



ADAM'S  
BRASSERIE

Starters

<b>Stone baked bread</b> Nocellara de Belice olives and balsamic (g,sd)	£7.00
<b>Terrine of pheasant</b> chanterelle mushroom, celeriac and apple remoulade (sd,mu,ce,e)	£8.50
<b>Citrus marinade swordfish carpaccio</b> Caponata salsa, lime and peppercorns (ce,so,fi)	£8.00
<b>Wild mushroom soup</b> roast chestnut and parsley pesto (v,d,n)	£8.00
<b>Sautéed squid and chorizo</b> rocket and balsamic dressing (mo,g,mo,sd)	£9.00
<b>Baked figs</b> with coconut cheese and pecan nuts (ve,n)	£8.50

Salads

<b>Autumn panzanella salad</b> (ve,g) roast butternut squash, heritage beetroots, pumpkin seeds, apple and radish	£13.00
<b>Chicken Caesar salad</b> (g,e,fi,d) cos lettuce, charred broccoli, egg, croutons, parmesan and truffle Caesar dressing	£14.00
<b>Avocado and cucumber salad</b> (ve,v) avocado, cucumber, sweet potatoes, carrots, radish and tomatoes	£13.00

Stone baked hand pulled 10" pizza

<b>Classic marinara</b> tomato and basil sauce, vegan mozzarella and smoked peppers (v,ve,g)	£16.00
<b>King prawn and chorizo</b> tomato and basil sauce, mozzarella and lemon crumb (cr,g,d)	£18.00
<b>Pepperoni and jalapeno pepper</b> tomato and basil sauce and mozzarella (g,d)	£16.00
<b>Parma ham</b> tomato and basil sauce, mozzarella, semi dried tomatoes, wild rocket and balsamic glaze (g,d,so)	£16.00

Mains

<b>Seared tuna loin</b> (fi,se,so,g) steamed bok choy, mango, avocado salsa and aromatic rice	£20.00
<b>Breaded fillets of Torbay sole</b> (fi,g,e,d,sd) French fries, crushed minted peas, lemon and tarter sauce	£18.00
<b>Roast ocean trout</b> (fi,g,d) Pearl barley risotto, tender stem broccoli	£17.00
<b>Beetroot and feta cheese gratin</b> (v,d) roast potatoes, glazed parsnip, carrots and buttered spinach	£16.00
<b>6oz beef burger</b> (g,d,se,so,e) brioche bun, back bacon, smoked Applewood cheese, French fries, tomato, lettuce & onion	£17.00
<b>Sticky braised short rib of beef</b> (sd,so,g,d,mu,e) pickled kohlrabi and macaroni cheese	£20.00
<b>8oz sirloin steak</b> (d) triple cooked chips, grilled tomato, field mushrooms and watercress served with a peppercorn (ce,d) or red wine sauce (sd,ce)	£28.00
<b>Roast Norfolk turkey</b> (d,sd,g) bacon wrapped chipolatas, cranberry stuffing, roast potatoes, Brussels sprouts with glazed parsnips and carrots	£18.50

Desserts

<b>Milk chocolate mousse caramel</b> (v,so,d,e,sd) cremeux and caramelised white chocolate	£7.50
<b>Warm treacle tart</b> (g,d,e,n) whipped crème fresh and caramelised orange	£7.50
<b>Saffron poached pears</b> (d,e,sd) meringue and Chantilly cream	£7.50
<b>Chocolate &amp; honeycomb cheesecake</b> (d,e,so,v) salted caramel and white chocolate ice cream	£7.50
<b>Christmas pudding</b> (g,d,e,n,sd) brandy sauce and roast chestnuts	£7.50
<b>Selection of artisan British cheeses</b> (g,d,n,sd) Peters Yard crackers	£12.00

Sides

<b>French fries</b> (v,ve)	£6.00
<b>Rocket and Parmesan salad</b> (d)	£6.00
<b>Buttered broccoli</b> (v,d)	£6.00

Sunday Roast

<b>Slow roast cap of beef or roast leg of lamb</b> Roast potatoes, glazed root vegetables, Brussels sprouts, buttered beans, Yorkshire pudding and jus roti (g,e,d,mu)	£18.00
---	--------

A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

Allergens

Luton Hoo Hotel, Golf and Spa is not a completely allergen free environment. We do however aim to minimise the risk of exposure and therefore if you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order.

(v) – vegetarian, (ve) – vegan, (ce) – celery, (mo) – mollusc, (cr) – crustacean, (mu) – mustard, (d) – dairy, (n) – nuts, (e) – egg, (pe) – peanuts, (fi) – fish, (se) – sesame, (g) – gluten, (so) – soya, (lu) – lupin, (sd) – sulphur dioxide

## *Adam's Brasserie Wine List*

### *Champagne*

		<b>Bottle</b> 750ml	<b>Glass</b> 175ml	<b>Glass</b> 125ml
048	Canard-Duchêne, Rosé, Brut	NV	£66.00	£17.40
001	Louis Roederer, Brut Premier	NV	£79.00	£20.75
044	Veuve Clicquot, Yellow Label, Brut	NV	£96.00	£14.85

### *Sparkling*

		<b>Bottle</b> 750ml	<b>Glass</b> 175ml	<b>Glass</b> 125ml
090	Prosecco Passa Parola, Italy	NV	£44.00	£11.80
092	Ridgeview Estate, England	NV	£68.00	£8.40

### *White*

			<b>Bottle</b> 750ml	<b>Glass</b> 175ml	<b>Glass</b> 125ml
<b>LIGHT &amp; CRISP</b>					
529	Castillo Del Moro, Airen, <i>Sauvignon Blanc</i> , Spain	2017	£27.00	£7.15	
441	La Cote Flamenc, Picpoul de Pinet, France	2017	£33.00	£8.70	
641	Amanti, <i>Pinot Grigio</i> , Italy	2017	£34.00	£9.00	
503	Friendly, <i>Gruner Veltliner</i> , Austria	2015	£42.00		
<b>FRUITY &amp; SOFT</b>					
611	Terre Forti, <i>Trebbiano Chardonnay</i> , <i>Rubicon</i> , Italy	2018	£22.00	£5.90	
929	Wide River, <i>Viognier</i> , South Africa	2018	£32.00	£8.40	
535	Davila, <i>Albariño</i> , Spain	2017	£41.00	£10.95	
865	Pask, <i>Sauvignon Blanc</i> , New Zealand	2018	£42.00	£11.20	£7.85
<b>ELEGANT &amp; ROUNDED</b>					
721	Nostros Reserva, <i>Sauvignon Blanc</i> , Chile	2018	£32.00	£8.40	
715	Casa Lapostolle, <i>Chardonnay</i> , Chile	2016	£38.00	£9.80	
993	Cape Mentelle Semillon, <i>Sauvignon Blanc</i> , Australia	2016	£43.00	£11.50	
303	Chablis Jean-Marc Brocard, <i>Burgundy</i> , France	2018	£45.00	£11.80	£11.80

### *Rosé*

			<b>Bottle</b> 750ml	<b>Glass</b> 175ml	<b>Glass</b> 125ml
621	Il Conto Vecchio, <i>Pinot Grigio</i> , Italy	2018	£29.00	£7.85	
445	Cote de Provence de Sophie, France	2019	£38.00	£9.55	
451	Sancerre la Grange, Burgundy, France	2018	£46.00		

### *Red*

			<b>Bottle</b> 750ml	<b>Glass</b> 175ml	<b>Glass</b> 125ml
<b>LIGHTER &amp; FRUITY</b>					
628	Conte, <i>Montepulciano</i> , Italy	2017	£30.00	£7.85	
438	Mont Rocher, <i>Vieilles Vignes Carignan</i> , France	2018	£31.00	£8.15	
740	Nostros, <i>Pinot Noir</i> , Chile	2018	£36.00	£9.55	
<b>MEDIUM BODIED</b>					
550	Morador, Tempranillo, Spain	2016	£25.00	£6.75	
642	Chianti Reserva, <i>Baccio</i> , Le Chiantigiane, Italy	2015	£38.00	£9.80	
528	Lagrimas Graciano, Rioja DOCa, Spain	2017	£36.00		
410	Cote du Rhone, Domaine de l'Olivier, France	2017	£39.00	£10.40	£7.30
<b>RICH &amp; FULL</b>					
720	Vicuña, <i>Merlot</i> , Chile	2017	£25.00	£6.75	
738	Catena, <i>Malbec</i> , Argentina	2016	£42.00	£11.20	
188	Château Cissac, <i>Cabernet Sauvignon</i> , Merlot, France	2015	£48.00	£12.60	

### *Sweet*

			<b>Bottle</b> 375ml
983	Quady Winery, Elysium, <i>Black Muscat</i> , USA	2014	£42.00

*Wines by the glass are also available in 125ml measures on request. All vintages are subject to change throughout the year.*

*A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.*