



WERNHER
RESTAURANT

Tasting Menu

Heritage carrot velouté (v, d, n, ce, sd)
whipped goat's cheese and pistachio



Pavé of poached leeks and pickled walnuts (n, mu, sd)
rabbit rilette and Chablis dressing



Loin of Shetland pollock (fi, mo, n, d, ce)
celeriac, hazelnut and escabeche mussels



Berkshire venison loin (d, g, ce, sd)
spiced red cabbage, celeriac and pickled blackberry



Calamansi curd (v, d, e)
torched meringue, blood orange, burnt lime and lemon sorbet



Cocoa chocolate mousse (g, e, d, so, sd)
malted milk ice cream and malt caramel

Selection of British cheeses (d, g, sd)
as an additional course – £13.50

Coffee and petits fours
£5.75 per person

Tasting menu – £69.50 per person

Wine pairing – £49.50 per person

The Tasting Menu is designed to be taken by the whole table. The wine pairing will be explained in detail by the sommelier.
The wine pairing is served in 125ml measures for still and 50ml for fortified wine.

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