



The Mansion House Lounges, which once formed part of the Wernher family home, is now the setting for gatherings of friends and families enjoying Luton Hoo's seasonal Afternoon Tea.

Julius Wernher originally resided opposite The Ritz in London in 1903 and admired its interior so much he replicated its style throughout Luton Hoo, hence the similarities between Palm Court and the Pillared Hall.

The Italianate Drawing Room, which leads out to the Formal Gardens, was the original grand Ballroom where many large family celebrations were held (the wooden floor is 'sprung' for dancing).

It is easy to imagine the very grand occasions that would have taken place in the days of the Wernher family. Many of which would have included their close friends, Queen Elizabeth II and the Duke of Edinburgh.

In later years, before the Mansion House and estate was revived into a luxurious five star hotel, it was the location for many films. You may recognise the Drawing Room as the second wedding in 'Four Weddings and a Funeral'.

Should you wish to learn more about Luton Hoo, a specially commissioned history book is available for purchase from reception.



This menu cover replicates one of the tapestries you will find hanging in the Wernher Restaurant. Julius Wernher purchased these in the 1890's and this particular one is named 'The Princess' Tea Party', and depicts the Emperor of China's daughter being served.

Father's Day Afternoon Tea Menu

A selection of five finger sandwiches:

- Hand carved gammon and grain mustard in brioche bread (E, G, D, Mu)
- Chopped mature cheddar cheese, spring onion and watercress mayonnaise in white bread (G, D, E, Ce, Mu)
- Severn and Wye oak smoked salmon and lemon cream cheese in multigrain bread (Fi, D, G)
- Roast chicken breast and tarragon creamed mayonnaise in tomato bread (G, E, Ce)
- Prawns and bloody Marie mayonnaise in wholemeal bread (G, E, Ce, Mu, Cr)

A freshly baked raisin (G, E, D, Su) and plain buttermilk scone (G, E, D) with clotted cream (D) and strawberry preserve

Assortment of cakes and pastries:

- Carrot cake with cream cheese frosting and candied orange (G, E)
- Rhubarb & pistachio tartlet (G, E, D, N)
- Opera gateaux (G, D, So)
- Raspberry crème filled choux bun (G, D, E)

A pot of tea

Please refer to the selection menu on the back

£40 per person

Champagne Afternoon Tea

All of the above plus a glass of Champagne of your choice:

Canard-Duchêne Brut Leonie NV or Canard-Duchêne Rosé NV

£11 supplement

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.

Luton Hoo Hotel, Golf and Spa is not a completely allergen free environment. We do 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