



WERNHER
RESTAURANT

Speciality Menu

STARTERS

Chicken consommé (E, Ce, D)

morel mushroom, smoked celery, chervil

Pea royale (V, E, D)

pickled shimeji mushroom, Parmesan crisp, celeriac, wild garlic emulsion

Pan roast Isle of Mull hand dived scallops (Fi, D, Cr, N)

roasted cauliflower, granny smith, smoked eel, almonds

£5 supplement

Soy and ginger marinated tuna (Fi, So)

avocado, cucumber, nori cracker, coriander

Slow cooked St Ewe hen's egg (V, E, D, Sd, G)

smoked potato foam, sprouting broccoli, Jerusalem artichoke crisp, truffle sauce

MAIN COURSES

Loin of Hereford lamb (D, Sd, Ce)

aubergine, semi dried Isle of White tomato, lamb neck ragù, courgette flower

£12 supplement

Aylesbury duck breast (Sd, D, N)

pine nut crusted duck liver, turnip, apricot purée, Jasmin golden raisins, sorrel

Dover sole (E, D, Fi, Sd)

cauliflower royale, confit leek, Oscietra caviar, shellfish foam

£9 supplement

Wild North Sea halibut (Fi, D, N, Sd, Ce)

Jerusalem artichoke, pickled grapes, almonds, fennel broth

English pea risotto (V, D, Sd, Ce)

courgette, mint, asparagus shavings, wild garlic, new season truffle

S I D E D I S H E S

Jersey Royal potatoes (D)

Minted sugar snap peas (D)

Creamed savoy cabbage with Alsace bacon (D)

Warm fennel and radish salad

£4.95 each

D E S S E R T S

Warm honey and apricot sponge (V, D, E, G, Sd)
port macerated figs, apricot sorbet, fresh honeycomb

Mulled wine jelly (Ve, V, Sd)
white wine poached and glazed pears, William pear sorbet, toasted oats

Iced blackberry parfait (V, D, E)
buttermilk sorbet, poached blackberries, compressed apple

Bitter chocolate marquise (V, D, G, E, N)
salted caramel, roast pistachio ice cream, cocoa nibs

Selection of British Artisan cheeses (G, D, Sd)
grapes, celery, chutney, sourdough crackers
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

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