

MEETINGS, INCENTIVES, CONFERENCES & EVENTS MENUS



Luton Hoo

HOTEL, GOLF & SPA

★★★★★

BANQUETING DINNER MENU SELECTOR

3 Courses available to delegates at £44.50 per person. Coffee and Petits Fours £5.00 per person.

Because of the type of service and cuisine we offer, we respectfully request that the same choice of starter, one main course and one dessert is chosen for the entire group from the selection shown.

STARTERS

- Roasted Red Pepper Soup finished with Avocado Beignets (v)
Portland Lobster Bisque, Tiger Prawn Won Ton's
(supplement of £4.00)
- Wild Mushroom and Tarragon Ravioli,
Vegetable Spaghetti, Gorgonzola Cream Sauce (v)
Roasted Goats Cheese Crottin, Beetroot Salad,
Cherry Tomatoes, Roast Garlic Emulsion (v)
- Baby Leek and Truffle Terrine, Toasted Brioche and
Shaved Fennel Salad (v)
Scottish Salmon Fillet '3 ways'
(Oak Smoked - Gravdax - Rilette)
Fine Cress Salad and Sweet Mustard Dressing
(supplement of £2.00)
- Tian of Crab and Avocado,
Fragrant Herb Salad, Citrus Dressing
- Smoked Chicken, Baby Spinach and Apricot Terrine
Kumquat Dressing
- Pressing of Confit Chicken and Pistachio with
Macerated Fruits, Soft Herb Emulsion and Pea Shoot Salad
(supplement of £2.00)
- Confit Duck and Wild Mushroom
wrapped in Savoy Cabbage, Apple and Cider Reduction

MAIN COURSES

- Grilled Fillet of Portland Seabass,
Creamed Saffron Potato, Roasted Artichoke, Herb Cream Reduction
Herb Crusted Fillet of Scottish Salmon, Char Grilled Courgette,,
Lemon and Grain Mustard Potatoes, Carrot Purée
- Fillet of Lemon Sole, Roasted Fennel, Crushed New Potato,
Broad Beans, Pernod Essence
(supplement of £7.00)
- Wobbly Bottom Goats Cheese and Sun Blushed Tomato Ravioli,
Courgette and Carrot Spaghetti, Basil Oil (v)
Baby Spinach and Ricotta Pithivier, Cherry Vine Tomato,
Roast Pumpkin Sauce (v)
- Roast Supreme of Free Range Chicken, Sage and Onion Stuffing,
Chateau Potatoes, Roasted Root Vegetables, Roast Pan Juices
Steamed Breast of Guinea Fowl, Morel Stuffing,
Thyme Rosti, Café au Lait Essence
- Roast Breast of Gressingham Duck, Roast Sweet Potato, Bok Choi,
Shitake Mushrooms, Red Wine Jus
(supplement of £2.00)
- Fillet of Pork wrapped in Parma Ham, Black Pudding and
Smoked Bacon Potatoes, Roasted Carrots, Roast Pan Juices
- Roast Fillet of Casterbridge Beef, Pancetta Roast Potatoes,
Wild Mushrooms, Seasonal Vegetables and Truffle Jus
(supplement of £8.00)
- Pan Seared Rump of Lamb
Rosemary Fondant, Celeriac Purée and Port Wine Jus
- Thyme Roasted Rack of Lamb
Fine Beans wrapped in Bacon, Black Olive Mash, Port Wine Sauce
(supplement of £6.00)

DESSERTS

- Madagascan Vanilla Crème Brûlée with Home Made Shortbread
Mocca Panna Cotta, Tia Maria Espuma and Liquorice Ice Cream
- Caramelised Lemon and Lime Tart
Passion Fruit Coulis, Clotted Cream Ice Cream
Bitter Chocolate and Praline Truffle Torte
Compote of Orange and Orange Cream Sauce
- Apples 3 Ways
Apple Crumble, Apple Sorbet and Apple Mousse
(supplement of £2.00)
- Treacle Tart, Vanilla Bean Ice Cream
Orange Marmalade Bread and Butter Pudding
Bramble Purée, Vanilla Bean Ice Cream
'Trio of Caramel'
Crème Caramel, Caramel Pear, caramel Ice Cream
(supplement of £2.00)
- Baked Blueberry Cheesecake with Cranberry Ice Cream
British Selection of Cheese
Quince Jelly, Roasted Walnut and Sultana Bread, Home Made Chutney
(supplement of £3.50)
- Platter of British Cheese per Table of 10
£65.00

The Mansion House, Luton Hoo,
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SUPPLEMENTAL DISHES

A range of alternatives and additional course suggestions.

SORBETS

£4.50 each

Pink Champagne and Peach

Gin and Tonic

Passion Fruit and Vanilla

INTERMEDIATES

Roasted Wild Mushroom Soup
with Tarragon Crème Fraîche

£7.00

Twice Baked Cheese Soufflé,
Wilted Rocket, Plum Tomato Galette

£8.00

Pan Fried Spinach Gnocchi
Roasted Pine Nuts and Dolcelatte Cream

£9.95

Steamed Fillet Sea Bream
finished with Sauce Vierge

£12.50

DELEGATE LUNCH MENU

for 8 covers or less

£15.00 per person

Chef's Home Made Soup of the Day
with Rustic Bread

Selection of Sandwiches
and Wraps with Crisps

Dessert from our Pastry Department

Seasonal Fruit Bowl

We very much hope that you will
find a suitable choice for your meal from
our selection.

Please do ask if you would like any
assistance or additional ideas to ensure
your event is a complete success.

CHOICE LUNCH OR DINNER MENU

for up to 40 covers chosen on the night

£46.50 per person

STARTERS

Confit Duck and Wild Mushroom Pressing
wrapped in Savoy Cabbage, Apple and Cider Reduction

or

Chef's Home Made Soup of the Day
appropriately garnished

MAIN COURSES

Grilled Fillet of Portland Seabass, Creamed Saffron Potato,
Roasted Artichoke, Herb Cream Reduction

or

Pan seared Rump of Lamb,
Rosemary Fondant, Celeriac Purée and Port Reduction

DESSERTS

Caramelised Lemon and Lime Tart,
Passion Fruit Coulis, Clotted Cream Ice Cream

or

Flavoured Crème Brûlée with Almond Biscotti

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WORKING LUNCHES

Available to delegates on inclusive rates.

We would be delighted to assist with any individual dietary requirements with prior notice.

MONDAY

Peking Duck and Cucumber Wrap
Mozzarella, Sun Blush Tomato and Pesto Ciabatta

Greek Salad with Focaccia Croutons
Mixed Leaf Panache

Cajun Spiced Chicken Drumsticks
Algerian Fish Cakes with Tomato Sauce

*

Treacle Tart

Mini Dessert Selection

Seasonal Fruit Bowl

TUESDAY

Mixed Organic Salad
Mediterranean Bell Pepper Salad

Charcuterie Plate
A Selection of Italian Meats complemented with Figs,
Ripped Basil and Olives

Mozzarella in Carozza with Tomato and Pepper Sauce
Marinated Chicken Kebab with Saté Sauce

*

Chocolate Cake

Seasonal Fruit Bowl

Pear and Liquorice Delice

WEDNESDAY

Wood Roasted Pepper, Philadelphia Cheese
and Spinach Wrap
Vietnamese Spring Rolls

Rocket and Parmesan Salad
Asian Smoked Duck Salad, Mango and Chilli Salsa

Tandoori Chicken with Pilau Rice
Calabrian Mini Pizza

*

Seasonal Fruit Bowl

Glazed Lemon Tart

Chocolate Brownie

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WORKING LUNCHES (CONTD)

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THURSDAY

Thai Prawn and Noodle Salad
Classic Caesar Salad
Vegetable Salad with Artichoke, Endive,
French Beans, Snow Peas and
Grain Mustard Dressing
Artichoke and Parma Ham Platter
Persian Koobideh Skewers
with Parsley Salad
Chicken Patty, Dipping Sauce
*
Seasonal Fruit Bowl
Eton Mess
Black Cherry and Almond Tart

FRIDAY

Tuna, Bean and Anchovy Salad
Smoked Fish with Horseradish Cream
Roasted Vegetable Cous-cous Salad
French Bread Pizza
Marinated Lamb Kebab
with Tahini Dressing
Beef Olives with Streaky Bacon
Parsley and Orange
*
Creamed Vanilla Rice Pudding Pots
Seasonal Fruit Bowl
Dark Chocolate Tart

SATURDAY

Atlantic Ocean Prawn Tartlet
Selection of Open Sandwiches
Mesculan Salad Cherry Tomatoes
New Potato and Roasted Garlic Salad
with Spring Onions
Baby Fish and Chip Pots
Chicken Harissa with
Grilled Pitta Bread
*
Raisin Bread and Butter Pudding
Seasonal Fruit Bowl
Red Berry Panna Cotta

SUNDAY

Plum Tomato and Mozzarella Salad
with red Onion Carpaccio
Haricot Bean Salad with Tomato,
Black Olives and Boiled Quail Eggs
Polenta with Wild Mushrooms
and Spinach
Mini Yorkshire Pudding with Roast Beef
*
Seasonal Fruit Bowl
Pineapple Kebab with Caramel Syrup
Chocolate Parfait, Coffee Sauce

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LUNCH MENU SELECTOR

Available to delegates on inclusive rates.

Please select one main course and one starter or dessert. For a third course a supplement of £5.00 is charged per delegate. Minimum numbers required.

£27.50 for 2 courses, 3 courses £32.50

STARTERS

Home Cured Scottish Salmon Fillet,
Horseradish Pancake and Herb Oil

Pressing of Soused Mackerel finished with Salsa Verde

Chilled Charentais Melon,
Seasonal Berry Compote, Red Berry Coulis (v)

Roasted Courgette and Lemon Grass Soup,
Ginger Crème Fraîche (v)

Wild Mushroom and Baby Leek Tart,
Grain Mustard Essence (v)

Parfait of Duck Livers,
Home Made Brioche and Apple Chutney

Rustic Game Terrine wrapped in Pancetta,
Apple and Sultana Chutney

Parma Ham with Shaved Parmesan,
Rocket Salad and Balsamic Reduction

MAIN COURSES

Roasted Fillet of Scottish Salmon,
Lemon and Grain Mustard Potatoes, Grilled Zucchini

Herb Crusted Fillet of Pollock,
Sun Blushed Tomato Mash, Honey Roasted Carrots

Panko Crusted Fishcakes, Garden Pea Risotto

Buffalo Mozzarella and Ripped Basil Ravioli,
Sun Blushed Tomato and Shallot Compote (v)

Garden Pea and Roast Shallot Risotto,
Dolcelatte and Chervil Cream

Chicken Breast wrapped in Pancetta,
Rosemary Fondant. Carrot Purée, Roast Pan Juices

Slow cooked Duck Leg,
Bubble and Squeak and Peppercorn Essence

Roasted Loin of Pork,
Apricot and Herb Stuffing, Parmentier Potatoes with Pancetta

DESSERTS

White Chocolate Tart, Mascarpone Sorbet

Bailey's Crème Brûlée,
Almond Ice Cream and Biscotti

Coconut Panna Cotta,
Pineapple and Chilli Salsa

Spiced Ginger Cake,
Clotted Cream Ice Cream and Poached Pear

Baked Blueberry Cheesecake, Cranberry Ice Cream

Chocolate Profiteroles with Milk Chocolate Sauce

Coffee and Petits Fours

£5.00 per person

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BANQUETING CANAPÉ MENU SELECTOR

Please choose 4 canapés at £8.95 per person or 6 canapés at £12.95 per person .

FISH

Smoked Salmon and Cream Cheese Roulade
Yellow Fin Tuna Carpaccio with Caramelised Lime
Thai Fish Cake, Lemon Grass, Sweet Chilli
Niçoise Salad Basket
Mini Thai Crab Cakes
Cray Fish and Dorset Crab Teaspoon

MEAT

Soft Poached Quail Egg with Hollandaise
Hoi Sin Chicken Tulips
Foie Gras, Brioche and Apple Chutney
Confit Duck Spring Roll with Plum Dipping Sauce
Mini Venison Burger with Onion Marmalade
Parma Ham, Dolcelatte and Figs

VEGETARIAN

Cream Cheese Tartlet with Fennel
Spinach and Lentil Crostini
Bocconcini and Cherry Tomato Skewer
Baby Vegetable Samosas
Aubergine Caviar Crostini

SWEET CANAPÉS

Seasonal Fruit Tart
Mini Chocolate Dome

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BARBEQUE MENUS

MENU 1 – £42.50pp

Grilled Sardines with Lemon and Lime
Sweet and Sour Minted Aubergine
Garlic and Rosemary Chicken Thighs
Cumberland Sausage Rings
Luton Hoo Hand Made Beef Burgers

Rocket and Parmesan Salad
Jacket Potatoes

Spiced Tomato Cous-cous
Mixed Bean and Cashew Nut Salad
Ciabatta Rolls

*

Chocolate Profiteroles with
Chocolate Sauce

Glazed Lemon and Lime Tart

Fresh Fruit Salad

MENU 2 – £47.50pp

Spinach and Blue Cheese
Portobello Mushrooms
Spatchcock Poussin in Ginger and Garlic
Teriyaki Marinated Chicken Wings

Maple Glazed Spare Ribs
Spiced Lamb Koftas

Classic Caesar Salad
Roasted Sweet Potato Wedges

Creole Cabbage Salad
Potato and Pancetta Salad
Rustic Bread Basket

*

Pineapple Parcels with
Lemongrass and Ginger

Strawberries with Clotted Cream

Dark Chocolate and
Feuillette Truffle Torte

MENU 3 – £57.50pp

Grilled Seabass in Lemongrass
Lobster Tail in Orange Butter
Goats Cheese with Chilli
and Coriander in Vine Leaves
Roasted Sweet Potato Wedges
Grilled Casterbridge Fillet Steak
Moroccan Spiced Lamb Kebabs

Minted Tabouleh Salad
Bacon, Avocado and Baby Gem Salad
Rosemary Roasted Baby Potatoes
Sun Blush Tomato and Feta Salad

Rustic Bread Basket

*

Somerset Brie with Quince

Banana, Passion Fruit
and Vanilla Parcel

Flavoured Crème Brûlée

HOG ROAST

Slowly Roasted Whole Pig,
with Soft Rolls, Crackling
and Apple Sauce

50 covers – £400.00

100 covers – £700.00

150 covers – £1,000.00

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BUFFET DINNER MENUS

Amendments to the menu or service style may be required for larger parties.

Coffee and Petits Fours £5.00 per person.

MENU 1 – £32.50pp

Scottish Salmon Pressing with Smoked Trout
Seasonally Adjusted Salad
Slow Cooked Duck and Noodles with
Soy and Sesame Seeds

*

Panko Dressed Fishcakes
Goat's Cheese and Pepper Tortellini
Chive Buttered New Potatoes
Sweet Carrots and Broccoli Florets
Lemon chicken

*

Marmalade Bread and Butter Pudding
Red Berry Cheesecake
with Clotted Cream

MENU 2 – £40.00pp

Gravadlax of Salmon with a Dill Dressing
Ripped Cos Lettuce with
Parmesan and Croutons
New Potato and Spring Onions in
Grain Mustard Vinaigrette
Mixed Bean Salad with
Red Onion Marmalade

*

Grilled Fillet of Scottish Salmon,
Chilli Noodle Salad
Goat's Cheese Ravioli with Pesto and Rocket
Buttered Seasonal Vegetables
Pan Seared Breast of Chicken
with Mushroom Compote

*

Flavoured Crème Brûlée
Seasonal Fruit Salad
Glazed Lemon and Lime Tart

MENU 3 – £44.00pp

Rilette of Salmon, Caramelised
Lime and Parsley
Grilled Vegetable and Feta Salad with Olives
Mesculan Salad with Sherry Wine Vinaigrette
Cherry Tomatoes and Bocconcini
with Ripped Basil
Smoked Chicken, Baby Spinach
and Apricot Terrine

*

Grilled Cod with Potato and
Chorizo Compote
Rocket and Ricotta Ravioloni, Spicy
Tomato Sauce
Honey Roasted Root Vegetables
Boulangere Potatoes
Pork Piccata with Caramelised Apples

*

Bitter Chocolate Tart with
Mile Chocolate Sauce
Baked Blueberry Cheesecake
Caramelised Lemon and Lime Tart

MENU 4 – £48.00pp

Smoked Haddock and Quail Egg Tarts
Seared Tuna Loin with Caper Dressing
and Land Cress
Shaved Fennel with Lemon and Artichokes
Lettuce Hearts with Beef Tomato and
Kalamata Olives
Parma Ham, Shaved Parmesan
and Rocket

*

Seabass Osso Bucco with Risotto Milanese
Walnut and Gorgonzola Gnocchi
Buttered Broccoli with Shallots
Pancetta Roasted Potatoes
Grilled Lamb Cutlets with
Rosemary Roasted Carrots

*

Black Cherry and Almond Tart
Madagascan Vanilla Crème Brûlée
Orange Marmalade Bread and
Butter Pudding

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