



WERNHER

RESTAURANT

Vegetarian Menu

Garden pea velouté (V, D)

Warm Hampshire green and white asparagus (V, E, Mu)
royal legbar gribiche and Mrs Middleton's cold pressed lemon oil

Pressed terrine of Isle of White tomatoes (D, N, Sd)
whipped goat's cheese, toasted hazelnut and Douglas fir pine oil



Cannelloni of spinach and ricotta "au gratin" (G, D, E, Sd, V)
aged Parmesan and pickled summer girolle mushrooms

Garden pea risotto (E, D, G, V)
charred spring onion and per las beignet



Minted Jersey Royal potatoes (D)
Buttered waxy beans (D)
Sandy carrots Vichy (D)

£4.95 each



Pimm's jelly and strawberries (E, Sd, V)
compressed apple, burnt orange gel, pickled cucumber, mint and crushed meringue

White chocolate and strawberry ganache (D, So, G, V)
wild strawberry sorbet, caramelised white chocolate and macerated strawberries

Poached peach and nectarines (D, Sd, V)
yoghurt sorbet, basil and honey

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