

MEETINGS, INCENTIVES, CONFERENCES & EVENTS MENUS



Luton Hoo

HOTEL, GOLF & SPA

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BANQUETING DINNER MENU SELECTOR

3 courses available to delegates at £46.00 per person. Coffee and Petits Fours £5.00 per person.
Due to the type of service and cuisine we offer, we respectfully request that the same choice of starter,
one main course and one dessert is chosen for the entire group from the selection shown.

STARTERS

Rilette of Scottish salmon with chilli and fennel
with caramelised lime mayonnaise and pickled cucumber

“Trio of seafood”
crab tian, tuna Niçoise, smoked salmon roulade,
baby herb salad and grain mustard dressing
(Supplement of £2.00)

Pan seared Dorset scallops
pea puree and bacon salad
(Supplement of £4.00)

Cream of asparagus soup (V)
finished with truffle oil

Panna cotta of Wobbly Bottom Farm goat’s cheese (V)
roasted beetroot and creamed horseradish

Tortellini of wild mushrooms (V)
wilted baby spinach, roasted walnuts and
tarragon crème fraiche

Ballotine of smoked free range chicken
with fig chutney and toasted butter brioche

Smoked breast of Aylesbury duck
apple and celeriac remoulade, baby watercress
and crisp bread

MAIN COURSES

Monkfish wrapped in Parma ham
set on rosti potato, wilted spinach and Albufera sauce

Maple roasted fillet of Scottish salmon
black sesame seed rosti, roasted mouli and seared bok choy

Roast fillet of halibut
crayfish and ham hock cassoulet and shellfish cream
(Supplement of £4.00)

Potato and rosemary gnocchi (V)
with wild mushrooms and a basil cream sauce

Butternut squash and pine nut pithivier (V)
with roasted baby beetroots

Pan seared breast of free range chicken
with colcannon potato, swede fondant and chicken jus

Duo of Gloucestershire Old Spot pork
Roast fillet, slow cooked belly, crushed new potatoes, baby
onion and mushroom and café au lait essence

Roasted rack of Casterbridge lamb
fondant potatoes, cabbage, carrot puree and port jus
(Supplement of £6)

Grilled rump of Casterbridge lamb
Boulangère potato, celeriac puree and redcurrant essence

Roast fillet of Casterbridge beef
potato dauphinoise, grilled artichoke, and truffle jus
(Supplement of £8)

DESSERTS

White chocolate and passion fruit mousse
passion fruit syrup and mascarpone ice cream

Baked vanilla cheesecake
lemon meringue ice cream and lemon curd

Coconut crème brûlée
milk chocolate ice cream and chocolate biscotti

Baked egg custard tart infused with nutmeg
with Grand Marnier ice cream

“Trio of Champagne”
Bellini mousse, elderflower and Champagne jelly, white
chocolate and Champagne sorbet
(Supplement of £3.50)

Chocolate and Cointreau torte
tonka bean ice cream and mango curd

Treacle and roasted pine nut tart
clotted cream ice cream and vanilla anglaise

Rich Black Forest chocolate cake
sour cherry ice cream and black cherry jelly

Glazed lime tart
pistachio ice cream and vanilla sauce

Selection of British cheeses
grapes, wheat wafers, celery and chutney
(Supplement of £4.00)

The Mansion House, Luton Hoo,
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SUPPLEMENTAL DISHES

A range of alternatives and additional course suggestions.

SORBETS

£4.50 each

Raspberry and vanilla
Sloe gin

Coconut and rum with white chocolate glaze

INTERMEDIATES

£8.50 each

Cream of roasted celeriac soup
with stilton bon bons

A taste of Scotland
Haggis, neeps and champit tatties
(also available as a vegetarian option)

Goat's cheese crottin salad
beetroot carpaccio and micro cress salad

Steamed fillet of lemon sole
lobster cream and Avruga caviar
(Supplement of £2.00)

DELEGATE LUNCH MENU

for 8 covers or less

£15.00 per person

Chef's home made soup of the day
with rustic bread

Selection of sandwiches and wraps with crisps

Dessert from our pastry department

Seasonal fruit bowl

We very much hope that you will
find a suitable choice for your meal from
our selection.

Please do ask if you would like any
assistance or additional ideas to ensure
your event is a complete success.

CHOICE LUNCH OR DINNER MENU

for up to 40 covers chosen on the night

£46.50 per person

Starters

Chefs home made soup of the day
with rustic bread

or

Cured salmon
with blinis, caviar and crème fraiche

or

Parma ham, artichoke, sun blush tomato
and Kalamata olives

Main Courses

Roasted seabass fillet
with fennel, saffron mash and a tomato
and broad bean salsa

or

Roast chicken supreme
Boulangère potato, roast shallots, and broccoli

or

Portobello mushroom and goat's cheese lasagne
with baby spinach and shallots

Desserts

Blueberry cheesecake
with red berry compote

Apple crumble
with vanilla bean anglaise

White chocolate mousse and dark chocolate sorbet

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WORKING LUNCHES

Available to delegates on inclusive rates

We would be delighted to assist with any individual dietary requirements with prior notice.

MONDAY

Confit tomato and olive tarts
Mini club sandwiches
Spiced coconut and glass noodle salad
Sweet baby gem and rocket leaf salad
with sherry vinegar dressing
Stir fried beef with chilli and Chinese greens
Seared fillet of salmon with mussels
and dill crème fraîche
Panko crusted haloumi
with a coriander and tomato salsa
Steamed lemon rice
*
Seasonal fruit bowl
Selection of mini desserts
Fresh fruit salad

TUESDAY

Spiced lamb koftas with yoghurt dip
Welsh rarebit
Grilled pepper and courgette salad
with pesto and aged balsamic
Beetroot and goat's cheese salad
Marinated chicken thighs with thyme and lemon
Seafood paella with saffron and flat parsley
Wild mushroom linguini with cream cheese and chives
Garden vegetables
*
Seasonal fruit bowl
Chocolate delice with berry coulis
Lemon grass and coconut crème brûlée

WEDNESDAY

Smoked trout and roasted beetroot pot
Artisan open sandwiches with prawn Marie Rose
New potato salad with sour cream and chives
Mediterranean salad
with crumbled feta and extra virgin olive oil
Chicken satay with peanut dipping sauce
Grilled mackerel with piquillo peppers
and harisa dressing
Goat's cheese ravioli
with pesto and shaved parmesan
Egg noodles with soy and toasted sesame seeds
*
Seasonal fruit bowl
Pear and almond tart
Rhubarb panna cotta

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WORKING LUNCHES (CONTD)

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THURSDAY

Oriental chicken with noodles
Goat's cheese crostini
Cherry tomato and red onion salad
Caesar salad
with anchovies, crisp croutons and
creamy garlic mayonnaise
Slow cooked beef
with baby onions, button mushrooms
and bacon
Crisp calamari with caramelised lime
Mediterranean vegetable lasagne
with crisp truckle cheddar topping
Buttered baby potatoes with fresh herbs
*
Seasonal fruit bowl
Sticky toffee pudding with butterscotch sauce
Mini meringue tarts

FRIDAY

Smoked haddock and pea tartlet
Mini steak and onion rolls with horseradish
Belgian endive salad
with Roquefort cheese and roasted walnuts
Bean, pancetta and bocconcini
mozzarella salad
Lancashire hot pot with a crumble topping
Rolled fillet of plaice
with shrimp and tarragon butter
Potato and leek gratin
Buttered garden vegetables
*
Seasonal fruit bowl
Warm creamed rice pudding
Fruits of the forest cheese cake

SATURDAY

Slow cooked rosemary chicken drumsticks
Mini Luton Hoo cheese burgers
Classic Niçoise salad
Spicy grilled aubergine salad
with fresh coriander
Thai green chicken curry
with coconut, baby vegetables
and steamed rice
Peppered tuna fillet with citrus
Crisp potato gnocchi
with roasted peppers, rocket
and aged balsamic
Sesame and onion seed bok choy
*
Seasonal fruit bowl
Bread and butter pudding
Chocolate mocha tart

SUNDAY

Caramelised onion and goat's cheese quiche
Baby Yorkshire pudding
with roast beef and horseradish
Mixed leaf salad with avocado and pine nuts
Rocket leaves topped with roast
sweet potato and feta cheese
Lamb biriyani with cucumber raita
Grilled fillet of snapper with mango salsa
Baby pea and spinach risotto
Herb and roasted vegetable cous cous
*
Seasonal fruit bowl
Individual sherry trifle
Buttermilk panna cotta

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LUNCH MENU SELECTOR

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Please select one main course and one starter or dessert. For a third course a supplement of £5.00 is charged per delegate. Minimum numbers required.

£27.50 for 2 courses. £32.50 for 3 courses.

STARTERS

Smoked trout and poached sea trout pressing
crayfish and pickled fennel salad with basil crème fraîche

Tandoori shrimp and salmon
with spring onion pakora

Roast white onion soup
with seeded beignets (V)

Feta cheese, roasted pine nut and home cured tomato tart
finished with a rocket salad (V)

Wafer thin melon
with blueberry Champagne jelly
and vanilla bean dressing (V)

Duck Rillette
with soft herbs, wild mushroom parfait,
warm foccacia bread and fig chutney

Wobbly Bottom Farm goat's cheese and tomato terrine
with apple and sultana chutney and grilled country bread

Ham hock and mustard seed cylinder
with honey pickled vegetables

MAIN COURSES

Grilled seabass fillet
Niçoise salad with sun blush tomato purée and
Mrs Middleton's rapeseed oil salsa

Grilled fillet of Scottish salmon
carrot and potato rosti, buttered kale and roasted courgette,
caramelised lime and herb infused olive oil

Hazelnut gnocchi, roast baby beetroot
and celeriac cream (V)

Spiced shitake mushroom and spinach tortellini's
with Asian greens and a tomato and coriander broth (V)

Chicken Ballontine
with pancetta, broad bean crushed potato,
sweet carrot purée and mushroom essence

Butter poached chicken leg
sweet potato fondant, broccoli, thyme roasted
baby onions and smoked garlic

Pressed ham hock wrapped in leek
creamed sweetcorn and shallot purée, parmentier potato,
and Chantenay carrots

Baked fillet of pollock
with herb potato purée, braised baby gem
and tomato essence

DESSERTS

Roasted plum crème brûlée
with home made shortbread

Vanilla profiteroles
with Chantilly crème and milk chocolate sauce

Lemon posset
with biscotti and chocolate scrolls

Banoffee cheesecake
with clotted cream ice cream

"Tasting of chocolate"
dark chocolate tart, milk chocolate ice cream
and white chocolate sauce

Selection of British Cheeses
with grapes, wheat wafers, celery and chutney
(Supplement of £4.00)

Coffee and Petits Fours
£5.00 per person

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BANQUETING MENU SELECTOR

Please choose 4 canapés at £8.95 per person or 6 canapés at £12.95 per person.

FISH

Smoked trout and poached sea trout pressing

Crisp fish cakes

Crayfish thermidor beignets

Sesame tuna with mirin and soy

Scallop and truffled cabbage teaspoon

Salmon Rilette with sour cream and capers on blinis

Salted cod brandade with lemon curd
finished with tomato

MEAT

Haggis bites

Shepherd's pie

Caramelised apples with confit pork belly

Ham hock croquette with minted pea dip

Baby Yorkshire pudding, roast beef and horseradish

Smoked duck wrap with plum sauce
and crisp vegetables

VEGETARIAN

Wild mushroom and truffle arancini

Vegetable samosa with yoghurt dip

Mini vegetable haggis bon bons

Compressed watermelon with apricot puree

Confit beetroot, cream cheese and pain d'épice

Fig and mascarpone with roast red pepper
on toasted brioche

SWEET CANAPÉS

Mini apple and bramble crumble

Dark and white chocolate dipped strawberries

Roasted plum crème brûlée

Mini macaroons

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BARBEQUE MENUS

Minimum number of 20 required

MENU 1 - £42.50pp

Brioche buns and French stick basket
*
Hot chicken wings
Sea trout parcel in sun blush tomato pesto
Chilli sausages
Luton Hoo burgers
Tofu skewers in sun blush tomato pesto
Buttered corn on the cob
*
Asian coleslaw with sweet chilli
and sesame seeds
Penne pasta, spring onion and roast peppers
Classic Caesar salad
Baby baked new potatoes with
garlic and thyme
*
Fresh fruit salad
Raspberry cranachan
Mini dark chocolate tart

MENU 2 - £47.50pp

Brioche buns and French stick basket
*
Lemon and coriander marinated tuna steaks
Chilli sausages
Luton Hoo burger
Pork ribs with a chipotle sauce
Cajun chicken escalope with yoghurt
and mint dressing
Lemon thyme marinated flat mushrooms
Stuffed Romano peppers
*
Asian coleslaw with sweet chilli
and sesame seeds
New potato whole grain mustard
and spring onions
Classic Caesar salad
Baby baked new potatoes with
garlic and thyme
*
Fresh fruit basket
Strawberries with Devon clotted cream
Mandarin cheesecake with orange syrup
Chocolate brownies

MENU 3 - £52.50pp

Brioche buns, French sticks and
soda bread basket
*
Sichuan peppered fillet steaks
Herb rubbed tiger prawn skewers
Confit pork belly
Banana leaf wrapped seabass fillet
with lemon grass and lime
Lamb and feta burgers
Grilled flat mushrooms, beetroot jam,
apricot and goat's cheese
Courgette and parmesan parcels
with garlic and thyme
*
'8 Veg coleslaw'
Sliced beef tomato with rocket and parmesan
Classic Waldorf salad
Potato salad with pancetta, mixed seeds
and creamy dressing
*
Fresh fruit basket
Dark chocolate delicie with
milk chocolate sauce
Vanilla bean crème brûlée
Baked passion fruit cheesecake

HOG ROAST

Slowly roasted whole pig,
with soft rolls, crackling and apple sauce

Price available on application

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BUFFET DINNER MENUS

Amendments to the menu or service style may be required for larger parties.
Coffee and Petits Fours £5.00 per person.

MENU 1 - £38.00

Spiced butternut squash soup
with toasted pumpkin seeds
Deconstructed bruschetta salad
with crisp foccacia
Pressing of smoked chicken with roasted
pine nuts and baby spinach
Flaked Scottish salmon salad
with wild rocket and soft herbs
*
Squash and sage tortellini
with Mrs Middleton's oil
Piccata of chicken with buttered linguini
Smoked bacon, leek and blue cheese tartlet
Rosemary roasted baby potatoes
Seasonal broccoli
*
Seasonally adjusted fresh fruit salad
Raspberry cranachan
Glazed lemon and lime tart

MENU 2 - £42.50

Duck confit with sour cherries
and orange jelly
Poached fillet of salmon with caper berries
Build your own Caesar salad with Cos,
parmesan and crisp croutons
Eight vegetable coleslaw in sherry vinaigrette
*
Loin of pork marinated in
fennel seeds and garlic
Grilled fillet of seabass with sweetcorn
and fennel chowder
Parmentier potatoes
Chantenay carrots
Buttered cabbage
*
Baked blueberry cheesecake
with clotted cream
Sticky date pudding with fudge sauce
Roasted pineapple with ginger syrup

MENU 3 - £49.50

Heritage tomato, buffalo mozzarella
and basil salad
Slices of beetroot gravlax and baby capers
Ham hock terrine, parsley and cornichons
Rocket and pecorino salad
Salad of pickled fennel, orange and chicory
*
Steamed fillet of bream, bok choy
and soya sauce
Butternut squash and sage ravioli
with red pesto and baby spinach
Slow roasted feather blade of beef with
baby onions and button mushrooms
Honey roast diced root vegetables
Fried noodles with bean sprouts
and sesame seeds
*
Chocolate brownie topped
with muesli ganache
Poached pears in star anise and ginger
Blackcurrant delicé
Treacle tart with clotted cream

MENU 4 - £52.50

Tuna loin with wasabi mayonnaise
Mozzarella and basil arancini
Artichoke and sun blush tomato salad
Selection of garden leaves
with balsamic dressing
Rolled Parma ham with rocket and parmesan
*
Poached lemon sole with baby spinach
and pink prawns
Casterbridge lamb cutlets with roasted roots
Feta, pea and broad bean frittata
with pesto dressing
Seasonal buttered vegetables
Boulangère potatoes
*
Seasonal fruit basket
Eton mess
Vanilla bean crème brûlée
Rich chocolate and praline torte

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