



**WERNHER**  
RESTAURANT

## Vegetarian Table D'Hôte Menu

**Ironbark pumpkin and sage velouté** (v, d, g, ce, e)  
*Perl Las gnocchi and pumpkin seeds*

**Salt baked celeriac** (v, d, e, sd, n, ce)  
*Granny Smith apple, autumn black truffle, date and walnut*

**Smoked tomato tartare** (v, d, g, sd)  
*whipped goat's cheese, basil and sourdough*



**Pearl barley and beetroot 'porridge'** (v, d, g, sd, ce)  
*goat's cheese, black olive and tarragon*

**Wild mushroom risotto** (v, d, sd, ce)  
*fennel, aged Parmesan and shaved autumn truffle*



**Roasted Pink Fir potatoes and spinach** (v, d)

**Maple and caraway glazed carrots** (v, d)

**Sautéed wild mushrooms, fennel and vanilla** (v, d)

**Roasted squash, kale and sage** (v, d)

*£4.95 each*



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

**Earl Grey and lemon poached plums** (v, ve)  
*oat granola and pear sorbet*

**Glazed passionfruit tart** (v, d, e, g, so)  
*bitter chocolate sorbet and passionfruit jam*

**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**

*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, (ve) – vegan, (ce) – celery, (mo) – mollusc, (cr) – crustacean, (mu) – mustard, (d) – dairy, (n) – nuts, (e) – egg, (pe) – peanuts, (fi) – fish, (se) – sesame, (g) – gluten, (so) – soya, (lu) – lupin, (sd) – sulphur dioxide*



**WERNER**  
RESTAURANT

## Vegetarian Tasting Menu

**Ironbark pumpkin and sage velouté** (v, d, g, ce, e)  
*Perl Las gnocchi and pumpkin seeds*



**Smoked tomato tartare** (v, d, g, sd)  
*whipped goat's cheese, basil and sourdough*



**Salt baked celeriac** (v, d, e, sd, n, ce)  
*Granny Smith apple, autumn black truffle, date and walnut*



**Wild mushroom risotto** (v, d, sd, ce)  
*fennel, aged Parmesan and shaved autumn truffle*



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



**Earl Grey and lemon poached plums** (v, ve)  
*oat granola and pear 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.

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