



LUSH & HUSH FEAST & SPARKLE

A Townhouse Christmas Feast at LUSH&HUSH

Festive Weekend (19-21 Dec) + Christmas Eve

Small · Warm · Luxurious · Candlelit
WITH LIVE ELECTRIC PIANO

FIRST SEATING

6:00 PM – 8:00 PM

£109 FIRST SEATING · CHAMPAGNE INCLUDED / PAIRING WINE +35

5 COURSE FEAST in Notting Hill Townhouse WITH SOFT, WARM, LIVE, ELEC-PIANO

OYSTER FEAST

1 Oyster with Sea Salt Foam · 1 Kimchi Oyster · 2 Classic Oysters
Alternative: Seared Salmon Sashimi

CHAMPAGNE OUDINOT BRUT TRADITIONAL NV-EAST
SUSSEX, ENGLAND

CRAB MEAT SCRAMBLE

Crab Meat Scramble on scrambled EggWhite, Champagne Essence

CAVE DE LUGNY EUGENE BLANC CHARDONNAY 2023
BTG-BOURGOGNE, FRANCE

WAGYU BEEF BOURGUIGNON

Japanese A5 Wagyu beef, slow-cooked in rich red wine. A French classic.

PINOT NERO TUNELLA-COLLI ORIENTALI DEL FRIULI,
ITALY

MAIN COURSE – SURF & HUNT

Pan-Grilled Venison Fillet & Seared Lobster Tail with Caviar Winter Jus ·
Chestnut Notes

CHATEAU TEYSSIER MONTAGNE SAINT EMILION 2019-
BORDEAUX, FRANCE

SWEET SPARKLE

Ice Cream of Winter Fruits & Vanilla, Warm Pour

CHATEAU FILHOT SAUTERNES 2019-
SAUTERNES, FRANCE



Christmas



LUSH & HUSH | FEAST & SPARKLE

A Townhouse Christmas Feast at LUSH&HUSH

Festive Weekend (19-21 Dec) + Christmas Eve

SECOND SEATING

8:30 PM – 11:00 PM . Second Seating £139 (Champagne Included) . Wine Pairing +£49

7-Course Feast & Sparkle Night in Notting Hill Townhouse with Warm, Festive Piano

WELCOME & SABRAGE

A festive champagne opening ritual

OYSTER FEAST

1 Oyster with Sea Salt Foam · 1 Kimchi Oyster · 2 Classic Oysters

Alternative: Seared Salmon Sashimi

CHABLIS DOMAINE VINCENT DAMPT-BURGUNDY, FRANCE

GENTLE WAVES

Crab Meat on Scrambled Egg White, Champagne Essence

CHABLIS DOMAINE VINCENT DAMPT-BURGUNDY, FRANCE

FROM THE EARTH

Chargrilled King Oyster Mushrooms & Chestnuts

PINOT NERO TUNELLA-COLLI ORIENTALI DELFRIULI, ITALY

Japanese A5 BEEF BOURGUIGNON

Wagyu short rib, slow-cooked in rich red wine. A French classic.

MALBEC MARCHIORI & BARRAUD-ARGENTINA

MAIN COURSE – SURF & HUNT

Pan-Grilled Venison & Seared Lobster Tail with Caviar Winter Jus ·
Chestnut Notes

CHATEAU BARON ROTHSCHILD MEDOC 2021-BORDEAUX, FRANCE

FROM THE FIRE — JAPAN A5 WAGYU WELLINGTON

Japan A5 Wagyu tenderloin Wellington · Truffle Jus · Red Wine
Shallots The first A5 Wagyu Wellington in London.

Château Gruaud Larose

SWEET SPARKLE

Ice Cream of Winter Fruits & Vanilla, Warm Pour

CHATEAU FILHOT SAUTERNES 2019-SAUTERNES, FRANCE



Christmas