



# WERNHER RESTAURANT

## Tasting Menu

**Chicken consommé (E, Ce, D)**  
morel mushroom, smoked celery, chervil



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



**Wild North Sea halibut (Fi, D, N, Sd, Ce)**  
Jerusalem artichoke, pickled grapes, almonds, fennel broth



**Aylesbury duck breast (Sd, D, N)**  
pine nut crusted duck liver, turnip, apricot purée, Jasmin golden raisins, sorrel



**Buttermilk sorbet (V, D)**  
poached blackberries, compressed apple



**Bitter chocolate marquise (V, D, G, E, N)**  
salted caramel, roast pistachio ice cream, cocoa nibs

**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.

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