

**3 courses - £60 per person**



## STARTERS

**Slow roast parsnip and quince velouté** (d,g,v) 323 cal  
*confit parsnip and membrillo*

**Smoked chicken and lobster pâté en crouté** (cr,g,d,e,sd) 469 cal  
*brandy gelle and tarragon shallot*

**Roasted Orkney scallop** (g,mo,d,su) 121 cal  
*bone marrow and black pudding crumb, caramelised cauliflower and golden raisins*  
(supplement £7)

**Duck liver parfait** (g,d,e,f) 337 cal  
*smoked eel, forced Yorkshire rhubarb and toasted brioche*

**Grilled Wye Valley asparagus** (sd,e,mo) 221 cal  
*Brown butter white asparagus, gribiche and confit duck egg*



*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*

### CALORIES

Calorie information is provided per average portion. An ideal daily intake of calories varies depending on age, metabolism and levels of physical activity, among other things. Generally, the recommended daily calorie intake is 2,000 calories a day.



## MAIN COURSES

**Poached corn-fed chicken supreme** (d,sd,n) 589 cal  
*confit Jerusalem artichoke, lemon, smoked pear and macadamia nut pesto*

**Roast North Sea cod loin** (d,f,cr,g,m) 349 cal  
*Brixham crab rarebit, sauce American, roasted carrot and sea herbs*

**Dry aged fillet of Surrey farm beef** (mo,d,g,su) 574 cal  
*crisp Porthilly oyster, red wine glazed salsify, beetroot and black garlic*  
(supplement £10)

**Whole lemon sole served on the bone** (f,d,g,e,sd,cr) 814 cal  
*lemon, puffed capers, gherkin, brown shrimp and brioche croutons*

**Slow cooked celeriac and king oyster mushroom “risotto”** (so,ce,n,ve) 151 cal  
*ponzu glazed mushroom, toasted hazelnut and truffle dressing*

**Buttered New Potatoes (d) 120 cal £7.00**

**Seasonal Greens (d) 65 cal £7.00**



## DESSERTS

**Salted caramel mousse** (e,d,so,n,g,su) 963 cal  
*caramel cannelloni and Yoghurt sorbet*

**Vanilla and blueberry financier** (v,e,d,so,n,g) 485 cal  
*mascarpone and blueberry cream*

**Dark chocolate and grand marnier crèmeux** (g,d,e,sd) 578 cal  
*candied orange and malt ice cream*

**Vanilla crème diplomat** (d,e,n,g) 592 cal  
*poached Yorkshire rhubarb, toasted hazelnuts and wood sorrel*

**Selection of British cheeses** (g,d,sd,nu) 528 cal  
*quince, pickled walnut and sourdough crackers*  
(£4 supplement or £15 as additional course)



**Coffee and petit fours**

*£7.00 per person*