



## ROOM SERVICE MENU

In accordance with our COVID-19 Protocol, this room service menu has been designed to be served to you in covered containers. When delivered to your bedroom, your server will only enter the room with your permission and should you wish privacy your covered meal can be left safely outside your bedroom for collection.

### Breakfast (served daily 7am – 10.30am)

Continental breakfast tray: Selection of cured meats, breakfast cheeses, morning pastries, sliced seasonal fruits and bread roll (g,e,d,se,n) £12.00

Hot breakfast tray: Cumberland sausage, sweet cured back bacon, scrambled egg, grilled mushroom and tomato together with morning pastries, fruit salad and bread roll (g,e,d,se,sd,n) £18.00

### Starters

Beetroot cured salmon, avocado emulsion, horseradish crème fraiche and rye bread (fi,d,sd,g,) £8.50

Air dried beef with truffled celeriac remoulade (sd,e,ce,m) £6.50

Chicken and duck terrine, spiced pear chutney and garlic crostini (g) £6.50

Black figs, chicory, goat's cheese and pomegranate (v,d) £6.50

### Main Courses

Chilled fillet of beef, Jerusalem artichoke and crème fraîche salad (e,d,m) £18.00

Venison and dark chocolate lasagne, winter salad of chicory and apple £17.00

Roast ocean trout, risotto of spelt barley, tender stem broccoli (f,g,d) £17.00

Winter vegetable and chestnut gnocchi, brown butter vinaigrette (v,g,d,n) £17.00

Roast chicken supreme, cannelloni of spinach and ricotta cheese (g,d,e) £17.00

### Side Dishes

Blood orange salad, crimson leaves, fennel, red onion and mint (ve,sd) £6.00

Wheat berry, redcurrants and herb pesto (ve,g,sd) £6.00

Muhammara roast capsicum and walnut dip (ve,g,n) £6.00

English garden vegetable salad with gem lettuce, tomato, cucumber, spring onion and radish (v, ve) £6.00

### Desserts

Vegan chocolate tart, macerated blackberries (ve,so) £8.50

Mascarpone tiramisu, dark cherry compote (v,g,d,e,so) £8.50

Banoffee torte, caramelised bananas and roast peanuts (v,e,n,so,d,g,su) £8.50

Glazed lemon meringue tart, winter raspberry's (v,e,d,g) £8.50

Selection of British cheeses with Peter's Yard cracker bread (g,d,n,sd) £12.00

### Sandwiches

Served on your choice of mixed grain (g), white (g) or gluten free bread. All served with Kettle crisps and salad garnish

Roast Norfolk turkey breast with cranberry sauce and baby spinach (d,sd) £12.00

Severn & Wye oak smoked salmon and cream cheese (fi,d) £12.00

Free range hen's egg, mayonnaise and water cress (e,d,mu) £12.00

Prawns, crayfish tails and Marie Rose sauce served (cr,fi,e,sd,d) £12.00

### Afternoon Tea (served daily 1:30pm – 5:30pm) £35.00

#### Selection of finger sandwiches

Roast Norfolk turkey breast with cranberry sauce and baby spinach served in white bread (g,d,sd)

Severn & Wye oak smoked salmon and cream cheese served in multigrain bread (g,fi,d)

Free range hen's egg, mayonnaise and water cress served in multigrain bread (g,e,d,mu)

Prawns, crayfish tails and Marie Rose sauce served in a brioche roll (cr,fi,e,g,sd,d)

Poached Ham hock and cranberry tartlet (sd,mu,g,d)

#### Assortment of cakes and scones:

Festive spiced English fruit cake (g,sd,n,d)

Roast white chocolate mousse, redcurrants and caramac shards(d,so)

Milk chocolate and pisatchio dobos (g,n,d,e,so)

Fresh clementine tartlet, passionfruit cream (g,d,e)

Freshly baked raisin and buttermilk scone with clotted cream and strawberry preserve (g,e,d,su)

#### Pot of tea or coffee:

Please see our selection

#### Champagne Afternoon Tea (all of the

above with a glass of Champagne):

Canard-Duchêne Brut Leonie NV £10.00

Canard-Duchêne Rosé NV £11.00

### Children's Menu

#### Starters:

Trio of melon (ve)

Mozzarella and tomato skewers (d)

Mini sausages with maple syrup (g)

#### Main courses:

Hand carved turkey with pigs in blankets, glazed vegetables, roast potatoes and gravy (g,d,su)

Macaroni and cheese (g,d)

Poached salmon fillet with creamed potatoes and buttered broccoli (fi,d)

#### Desserts:

Raspberry jelly and vanilla ice cream (d,e,g)

Warm chocolate brownie with vanilla whipped cream (d,e,g)

Crushed meringue nest with whipped cream and strawberries (d,e)

Fresh seasonal fruit salad (ve)

2 courses £12.00

3 courses £15.00

### Tea Selection

£5.25

Great Rift | *Full body breakfast tea*  
Virunga Afternoon Tea | *Light and smooth tea*  
Great Rift Decaf | *Caffeine free breakfast tea*  
Organic Redbush | *Naturally caffeine free tea*  
Virunga Earl Grey | *Citrus with spicy, floral notes*  
Darjeeling | *Rich flavour with a floral aroma*  
Green Tea | *Natural source of anti-oxidants*  
Green Tea & Peach | *Natural source of anti-oxidants*  
Jasmine Tea Pearls | *A sweet floral tea*  
Camomile | *Relaxing qualities help sleep*  
Peppermint | *Caffeine free and helps aid digestion*  
Lemongrass & Ginger | *Mood booster*  
Red Berry & Flower | *Anti-oxidant and caffeine free*

### Coffee Selection

£5.25

Cappuccino, espresso, café latte, mocha, hot milk with heather honey, hot chocolate with whipped cream, Horlicks

*All of our hot drinks are served with a complimentary biscuit.*

### Champagne & Wines

<b>Champagne &amp; Sparkling:</b>	175ml	125ml
Louis Roederer, Brut Premier, France	£20.75	£14.85
Canard-Duchêne, Brut Rosé, France	£17.40	£12.35

<b>White Wine:</b>	175ml	125ml
Aloa Tree, Chenin, South Africa	£9.80	£7.00
Davila, Alabarino, Spain	£10.95	£7.85
Chablis, Jean-Marc Brocard, France	£11.80	£8.40
Casa Lapostolle, Chardonnay, Chile	£10.10	£7.30
Pask, Sauvignon Blanc, New Zealand	£11.20	£7.85

<b>Red Wine:</b>	175ml	125ml
Huia, Pinot Noir, New Zealand	£12.35	£9.00
Chateau Cissac, Bourgeois, France	£12.60	£9.00
Catena, Malbec, Argentina	£11.20	£7.85
Beaujolais, L'exception, France	£9.75	£6.95
Casa Lapostolle, Cabernet, Chile	£10.10	£7.30

<b>Rosé Wine:</b>	175ml	125ml
Cotes de Provence de Sophie, France	£9.55	£7.30

### Beverages

#### Beers & Ciders:

Peroni	Italy	330ml	£5.50
Magners	Ireland	330ml	£6.10
Becks Blue	Low Alcohol	275ml	£5.50

*If you would like something you do not see on this list, please ask for our full bar menu.*

*Food is available to order between 12pm – 11pm.  
Sandwiches and all beverages available 24 hours.*

#### Tray charges apply:

*Breakfast = £3.00 per adult  
Any other food = £5.00 per adult  
Drinks only = £3.00 per order  
Children's meals only = complimentary*

#### 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