



Luton Hoo

HOTEL, GOLF & SPA

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## 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

Springs oak-smoked salmon and cream cheese press, gin pickled cucumber, sweet lemon gel and pea shoots

Rare seared tuna carpaccio, garnishes of escabeche, smoked aubergine purée and fine herbs

King prawn and Icelandic prawn, shredded gem lettuce and garden cucumber, dressed with a Marie Rose sauce and served in a beef tomato (supplement £6)

Spiced coronation chicken terrine, lime pickle, mango gel, mini papadums and coriander cress

Ballotine of ham hock and Parma ham, turmeric pickled baby vegetables, charred pineapple and pineapple purée

Pressing of smoked duck and duck rillettes, caramelised endive and orange purée, fine herb salad (supplement £4)

### VEGETARIAN STARTERS

Cream of cauliflower soup, served with a warm stilton scone

Compression of watermelon, chili and lime dressing, black olive caramel, barrel aged feta cheese and coriander cress

Carpaccio of heritage tomatoes and seasonal baby vegetables, tomato gel, olive oil pearls and green onion oil

Capricorn goats cheese terrine, flavours of Waldorf and a sultana bread tuille

### MAIN COURSES

Roast sea bass fillet, wild mushroom lasagne, wilted spinach, semi-dried tomato and sauternes dressing

Torched halibut, baby bok choy, aromatic puy lentils, dukkah spice, crisp spring onions, green onion oil (supplement £8)

Pan roast corn-fed chicken supreme filled with wild garlic mousseline, garden peas and asparagus, parsley-creamed potatoes and a cep velouté

Chicken breast "chasseur" marinated in white wine, chestnut mushrooms, confit baby onions, pancetta, potato fondant and braised baby leeks

Confit Dingley Dell pork belly and anise-braised cheeks, carrot and anise purée, buttered spinach, boulangère potatoes and café au lait sauce

Duo of Cornish lamb, pot roast shoulder and best end, served with hot pot potatoes, wilted spinach and Madeira sauce

Pave beef rump, fondant potato, cauliflower cheese purée, sugar snaps and roast roots

Fillet of 28 day dry age beef, potato gratin, buttered spinach, roast carrot and bordelaise sauce (supplement £15)

### VEGETARIAN MAIN COURSES

Pea risotto wrapped in a celeriac cylinder, truffled celeriac purée, roast brassicas and confit garlic

Courgette blossom filled with Provençal vegetables, quinoa and roast baby artichoke and basil infused tomato essence

### DESSERTS

Warm fine apple tart, cinnamon ice cream and crème anglaise

Or Noir chocolate tart, passionfruit curd and hazelnut madeleine

Salted caramel cheesecake, pear and brandy compote and white chocolate ice cream

Delicacies of chocolate, or noir chocolate tart, dark chocolate crèmeux, chocolate delice and Guinness ice cream (supplement £4)

Fromage frais creams, poached strawberries and all butter shortbread

Crème caramel bavarois, roast banana and rum and raisin ice cream

Classic lemon meringue tart, raspberries and Cornish clotted cream

Delicacies of berries, cheesecake, berry jelly, fruit tart and berry pavlova (supplement £4)

Roast pineapple, coconut sorbet, mango curd and passionfruit jam

Milk chocolate and raspberry delice, pistachio ice cream and candied pistachios

### SORBETS

Alphonso mango sorbet

Raspberry and vanilla sorbet

Green apple sorbet

**£4.50 per person**

### CHEESE

Selection of artisan British cheeses, Peter's Yard cracker bread, chutney and fruits

**£12.50 per person**

**£80 based on table of 10 people**



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## CANAPÉS

Please choose 4 canapés at £10.95 per person or 6 canapés at £14.95 per person

### MEAT

Duck rillettes seasoned with Asian aromats served on spiced mouli

Smoked chicken and stilton parfait with grape

Beef carpaccio, wild rocket pesto and parmesan shaving

Jade green asparagus tip, wrapped in air dried Cumbrian ham seasoned with fennel pollen

Classic mini tartiflette, potato, blue cheese and pancetta

Tender skewers of beef in a Teriyaki marinade

Roast beef and horseradish crème fraîche served in a mini Yorkshire pudding

### FISH

Roast scallop Nicosia served in a charcoal canapé shell

Smoked salmon roulade with charred lemon gel

Spiced crab and sweet pepper croustade

Crayfish tails, smashed avocado and coriander served on pumpnickel

Cream cheese and smoked salmon "clair", sweet balsamic and chopped chives

Carpaccio of tuna and keta caviar on cucumber

Smoked haddock and Welsh rarebit tartlet

### VEGETARIAN

Sweet pickled beetroot, tomato and black olive

Soft boiled quail egg on savoury shortbread, seasoned with smoked sea salt

Stilton mousse with pecan nut and fig on pumpnickel

Jade green asparagus, on petite pan, sun dried tomato and olive

Three cheese risotto

Chevre goat's cheese and black olive

Baked feta cheese and semi dry tomatoes

### SWEET

Salted caramel choux bun

Chocolate tart

Blueberry financier

## FINGER BUFFET

Please choose 5 items at £20 per person, 7 items at £23 per person or 10 items at £28 per person

Pulled margarita pizza (V)

Glazed garlic bread (V)

Cajun potato wedges with sour cream dip (V)

Caramelised onion and feta cheese tart (V)

Vegetable samosas with yogurt and mint dip (V)

Grilled Portobello mushrooms with red onion jam (V)

Selection of garden crudités and dips (V)

Shrimp wrapped in filo pastry with sweet chili dipping sauce

Spiced chicken wings with a blue cheese dressing

Chicken satay skewers with peanut dipping sauce

Homemade chicken sausage rolls seasoned with caraway and poppy seeds

Honey and grain mustard glazed chipolatas

## "MIDNIGHT FEAST"

£7.50 per person for one item

(Please choose the same item for the entire party)

Cajun potato wedges, sour cream and chive (V)

Tortilla chips, sour cream and guacamole (V)

Deep filled salt beef, sauerkraut and dill pickle served in caraway bread with mustard

Bacon baps served in soft white rolls

Hot dogs served in a pretzel roll caramelized onion and American mustard

Grilled 4oz cheese burger, served in a soft roll, lettuce, tomato and onion