



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 location of 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.



Vegan Afternoon Tea Menu

A selection of sandwiches:

Chickpea falafel and minted soy yoghurt served in white bread (sd,g)

Sweet pickled grated carrot and sultanas seasoned with sumac served in a mixed grain bread (sd)

Sliced cucumber, cracked black pepper and lemon zest served in a white bread

Vegan cheese and English brown pickle served in a mixed grain bread (sd,ce)

Mini vol au vent filled with heritage tomato salsa (g)

A freshly baked raisin and plain buttermilk scone with clotted cream and strawberry preserve (g,e,d,su)

Assortment of cakes:

Dark chocolate and salted caramel brownie (so,n)

Coconut and raspberry cake (g)

Persian spiced rolled oat flapjack (n)

Whipped chocolate and coconut mousse (so)

£40.00 per person

(Monday – Friday £35.00 per person)

Champagne Afternoon Tea (all of the above plus a glass of Champagne of your choice)

Canard-Duchêne Brut Leonie: *£10.00 per glass*

Canard-Duchêne Rosé: *£11.00 per glass*

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 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.

(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