



Sunday Lunch Menu

Heritage carrot velouté (d,sd,v,so,g)
buttermilk and soy roasted pumpkin seeds

Ballotine of confit duck (d,e,nu,sd)
duck liver, pistachio crumb, fine herb and charred bean salad

Beetroot cured Loch Duart Salmon (fi, sd)
pickled, salt baked candied beetroots and a burnt citrus gel

Goats cheese 'cheesecake' (d,v,sd,n)
Kent cobnuts, cherries and wild garlic leaf pesto



Roast sirloin of dry aged British beef (d,e,sd,m)
duck fat roast potatoes, glazed carrots and parsnips, buttered greens, cauliflower cheese, Yorkshire pudding and jus roti

Poached pollock (fi,cr,d,sd)
Poached in golden butter, crushed new potatoes, wilted spinach, brown shrimp and fennel veloute

Roast corn-fed chicken (d,e,sd,m)
duck fat roast potatoes, glazed carrots and parsnips, buttered greens, cauliflower cheese and jus roti

Rump of West Country lamb (d,e,sd,m)
duck fat roast potatoes, glazed carrots and parsnips, buttered greens, cauliflower cheese and jus roti

Pan roasted Gnocchi (g,d,e,sd,v)
sauté wild mushrooms, baby leeks and cep veloute



White peach and raspberry mousse (g,d,e,sd,n)
roasted peach and raspberry compote

Vanilla and elderflower panna cotta (d,g,sd)
poached English strawberries, shortbread and baby mint

Dark chocolate joconde (d,g,e,nu,so)
apricot créneaux and bitter cocoa nib

Pimms and lemonade (sd,v,ve)
Pimms and lemonade jelly, sweet pickled cucumber, apple, poached oranges and marinated strawberries

Coffee and petits fours
£5.75 per person

3 courses £39.50 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