

Sample Menus

The Conservatory
at the Luton Hoo Walled Garden

Reception Nibbles

£3.50 + VAT per person

Cheese-straws
Salt and sugared nuts
Olives and feta cheese

Reception Canapes

A choice at £7.50 +VAT per person please chose 4

Hot

Chicken goujons, Harissa mayonnaise
Crab and cod fish cakes, coriander and lime salsa
Venison meatballs, tomato and red wine sauce
Spinach and mushroom vol-au-vents
Chorizo sausage rolls
Gruyere soufflé tartlets
Onion bhaji, mint and cucumber yoghurt
Parmesan and mushroom suppli
Lamb skewers with apple salsa



Cold

Pâté de foie gras, plum chutney
Smoked salmon rilette, rye croutons
Duck rilette, pickled cucumbers
Tomato and mozzarella crostini
Cheese and bacon straws
Watermelon, feta and olive skewers
Pissaladiere
Pea and potato tortilla
Manchego and membrillo

Sample Menus



Suggested Summer Menus

3 course dinner at £41.00 + VAT per person, based on a minimum of 80 guests. Please choose one starter, one main, one dessert and one vegetarian main course.

STARTERS

- Roast tomato and pesto soup (v)
- Chicory salad with Roquefort and caramelised walnuts (v)
- Chicken and pork terrine, pear chutney
- Smoked salmon blinis, dill and lemon crème fraiche
- Parma ham, celeriac remoulde
- Red onion tart, grilled goats cheese and chive sauce (v)

MAINS

- Chicken ballotine, poached leeks and mushroom veloute
- Grilled sea bream, shaved fennel, grilled chicory and green peppercorn dressing
- Confit of duck, honey and thyme sauce, red cabbage and potato puree
- Poached salmon, spinach and potato cake and salsa verde

We can also design bespoke menus on request and smaller numbers can be catered for – please ask us for details.

VEGETARIAN MAINS

- Potato gnocchi, wild mushrooms and gruyere cheese sauce (v)
- Moroccan spinach and lentil pastilla, preserved lemons and harissa sauce (v)

DESSERTS

- Crème caramel
- Apple and almond tart, calvados cream
- White and dark chocolate cheesecake, black cherry compot
- Frozen honey parfait with poached pears
- Eton mess

Sample Menus



3 course dinner at £44.50 + VAT per person, based on a minimum of 80 guests. Please choose one starter, one main, one dessert and one vegetarian main course

STARTERS

Potato, garlic and paprika soup (v)
Duck liver parfait, brandy and vanilla prunes and toasted brioche

Assiette of cured meats, olives and leaves
Olive oil poached tuna, white bean and red onion salad
Aubergine terrine, frisee salad and black olive dressing (v)
Grilled sardine fillets, roquette and tomato salad and herb vinaigrette

MAINS

Roast rump of lamb, char grilled vegetables, rosemary and red wine sauce

Panfried breast of guinea fowl, baby carrots, calvados sauce and caramelised apples

Grilled sea bass fillet, sauce veige, green salad and new potatoes

Roast Pollock, crab and herb crust and romesco sauce

VEGETARIAN MAINS

Cep mushroom and spinach cannelloni, tomato sauce and parmesan cheese (v)

Beetroot risotto, roast butternut squash and crumbled goats cheese (v)

DESSERTS

Blueberry sponge pudding, clotted cream ice cream

Dark chocolate tart with grand marnier cream

Strawberry shortcake

Lemon posset, raspberries and almond biscotti

Knickerbocker glory

Sample Menus



3 course dinner at £47.50 + VAT per person, based on a minimum of 80 guests. Please choose one starter, one main, one dessert and one vegetarian main course

STARTERS

Gazpacho soup (v)

Scottish smoked salmon, poached salmon rilette and cucumber salsa

Parma ham, buffalo mozzarella, roast tomato and toasted sourdough

Pea, broad bean and parmesan risotto (v)

Smoked haddock and spinach tart, poached egg and hollandaise

Greek salad (v)

MAINS

Roast baby chicken, almonds, mint and rocket salad

Poached fillet of brill, grilled asparagus, tarragon and caper aioli

Beef bourguignonne, green beans and potato puree

Prawn and lemongrass brochettes, carrot and cashew salad, sesame dressing

VEGETARIAN MAINS

Char grilled tofu, Asian greens and honey soy Sauce (v)

Ricotta and wild mushroom pithivier, artichoke Sauce (v)

DESSERTS

Chocolate fondant with baileys ice cream

Raspberry tiramisu

Fig and almond tart, toasted coconut ice cream

Champagne and strawberry truffle

Baked vanilla cheesecake with poached peaches

Sample Menus



EVENING FOOD OFFERING

Club sandwiches

Roast beef, roquette and horseradish

BLT

Roast vegetable and pesto

Smoked chicken Caesar

Smoked salmon and watercress

£3.95 +VAT per person

Bacon and Sausage Baps, grilled vegetable ciabatta

£3.50 +VAT per person

Cut Sandwich Selection

Ham and mustard, Egg mayo and watercress,

Poached salmon and cucumber,

Cheese and piccalilli, Chicken and stuffing

£4.50 +VAT per person

Cheese and pâté table

4 farmhouse cheeses, 2 pâtés, pickles, green salad

Bread and crackers

£7.00 +VAT per person

Fork buffet

Sliced cold cuts and pies, 2 pâtés, 4 farmhouse cheeses

Selection of salads, pickles

Bread and crackers

£13.50 +VAT per person

Children's Menus

STARTERS

Cream of tomato soup

Garlic bread with mozzarella cheese

Vegetable crudités and dips

MAINS

Chicken goujons, chips and garden peas

Grilled cod, mashed potato and cauliflower cheese

Penne Napolitana

DESSERTS

Chocolate mousse

Eton mess

Fruit salad

£21.00 +VAT per child. *Children aged 2-10 yrs. Price applies for up to a maximum of 10% of guest numbers.*

Children under 2 – no charge