



Luton Hoo

HOTEL, GOLF & SPA

★★★★★

LADIES LUNCHEON

Monday 2nd March 2020

Guest host: Garden Talk with Luton Hoo's Head Gardener



Salad of English asparagus (e, v)

salt cured duck egg and black truffle

Roast breast of corn-fed chicken (d, sd)

fondant potato, braised baby gem and pois à la Française

or

Courgette blossom filled with Provençal vegetables (v, ve)

quinoa, roast baby artichoke and basil infused tomato essence

Poached English rhubarb pavlova (e, d)

stem ginger and vanilla Chantilly



£44 per person

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, (ve) – vegan, (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