



WERNHER
RESTAURANT

Sample Table D'Hôte Menu

Jersey Royal and Sarratt watercress velouté (E, D, F, G)
soft quail's egg and Osetra Caviar

Pressed terrine of Isle of Wight tomatoes (D, N, Sd, V)
whipped goat's cheese, toasted hazelnut and Douglas fir pine oil

Citrus cured Loch Duart salmon (F)
pea panna cotta and pea granite



Garden pea risotto (E, D, G, V)
charred spring onion and per las beignet

Torched Brixham mackerel (F, D, Sd)
Jersey Royal potatoes, horseradish, purple gooseberry and gooseberry gel

Rump of Ouse Valley lamb (N, D)
Romesco sauce, sautéed Romanesco and braised gem lettuce



Pimm's jelly and strawberries (E, Sd, V)
compressed apple, burnt orange gel, pickled cucumber, mint and crushed meringue

White chocolate and strawberry ganache (D, So, G, V)
wild strawberry sorbet, caramelised white chocolate and macerated strawberries

Poached peach and nectarines (D, Sd, V)
yoghurt sorbet, basil and honey

Coffee and petits fours
£5.75 per person

Lunch – 2 courses £26 per person or 3 courses £31 per person
Dinner – 3 courses £45 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