



WERNHER
RESTAURANT

Father's Day 2019

Sunday 16th June



Garden pea velouté (g, e, d, mu)

smoked ham hock tortellini

Warm Hampshire green and white asparagus (v, e, mu)

Royal Legbar gribiche and Mrs Middleton's cold pressed lemon oil

Bedfordshire's Willow Tree gin cured Loch Duart salmon (e, fi, mu, sd)

charred lemon curd, garden cucumber and wasabi emulsion

Vanilla roast duck liver (n, sd)

cherry, pistachio, caramelised onion and Banyuls reduction

Roast sirloin of Bedfordshire beef (g, d, e, mu, sd)

Yorkshire pudding, duck fat roast potatoes, buttered greens and maple glazed carrot and parsnip

Roast halibut with an almond and bread crust (fi, g, d, n, sd)

violate baby artichoke and summer vegetable barigoule

Luton Hoo Estate wild nettle risotto (v, d, sd, d)

Berkswell cheese and black garlic butter

Stuffed saddle of Ouse Valley lamb (d, sd)

duck fat roast potatoes, buttered greens and maple glazed carrot and parsnip

Glazed cauliflower cheese (supplement £4.00) (v, d, g, mu, e)

Selection of home made desserts from our trolley

£45.00

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