



Spa Set Menu

Starters

Leek and potato soup (v, d)
truffle crème fraîche

Duck and chestnut terrine (sd, d, n, e)
onion and ginger chutney

Bruschetta caponata (so, g, ve, v)
marinated tofu

Mains

Pan roast fillet of hake (d, fi, sd)
white bean chorizo and root vegetable cassoulet, spring onion and herb oil

Venison sausage (sd, d, mu)
braised red cabbage, creamed potatoes and cassis sauce

Confit cauliflower steak (v, ve)
turnip tops and sweet potato

Desserts

Lemon posset (g, d, v)
blood orange and vanilla shortbread

Sticky toffee pudding (g, e, d, v)
butterscotch sauce and Cornish clotted cream

Selection of ice cream and sorbets (v, d, so)

A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

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