



ADAM'S
BRASSERIE

Father's Day 2019

Sunday 16th June

Starters

Jersey royals and garden leek soup (v, d, e)

crème fraîche and poached quail's egg

Prawns and mango cocktail (cr)

chilli and pickle ginger

Salmon ceviche (fi)

smoked pickle shallots, wasabi purée

Calf's liver terrine (d, sd, mu, g)

bacon, onion chutney sour dough croutons and gherkins

Main Courses

Roast rack of suckling pig (d, sd)

turnip and potato dauphinoise, charred pointy cabbage, cumin jus and brambly apple sauce

Grilled whole seabass (fi, d, mu)

chervil oil and Greek salad

Slow cooked aubergine (v, ve, g, so)

soy and mirin glaze and pickled kohlrabi

Slow cooked fore rib of British beef (d, g, e, mu, sd)

dripping roast potatoes, glazed root vegetables, buttered greens, braised red cabbage and Yorkshire pudding

Desserts

English strawberry and sherry trifle (d, g, e)

vanilla sable biscuit

Lemon meringue tart (g, d, e, so)

raspberries and raspberry sorbet

Chocolate delice (so, d, e)

honeycomb and vanilla ice cream

Selection of artisan British cheeses (d, ce, sd)

Peter's Yard crackers, grapes, celery and chutney (supplement £5)

£40.00

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
(cr) – crustacean
(e) – egg
(g) – gluten

(ve) –vegan
(mu) – mustard
(pe) – peanuts
(so) – soya

(ce) – celery
(d) – dairy
(fi) – fish
(lu) – lupin

(mo) – mollusc
(n) – nuts
(se) – sesame
(sd) – sulphur dioxide