD

Fresh Raspberries, Passion Fruit, Honey,
Apple Juice

VIRGIN COLADA

Pineapple Juice, Coconut Syrup, Lime Juice,
Double Cream

ELDERFLOWER SPRITZ

Elderflower Cordial, Fresh Mint, Soda Water





AVIATOR

Best Bar in London

- London Club and Bar awards 2017

Host your party in one of London's most prestigious cocktail bars. Fresh from winning 'Best Bar in London' at the London Club and Bar Awards 2017, allow Aviator's expert team of mixologists to lead you on a journey around the world without leaving your bar stool to discover a time when luxury ruled the skies.

Fitting for cocktail and canapé receptions for up to 120 guests, Aviator hosts an array of corporate and private events, whatever the occasion.

Our skilled and committed team of mixologists can also bring Aviator to you. From hosting a cocktail masterclass in the comfort of your own home or hiring our bar team to bring their first-class cocktails to your party.



Cocktail Masterclass

Discover classic cocktails from across the globe, stopping at one famed cocktail making city at a time.

Learn the tricks of the trade, showcase your new bartender skills and enjoy tasting the rewards.

Cocktail Masterclass £30pp

Our cocktail masterclass includes 2 premium cocktails from our 'Inflight Menu' per person and a personalised Aviator passport to keep.

Cocktail Masterclass 'First Class' £40pp

Upgrade to first class and enjoy 2 premium cocktails from our 'Inflight Menu', 1 take-off nibble, 1 short haul bar snack per person and a personalised Aviator passport to keep.

Aviator's Cocktail Masterclasses are available Monday to Saturday 3pm – 6pm, subject to reservation and suitable for groups of up to 20.

[Gift vouchers available here](#)





Gin & Jam Afternoon Tea with Gin Masterclass

'Shaken not Stirred'

£60pp

"Kensington Gardens": A Welcome Tipple

Hush Gin Cocktail of Choice

Hush Gin & Tonic Oak Smoked Salmon and Cream Cheese on *German Rye*

Smoked Ham with Onion Jam & Watercress on *Tortano Sourdough*

Manchego & Quince Jelly on *Soft White*

Corn-fed Chicken & Tarragon Mayonnaise on *Tortano Sourdough*

Warm Scones with Clotted Cream & a trio of jams

(Wendy Brandon's Gooseberry, Blackberry and Rhubarb)

Raspberry Ripple Lollipops, Milk Chocolate & Passion Fruit Jaffa Cake,

Lemon Curd Tart, Passion Fruit Choux Bun

Choice of *H. R. Higgins of Mayfair* Loose Leaf Teas

Celebrate in style with Afternoon Tea in the chic surroundings of The Sir Roger Moore Room. Suitable for groups of 15 or more, enjoy our quintessentially British Afternoon Tea with a twist. Your guests will be treated to a Hush Gin masterclass from one of our knowledgeable and talented mixologists. Learn how to make James Bond's famous tittle of choice – the Vesper Martini, before tucking in to Hush Gin infused smoked salmon sandwiches and warm scones with clotted cream. Each cocktail had been carefully designed to complement the delightful flavours of Wendy Brandon's homemade jams and is made using our own boutique blended Hush Gin.



AFTERNOON TEA
AWARDS
2017

Afternoon Tea gift vouchers
for smaller parties in Blades
available here



We look forward to creating a memorable event for your special occasion at Hush. Please do not hesitate to contact our experienced and dedicated events team for further details.

Contact:

For event enquiries:
events@hush.co.uk
02076591511

EST. 1999
Hush

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