



WERNHER
RESTAURANT

Speciality Menu

STARTERS

Salad of Cornish white crab (cr, sd)

kohlrabi, chive, pickled baby vegetables and avocado

Heritage carrot velouté (v, d, n, ce, sd)

whipped goat's cheese and pistachio

Roasted artichoke mousse (v, d, ce, sd)

black garlic, Jerusalem artichoke and lemon

Oban whisky cured Loch Duart salmon (fi, d, sd)

fennel, orange and watercress

Dry aged steak tartare (e, mu, fi, sd, g, ce)

Royal Legbar egg yolk and winter truffle

MAIN COURSES

Chateaubriand for two, to share (d, sd)

roast salsify, pickled Roscoff onions, sauté wild mushrooms and monks beard

Berkshire venison loin (d, g, ce, sd)

spiced red cabbage, celeriac and pickled blackberry

Dover sole, grilled or grenobloise (fi, d, e, sd)

pink fir potatoes and foraged sea shore vegetables (£20 supplement)

Line caught stone bass (fi, d, cr, ce, sd)

Devon crab, Champagne and lemongrass risotto and samphire

Spinach and ricotta cannelloni au gratin (v, d, ce, sd)

wild mushroom, winter truffle and aged Parmesan

SIDE DISHES

Roasted pink fir potatoes and spinach (d)

Maple and caraway glazed carrots (d)

Sautéed wild mushrooms, fennel and vanilla (d, sd)

Spiced red cabbage and sultanas (sd)

£4.95 each

DESSERTS

Whipped vanilla panna cotta (d, sd)

elderflower poached raspberries and raspberry sorbet

Calamansi curd (v, d, e)

torched meringue, blood orange, burnt lime and lemon sorbet

Cocoa chocolate mousse (v, d, g, e, so, sd)

malted milk ice cream and malt caramel

Poached Yorkshire rhubarb (d, sd, v)

oat granola and clotted cream ice cream

Selection of British Artisan cheeses (g, d, sd, n)

crackers, quince and pickled walnuts

as an extra course £13.50

in replacement of a dessert £3.50

Coffee and petits fours

£5.75 per person



2 courses – £50 per person

3 courses – £55 per person

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