



# LUSH & HUSH FEAST & SPARKLE

A Townhouse Christmas Feast at LUSH&HUSH

## 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*