



WERNHER

RESTAURANT

Father's Day Menu

Slow cooked St Ewe hen's egg (V, E, D, G)
smoked potato foam, sprouting broccoli, Jerusalem artichoke crisp

Woburn rabbit and leek terrine (Mu, Sd)
honey and mustard emulsion, pickles, nasturtium

Home cured Northumberland wild sea trout (Fi, D, G)
blood orange, horseradish sorbet, confit fennel, rye

Soy and ginger marinated tuna (Fi, So)
avocado, cucumber, nori cracker, coriander



Roast sirloin of British beef (G, D, Sd)
Yorkshire pudding, roast potatoes, carrots, parsnips

Confit pork belly (G, D, Sd)
roast potatoes, carrots, parsnips

English pea risotto (V, D, Sd, Ce)
courgette, mint, asparagus shavings, wild garlic

Whole megrim sole (Fi, Cr, D, Sd)
brown shrimp and lemon meunière, sautéed spinach, buttered Ratte potatoes



Truffled cauliflower cheese (D)
£4.95



A fine selection of our homemade desserts will be presented on the trolley.

Coffee and petits fours
£5.75 per person

Gentlemen are requested to wear a jacket and/or tie when dining in the Wernher Restaurant.
We request that our diners refrain from using mobile phones whilst dining.

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