



Luton Hoo

HOTEL, GOLF & SPA

★★★★★

WEDDING BREAKFAST MENUS

Please select the same starter, main and dessert for all of your party.

Sorbet and Cheese courses are an addition to the Wedding Package and are priced per person.

STARTERS

Rillette of Scottish salmon with chilli and fennel with caramelised lime mayonnaise and picked cucumber

“Trio of seafood”

Crab tian, tuna niçoise, 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)

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

VEGETARIAN STARTERS

Cream of asparagus soup finished with truffle oil

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

Tortellini of wild mushrooms, wilted baby spinach, roasted walnuts and tarragon crème fraiche

SORBETS

Raspberry and vanilla
Sloe gin

Coconut and rum with
white chocolate glaze

£4.50 per person

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 choi

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

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)

VEGETARIAN MAIN COURSES

Potato and rosemary gnocchi with wild mushrooms and a basil cream sauce

Butternut squash and pine nut pithivier with roasted baby beetroots

DESSERTS

Madagascar vanilla crème brûlée with homemade shortbread

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

CHEESE

Selection of British cheeses, grapes, wheat wafers, celery and chutney (supplement of £4)



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EVENING CELEBRATIONS

ACCOMMODATION RATES

For family or friends wishing to stay overnight, we can offer preferential accommodation rates.

FINGER BUFFETS

Selection of 5 items £18.00 per person

Selection of 7 items £21.00 per person

Selection of 10 items £26.00 per person

Dishes highlighted with (V) are considered suitable for vegetarians

Selection of open sandwiches

Hoi sin duck, spring onion and cucumber wraps

Vegetable samosas (V)

Teriyaki chicken skewers

Smoked bacon and mozzarella quiche

Thai salmon fishcakes, coconut and lime dip

Tempura battered buffalo chicken wings

Tiger prawn wontons, sweet chilli dip

Selection of mezze:

Houmous, moutable, tabouleh, with pitta bread and pickles (V)

Vegetable crudités with garlic, lemon and saffron mayonnaises (V)

Croque monsieur

Potted salmon rillettes with crispy capers

Mini baked potatoes, sour cream and chive (V)

Honey and mustard glazed chipolatas

Parma ham and melon brochette

Roasted plum tomato and goat's cheese crostini (V)

CANAPÉS

Selection of 4 canapés £8.95 per person

Selection of 6 canapés £12.95 per person

FISH

Smoked trout and poached sea trout pressing

Crisp fish cakes

Crayfish thermidor beignets

Sesame tuna mirin and soy

Scallop and truffled cabbage teaspoon

Salmon rillettes with sour cream and capers on blinis

Salted cod brandade with lemon curd and finished with tomato

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

Aubergine Caviar crostini

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

SWEET

Mini apple and bramble crumble

Dark and white chocolate dipped strawberries

Roasted plum crème brûlée

Mini macaroons