



WERNHER
RESTAURANT

Speciality Menu

STARTERS

Velouté of Jersey Royal potatoes and local Sarratt watercress (D, E, Fi)
soft boiled quail's egg and Oscietra Caviar

Burrata panna cotta (Ce, G, D, N, Se)
textures of apricot, candied hazelnuts, foraged cress and lavash seeded cracker

Roast duck liver (D, Sd)
caramelised Roscoff onion, English cherries and banyuls and ginger reduction (*£6 supplement*)

Hand picked Devonshire crab (Cr, D)
crème fraîche, charred watermelon and avocado mousse

Warm Hampshire green and white asparagus (D, E, V)
confit Royal Legbar egg yolk and shaved summer truffle

MAIN COURSES

Dry aged beef pavé (E, Mo, Mu, Sd)
oyster emulsion, potato terrine, charred baby leek and nasturtium

Guinea fowl supreme and leg ballotine (G, Sd, D, So)
charred corn, sweetcorn purée, carrot tops and soy glazed spelt

Dover sole grilled or meunière (D, Fi)
foraged sea shore vegetables (*£20 supplement*)

Line caught stone bass (F, D, Sd)
cauliflower purée, pickled cauliflower and macerated bursa fig

Cannelloni of spinach and ricotta "au gratin" (G, D, E, Sd, V)
aged Parmesan and pickled summer girolle mushrooms

SIDE DISHES

Minted Jersey Royal potatoes (D)

Sautéed spinach, crisp shallot and garlic (D)

Garden peas and broad beans served "à la Française" (D)

Sandy carrots Vichy (D)

£4.95 each

DESSERTS

Pimm's jelly (E, Sd)

pickled cucumber, marinated strawberries, burnt orange and mint

Whipped vanilla panna cotta (D, G, E)

English strawberries, crisp meringue, wild strawberry sorbet and shortbread crumble

White peach and raspberry mousse (D, G, E, Sd, N)

poached peaches, roasted pistachio and raspberry sorbet

Black forest layer cake (D, G, E, Sd)

poached English cherries and Morello cherry sorbet

Selection of British Artisan cheeses (G, D, Sd)

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

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