



WERNHER RESTAURANT

Vegetarian Speciality Menu

Roasted cauliflower and almond velouté (V, D, Sd, N)

apple, shaved truffle

Slow cooked St Ewe hen's egg (V, E, D, Sd, G)

smoked potato foam, sprouting broccoli, Jerusalem artichoke crisp, truffle sauce

Pea royale (V, E, D)

pickled shimeji mushroom, Parmesan crisp, celeriac, wild garlic emulsion



English pea risotto (V, D, Sd, Ce)

courgette, mint, asparagus shavings, wild garlic, new season truffle

Truffled gnocchi (V, D, G)

aubergine, semi dried Isle of White tomato, basil

Salt baked summer squash (V, D, N)

quince, goat's cheese, pine nut



Mulled wine jelly (V, Sd)

white wine poached pears, William pear sorbet, toasted oats

Bitter chocolate marquise (V, D, E, N)

salted caramel, roast pistachio ice cream, cocoa nibs

Iced blackberry parfait (V, D, E)

buttermilk sorbet, poached blackberries, compressed apple



Jersey Royal potatoes

Minted sugar snap peas

Creamed savoy cabbage (D)

Warm fennel and radish salad

£4.95 each

Coffee and petits fours

£5.75 per person

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



WERNHER RESTAURANT

Vegetarian Tasting Menu

Roasted cauliflower and almond velouté (V, D, Sd, N)

apple, shaved truffle



Pea royale (V, E, D)

pickled shimeji mushroom, Parmesan crisp, celeriac, wild garlic emulsion



Salt baked summer squash (V, D, N)

quince, goat's cheese, pine nut



Truffled gnocchi (V, D, G)

aubergine, semi dried Isle of White tomato, basil



Buttermilk sorbet (V, D, E)

poached blackberries, compressed apple



Bitter chocolate marquise (V, D, 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.

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WERNHER RESTAURANT

Vegan Speciality Menu

Chilled pea and mint soup (Ve)
shaved asparagus

Aubergine and Isle of White tomato salad (Ve)
basil



Risotto primavera (Ve)
asparagus, courgette, black garlic

Salt baked squash (Ve, N)
quince, pine nut



Spiced poached pineapple (Ve, Sd)
mango sorbet

Mulled wine poached pear (Ve, Sd)
pear sorbet

Coffee and petits fours
£5.75 per person

3 courses - £45 per person

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