

# MEETINGS, INCENTIVES, CONFERENCES & EVENTS MENUS



Luton Hoo

HOTEL, GOLF & SPA

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## BANQUETING DINNER MENU SELECTOR

3 courses available to delegates at £56 per person including coffee and petits fours

Due to 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

Rillettes of Scottish salmon with chilli and fennel with caramelised lime mayonnaise and pickled cucumber

*“Trio of seafood”*

crab tian, tuna Niçoise salad, smoked salmon roulade, baby herb salad and grain mustard dressing (supplement of £2)

Pan seared Dorset scallops pea puree and bacon salad (supplement of £4)

Cream of asparagus soup finished with truffle oil (V)

Panna cotta of Wobbly Bottom Farm goat's cheese, roasted beetroot and creamed horseradish (V)

Tortellini of wild mushrooms, wilted baby spinach, roasted walnuts and tarragon crème fraîche (V)

Ballotine of smoked free range chicken with fig chutney and toasted butter brioche

Smoked breast of Aylesbury duck apple and celeriac remoulade, baby watercress and crisp bread

### MAIN COURSES

Monkfish wrapped in Parma ham set on rosti potato, wilted spinach and Albufera sauce

Maple roasted fillet of Scottish salmon black sesame seed rosti, roasted mouli and seared bok choy

Roast fillet of halibut crayfish, ham hock cassoulet and shellfish cream (supplement of £4)

Potato and rosemary gnocchi with wild mushrooms and a basil cream sauce (V)

Butternut squash and pine nut pithivier with roasted baby beetroots (V)

Pan seared breast of free range chicken with colcannon potato, swede fondant and chicken jus

Duo of Gloucestershire Old Spot pork roast fillet in Parma ham, slow cooked belly, crushed new potatoes, baby onion and mushroom compote and café au lait essence

Roasted rack of Casterbridge lamb, fondant potatoes, smoked bacon and buttered cabbage, sweet carrot puree and port wine jus (supplement of £6)

Grilled rump of Casterbridge lamb, boulangère potato, celeriac puree and redcurrant essence

Roast fillet of Casterbridge beef, potato dauphinoise, grilled artichoke, roast vine tomato and truffle jus (supplement of £8)

### DESSERTS

White chocolate and passion fruit mousse, passion fruit syrup and mascarpone ice cream

Baked vanilla cheesecake, lemon meringue ice cream and lemon curd

Coconut crème brûlée, milk chocolate ice cream and chocolate biscotti

Baked egg custard tart infused with nutmeg and Grand Marnier ice cream

*“Trio of Champagne”*

Bellini mousse, elderflower and Champagne jelly, white chocolate and Champagne sorbet (supplement of £3.50)

Chocolate and Cointreau torte, Tonka bean ice cream and mango curd

Treacle and roasted pine nut tart, clotted cream ice cream and vanilla anglaise

Rich black forest chocolate cake, sour cherry ice cream and black cherry jelly

Glazed lime tart, pistachio ice cream and vanilla sauce

Selection of British cheeses with grapes, wheat wafers, celery and chutney (supplement of £5)

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## SUPPLEMENTAL DISHES

A range of alternatives and additional course suggestions

### SORBETS

£4.75 each

Raspberry and vanilla

Sloe gin

Coconut and rum with white chocolate glaze

### INTERMEDIATES

*Soup intermediates £8.50 | Fish intermediates £15*

Cream of roasted celeriac soup with stilton bon bons

“A Taste of Scotland”

haggis, neeps and champit tatties

*(also available as a vegetarian option)*

Goat's cheese crottin salad beetroot carpaccio and micro cress salad

Steamed fillet of lemon sole, lobster cream and avruga caviar (supplement of £2)

### DELEGATE LUNCH MENU

for 8 covers or less

£17.50 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

£51 per person

#### Starters

Chef's home made soup of the day with rustic bread

*or*

Cured salmon with blinis, caviar and crème fraiche

*or*

Parma ham, artichoke, sun blush tomato and Kalamata olives

#### Main Courses

Roasted seabass fillet with fennel, saffron mash and a tomato and broad bean salsa

*or*

Roast chicken supreme, boulangère potato, roast shallots and broccoli

*or*

Portobello mushroom and goat's cheese lasagne with baby spinach and shallots

#### Desserts

Blueberry cheesecake with red berry compote

Apple crumble with vanilla bean anglaise

White chocolate mousse and dark chocolate sorbet

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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

Confit tomato and olive tarts

Mini club sandwiches

Spiced coconut and glass noodle salad

Sweet baby gem and rocket leaf salad with sherry  
vinegar dressing

Stir fried beef with chilli and Chinese greens

Seared fillet of salmon with mussels and dill crème  
fraiche

Panko crusted haloumi with a coriander and tomato  
salsa

Steamed lemon rice

\*

Seasonal fruit bowl

Selection of mini desserts

Fresh fruit salad

### TUESDAY

Spiced lamb koftas with yoghurt dip

Welsh rarebit

Grilled pepper and courgette salad with pesto and aged  
balsamic

Beetroot and goat's cheese salad

Marinated chicken thighs with thyme and lemon

Seafood paella with saffron and flat parsley

Wild mushroom linguini with cream cheese and chives

Garden vegetables

\*

Seasonal fruit bowl

Chocolate delice with berry coulis

Lemon grass and coconut crème brûlée

### WEDNESDAY

Smoked trout and roasted beetroot pot

Artisan open sandwiches with prawn Marie Rose

New potato salad with sour cream and chives

Mediterranean salad with crumbled feta and extra  
virgin olive oil

Chicken satay with peanut dipping sauce

Grilled mackerel with piquillo peppers and harissa  
dressing

Goat's cheese ravioli with pesto and shaved parmesan

Egg noodles with soy and toasted sesame seeds

\*

Seasonal fruit bowl

Pear and almond tart

Rhubarb panna cotta

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## WORKING LUNCHES (CONTINUED)

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### THURSDAY

Oriental chicken with noodles  
Goat's cheese crostini  
Cherry tomato and red onion salad  
Caesar salad with anchovies, crisp croutons and creamy garlic mayonnaise  
Slow cooked beef with baby onions, button mushrooms and bacon  
Crisp calamari with caramelised lime  
Mediterranean vegetable lasagne with crisp truckle cheddar topping  
Buttered baby potatoes with fresh herbs  
\*  
Seasonal fruit bowl  
Sticky toffee pudding with butterscotch sauce  
Mini meringue tarts

### FRIDAY

Smoked haddock and pea tartlet  
Mini steak and onion rolls with horseradish  
Belgian endive salad with Roquefort cheese and roasted walnuts  
Bean, pancetta and bocconcini mozzarella salad  
Lancashire hot pot with a crumble topping  
Rolled fillet of plaice with shrimp and tarragon butter  
Potato and leek gratin  
Buttered garden vegetables  
\*  
Seasonal fruit bowl  
Warm creamed rice pudding  
Fruits of the forest cheese cake

### SATURDAY

Slow cooked rosemary chicken drumsticks  
Mini Luton Hoo cheese burgers  
Classic Niçoise salad  
Spicy grilled aubergine salad with fresh coriander  
Thai green chicken curry with coconut, baby vegetables and steamed rice  
Peppered tuna fillet with citrus  
Crisp potato gnocchi with roasted peppers, rocket and aged balsamic  
Sesame and onion seed bok choy  
\*  
Seasonal fruit bowl  
Bread and butter pudding  
Chocolate mocha tart

### SUNDAY

Caramelised and goat's cheese quiche  
Baby Yorkshire pudding with roast beef and horseradish  
Mixed leaf salad with avocado and pine nuts  
Rocket leaves topped with roast sweet potato and feta cheese  
Lamb biriyani with cucumber raita  
Grilled fillet of snapper with mango salsa  
Herb and roasted vegetable cous cous  
\*  
Seasonal fruit bowl  
Individual sherry trifle  
Buttermilk panna cotta

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## LUNCH MENU SELECTOR

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Please select one main course and one starter or dessert. Add a third course for £6 per delegate. Minimum numbers required  
£29 for 2 courses | £35 for 3 courses

### STARTERS

- Smoked trout and poached sea trout pressing, crayfish and pickled fennel salad with basil crème fraiche
- Tandoori shrimp and salmon with spring onion pakora
  - Roast white onion soup with seeded beignets (V)
- Feta cheese, roasted pine nut and home cured tomato tart finished with a rocket salad (V)
- Wafer thin melon with blueberry Champagne jelly and vanilla bean dressing (V)
- Duck rilette with soft herbs, wild mushroom parfait, warm focaccia bread and fig chutney
- Wobbly Bottom Farm goat's cheese and tomato terrine with apple and sultana chutney and grilled country bread
  - Ham hock and mustard seed cylinder with honey pickled vegetables

### MAIN COURSES

- Grilled seabass fillet, Niçoise salad with sun blush tomato purée and Mrs Middleton's rapeseed oil salsa
- Grilled fillet of Scottish salmon, carrot and potato röstis, buttered kale and roasted courgette, caramelised lime and herb infused olive oil
- Hazelnut gnocchi, roast baby beetroot and celeriac cream (V)
- Spiced shiitake mushroom and spinach tortellinis with Asian greens and a tomato and coriander broth (V)
- Chicken ballotine with pancetta, broad bean crushed potato, sweet carrot purée and mushroom essence
- Butter poached chicken leg, sweet potato fondant, broccoli, thyme roasted, baby onions and smoked garlic
- Pressed ham hock wrapped in leek, creamed sweetcorn and shallot purée, Parmentier potato and Chantenay carrots
- Baked fillet of pollock with herb potato purée, braised baby gem and tomato essence

### DESSERTS

- Roasted plum crème brûlée with home made shortbread
  - Vanilla profiteroles with chantilly crème and milk chocolate sauce
  - Lemon posset with biscotti and chocolate scrolls
  - Banoffee cheesecake with clotted cream ice cream
    - "Tasting of chocolate"
- dark chocolate tart, milk chocolate ice cream and white chocolate sauce
- Selection of British cheeses with grapes, wheat wafers, celery and chutney (supplement of £8 per person)
- Coffee and petits fours (supplement of £6 per person)

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## BANQUETING MENU SELECTOR

Please choose 4 canapés at £10.95 per person or 6 canapés at £14.95 per person

### FISH

Smoked trout and poached sea trout pressing

Crisp fish cakes

Crayfish thermidor beignets

Sesame tuna with mirin and soy

Scallop and truffled cabbage teaspoon

Salmon rilette with sour cream and capers on blinis

Salted cod brandade with lemon curd finished with tomato

### MEAT

Haggis bites

Shepherd's pie

Caramelised apples with confit pork belly

Ham hock croquette with minted pea dip

Baby Yorkshire pudding, roast beef and horseradish

Smoked duck wrap with plum sauce and crisp vegetables

### VEGETARIAN

Wild mushroom and truffle arancini

Vegetable samosa with yoghurt dip

Mini vegetable haggis bon bons

Compressed watermelon with apricot puree

Confit beetroot, cream cheese and pain d'epice

Fig and mascarpone with roast red pepper on toasted brioche

### SWEET CANAPÉS

Mini apple and bramble crumble

Dark and white chocolate dipped strawberries

Roasted plum crème brûlée

Mini macarons

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## BARBEQUE MENUS

### MENU 1 – £27.50 per person

Brioche buns and French sticks basket  
\*  
Hot chicken wings  
Sea trout parcel in sun blush tomato pesto  
Chilli sausages  
Luton Hoo burgers  
Tofu skewers in sun blush tomato pesto  
Buttered corn on the cob  
\*  
Asian coleslaw with sweet chilli and sesame seeds  
Penne pasta, spring onion and roast peppers  
Classic Caesar salad  
Baby baked new potatoes with garlic and thyme  
\*  
Fresh fruit salad  
Raspberry cranachan  
Mini dark chocolate tart

### MENU 2 – £32.50 per person

Brioche buns and French sticks basket  
\*  
Lemon and coriander marinated tuna steaks  
Chilli sausages  
Luton Hoo burger  
Pork ribs with a chipotle sauce  
Cajun chicken escalope with yoghurt and mint dressing  
Lemon thyme marinated flat mushrooms  
Stuffed Romano peppers  
\*  
Asian coleslaw with sweet chilli and sesame seeds  
New potato whole grain mustard and spring onions  
Classic Caesar salad  
Baby baked new potatoes with garlic and thyme  
\*  
Fresh fruit basket  
Strawberries with Devon clotted cream  
Mandarin cheesecake with orange syrup  
Chocolate brownies

### MENU 3 – £42.50 per person

Brioche buns, French sticks and soda bread basket  
\*  
Sichuan peppered fillet steaks  
Herb rubbed tiger prawn skewers  
Confit pork belly  
Banana leaf wrapped seabass fillet with lemon grass and lime  
Lamb and feta burgers  
Grilled flat mushrooms, beetroot jam, apricot and goat's cheese  
Courgette and parmesan parcels with garlic and thyme  
\*  
'8 vegetable coleslaw  
Sliced beef tomato with rocket and parmesan  
Classic Waldorf salad  
Potato salad with pancetta, mixed seeds and creamy dressing  
\*  
Fresh fruit basket  
Dark chocolate delice with milk chocolate sauce  
Vanilla bean crème brûlée  
Baked passion fruit cheesecake

### HOG ROAST

Slowly roasted whole pig, with soft rolls, crackling and apple sauce

*Price available on application*

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## BUFFET DINNER MENUS

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

Coffee and petits fours £6 per person

### MENU 1 – £40 per person

Spiced butternut squash soup with  
toasted pumpkin seeds

Deconstructed bruschetta salad with  
crisp focaccia

Pressing of smoked chicken with roasted  
pine nuts and baby spinach

Flaked Scottish salmon salad with wild  
rocket and soft herbs  
\*

Squash and sage tortellini with Mrs  
Middleton's oil

Piccata of chicken with buttered linguini

Smoked bacon, leek and blue cheese  
tartlet

Rosemary roasted baby potatoes

Seasonal broccoli  
\*

Seasonally adjusted fresh fruit salad

Raspberry cranachan

Glazed lemon and lime tart

### MENU 2 – £42.50 per person

Duck confit with sour cherries and  
orange jelly

Poached fillet of salmon with caper  
berries

Build your own Caesar salad with cos,  
parmesan and crisp croutons

'8' vegetable coleslaw in sherry  
vinaigrette  
\*

Loin of pork marinated in fennel seeds  
and garlic

Grilled fillet of seabass with sweetcorn  
and fennel chowder

Parmentier potatoes

Chantenay carrots

Buttered cabbage  
\*

Baked blueberry cheesecake with clotted  
cream

Sticky date pudding with fudge sauce

Roasted pineapple with ginger syrup

### MENU 3 – £49.50 per person

Heritage tomato, buffalo mozzarella  
and basil salad

Slices of beetroot gravlax and baby  
capers

Ham hock terrine, parsley and  
cornichons

Rocket and pecorino salad

Salad of pickled fennel, orange and  
chicory  
\*

Steamed fillet of bream, bok choy  
and soya sauce

Butternut squash and sage ravioli  
with red pesto and baby spinach

Slow roasted feather blade of beef with  
baby onions and button mushrooms

Honey roast diced root vegetables

Fried noodles with bean sprouts and  
sesame seeds  
\*

Chocolate brownie topped with muesli  
ganache

Poached pears in star anise and ginger

Blackcurrant delicé

Treacle tart with clotted cream

### MENU 4 – £52.50 per person

Tuna loin with wasabi mayonnaise

Mozzarella and basil arancini

Artichoke and sun blush tomato salad

Selection of garden leaves with balsamic  
dressing

Rolled Parma ham with rocket and  
parmesan  
\*

Poached lemon sole with baby spinach  
and pink prawns

Casterbridge lamb cutlets with roasted  
roots

Feta, pea and broad bean frittata  
with pesto dressing

Seasonal buttered vegetables

Boulangère potatoes  
\*

Seasonal fruit basket

Eton mess

Vanilla bean crème brûlée

Rich chocolate and praline torte

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