



WERNHER RESTAURANT

Table D'Hôte Sample Menu

Ironbark pumpkin and sage velouté (v, d, g, ce, e)
per las gnocchi and pumpkin seeds

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

Scottish mackerel rillettes (fi, d, sd)
beetroot, horseradish, cucumber and dill



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

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

Roasted duck breast (d, n, sd)
heritage carrot, pistachio and damson



Peanut butter panna cotta (d, pe, sd)
salted caramel, banana and rum raisin ice cream

Glazed passionfruit tart (v, d, e, g, so)
bitter chocolate sorbet and passionfruit jam

Earl Grey and lemon poached plums (v, ve)
oat granola and pear sorbet

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

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