



ADAM'S
BRASSERIE

Summer Courtyard BBQ *Every Friday in July & August*

Salads & Sides

- Torn mozzarella and chargrilled stone fruits with a fennel seed yoghurt **(V, D)**
- Traditional Greek village salad, cucumber, pepper, tomato, onion, black olive and feta cheese **(V, D, Sd)**
- Steamed Couscous, tomato, chili pepper, fine herb and citrus **(V, Ve)**
- Classic coleslaw, carrot white cabbage and red onion **(E, Ce, Mu)**
- Mixed garden leaves **(V, Ve)**
- Selection of oils, breads and vinegars, dressings and dips **(G, Sd, Se)**

Mains

- Grilled beef burgers with traditional accompaniments
- Grilled Spanish style chorizo sausages
- Brochette of salmon and prawn with a chimichurri sauce **(Fi, Cr)**
- Rubbed beef brisket carved at the BBQ
- Roast Mediterranean vegetables with harissa and sundried tomatoes **(V, Ve, D, Sd)**
- Buttered corn on the cob **(V, D)**
- Garlic baked new potatoes with a sour cream and chive dip **(V, D)**

Desserts

- Exotic fresh fruit salad **(V, Ve)**
- Citrus tart **(V, G, D, E)**
- Chocolate brownie **(V, G, D, So)**
- New York cheesecake with seasonal berry compote **(V, G, D, E)**

£28.00 per adult

Half price for children under 14

Please note, this menu is subject to change based on seasonal availability.

Luton Hoo Hotel, Golf & 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
(Ce) – Celery
(Cr) – Crustacean
(D) – Dairy
(E) – Egg
(Fi) – Fish
(G) – Gluten
(Lu) – Lupin

(Ve) – Vegan
(Mo) – Mollusc
(Mu) – Mustard
(N) – Nuts
(Pe) – Peanuts
(Se) – Sesame
(So) – Soya
(Sd) – Sulphur dioxide