



WERNHER RESTAURANT

Sunday Menu

Velouté of ironbark pumpkin and sage (v, d, ce, g, e)
per las gnocchi and pumpkin seed

Scottish smoked mackerel taramasalata (fi, d, sd)
seaweed, kohlrabi and lemon

Smoked tomato tartare (d, g, sd)
basil, whipped goat's cheese and sourdough

Venison 'scrumpets' (g, d, sd, n)
gingerbread, pickled blackberries and hazelnuts



Roast ribeye of Onley Farm beef (g, d, e, mu, sd, ce)
Yorkshire pudding, beef dripping roast potatoes, glazed carrot and parsnip

Roast rump of Onley Farm lamb (g, d, e, mu, sd, ce)
Yorkshire pudding, beef dripping roast potatoes, glazed carrot and parsnip

Baked cod loin (fi, d, mo, sd)
Scottish mussels, curried velouté and foraged sea shore vegetables

Pearl barley and beetroot porridge (v, d, g, sd, ce, n)
goat's cheese, black olive and pistachio



Sautéed Pink Fir potatoes and spinach (d)

Wild mushrooms, fennel and vanilla (d, sd)

£4.95



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



Coffee and petits fours
£5.75 per person

Sunday 3 course menu: £39.50 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