



WERNHER

RESTAURANT

Tasting Menu

Warm Hampshire green and white asparagus (V, E, D)
confit Royal Legbar egg yolk and shaved summer truffle



Roast duck liver (D, Sd)
caramelised Roscoff onion, English cherries and banyuls and ginger reduction



Line caught stone bass (F, D, Sd)
cauliflower purée, pickled cauliflower and macerated bursa fig



Dry aged beef pave (D, Mo, Mu, Sd)
oyster emulsion, potato terrine, charred baby leek and nasturtium



Whipped vanilla panna cotta (D, G, E)
English strawberry and wild strawberry sorbet



Black forest layer cake (D, G, E, Sd)
poached English cherries and Morello cherry sorbet

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