



# WERNHER

RESTAURANT

## Table D'Hôte Menu

**Home cured Northumberland wild sea trout (Fi, D, G)**  
blood orange, horseradish sorbet, confit fennel, rye

**Slow cooked St Ewe hen's egg (V, E, D, G)**  
smoked potato foam, sprouting broccoli, Jerusalem artichoke crisp

**Woburn rabbit and leek terrine (Mu, Sd)**  
honey and mustard emulsion, pickles, nasturtium



**Kendall's Farm Yorkshire lamb neck (D, Sd, Ce)**  
turnip, calçot onion, roasted heritage carrot

**English pea risotto (V, D, Sd, Ce)**  
courgette, mint, asparagus shavings, wild garlic

**Whole megrim sole (Fi, Cr, D, Sd)**  
brown shrimp and lemon meunière, sautéed spinach, buttered Ratte potatoes



**Vanilla bavarois (V, E, D, Sd, G)**  
white wine poached Yorkshire rhubarb, rhubarb sorbet, crème anglaise

**70% dark chocolate mousse (V, E, D, So, Sd, N)**  
buttermilk sorbet, chocolate raisins, toasted hazelnuts

**Mulled wine poached pear (V, D, E, Sd)**  
gingerbread ice cream, pear purée, gingerbread crumb

**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