

2 courses - £30 per person
3 courses - £40 per person



STARTERS

Slow roast parsnip and quince velouté (d,g,v) 323 cal
confit parsnip and membrillo

Smoked chicken and lobster pâté en crouté (cr,g,d,e,sd) 469 cal
brandy gelle and tarragon shallot

Roasted Orkney scallop (g,mo,d,su) 121 cal
bone marrow and black pudding crumb, caramelised cauliflower and golden raisins
(supplement £7)

Duck liver parfait (g,d,e,f) 337 cal
smoked eel, forced Yorkshire rhubarb and toasted brioche

Grilled Wye Valley asparagus (sd,e,mo) 221 cal
Brown butter white asparagus, gribiche and confit duck egg



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, (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*

CALORIES

Calorie information is provided per average portion. An ideal daily intake of calories varies depending on age, metabolism and levels of physical activity, among other things. Generally, the recommended daily calorie intake is 2,000 calories a day.



MAIN COURSES

Poached corn-fed chicken supreme (d,sd,n) 589 cal
confit Jerusalem artichoke, lemon, smoked pear and macadamia nut pesto

Roast North Sea cod loin (d,f,cr,g,m) 349 cal
Brixham crab rarebit, sauce American, roasted carrot and sea herbs

Dry aged fillet of Surrey farm beef (mo,d,g,su) 574 cal
crisp Porthilly oyster, red wine glazed salsify, beetroot and black garlic
(supplement £10)

Whole lemon sole served on the bone (f,d,g,e,sd,cr) 814 cal
lemon, puffed capers, gherkin, brown shrimp and brioche croutons

Slow cooked celeriac and king oyster mushroom risotto (so,ce,n,ve) 151 cal
ponzu glazed mushroom, toasted hazelnut and truffle dressing

Buttered New Potatoes (d) 120 cal £7.00
Seasonal Greens (d) 65 cal £7.00



DESSERTS

Salted caramel mousse (e,d,so,n,g,su) 963 cal
caramel cannelloni and Yoghurt sorbet

Vanilla and blueberry financier (v,e,d,so,n,g) 485 cal
mascarpone and blueberry cream

Dark chocolate and grand marnier crèmeux (g,d,e,sd) 578 cal
candied orange and malt ice cream

Vanilla crème diplomat (d,e,n,g) 592 cal
poached Yorkshire rhubarb, toasted hazelnuts and wood sorrel

Selection of British cheeses (g,d,sd,nu) 528 cal
quince, pickled walnut and sourdough crackers
(£4 supplement or £15 as additional course)



Coffee and petit fours
£7.00 per person