

Spotlight

hha

Hertfordshire
Hoteliers
Association

Luton Hoo



Hotel guests with a penchant for history - and more than touch of luxury - will find much to like at Luton Hoo, the newest member of the Hertfordshire Hoteliers Association. The estate straddles the border with Bedfordshire, though Hertfordshire claims possession of most of the grounds. For both counties it is a jewel in the tourism crown, and readers now have the chance to experience it for themselves with a special dining offer.

Famous names dot the property's history, which dates from at least 1767 when one of the most famous neo-classicist architects of his day, Robert Adam, produced the designs for the original Mansion House. After various adventures, Luton Hoo was bought in 1903 by leading diamond dealer Sir Julius Wernher. He commissioned Charles Mewes and Arthur Davis, architects of the Ritz Hotel in London, to redesign the interior in a lavish Edwardian 'Belle Époque' style. After the death of Sir Julius, the estate was inherited by his son, Harold Wernher. The estate was acquired by the independent UK-based Elite Hotels Group in 1999 and kept under wraps for eight years while an extensive restoration and refurbishment programme was carried out on both the

estate building and the 1000-plus acres of grounds. On October 1st 2007, the grand unveiling revealed a five-star luxury hotel designed to embrace the finest traditions of English country-house living. This approach paid off last year when Luton Hoo won the Conde Nast Johansen's award for outstanding service.

Luton Hoo today, under general manager Matthew Long and his staff, boasts 228 bedrooms and suites divided between the main Mansion, the Parkland and Flower Garden wings and the Warren Weir conference and events centre. A lavish spa and clubhouse for the 18-hole golf course occupy the Robert Adam Grade II-listed stable building.

As a member of the HHA, Luton Hoo is committed to the group's policy of encouraging more people eating out to experience what is available at their local hotels. Dining options at the property under the overall command of executive chef Kevin Clark and his brigade include the lavish Wernher Restaurant in the original State Dining Room in the main Mansion House building and the popular Adam's Brasserie in the Country Club. Both have established reputations for good food, with typical main courses in the Wernher room ranging from

Casterbridge beef fillet with wild garlic puree, crisp bone marrow, saffron potato and forestiere sauce to whole grilled Dover sole with smoked potato and olive oil mash, market vegetables and a pink shrimp and lemon crème fraiche.

Starters include bavarois of English asparagus with confit egg yolk, white asparagus and black truffle salad and cannelloni of smoked chicken with sweetcorn espuma, baby spinach, raisin puree and five spiced popcorn. Among puddings is 'A Tasting of Chocolate' with chocolate and orange cake, chocolate and amaretto ripple ice cream and chocolate syrup; and the Cosmopolitan, with vodka and lime cheesecake, cointreau jelly, cranberry puree, and orange tuille.

Not to be outdone, the Adam's Brasserie menu features crisp breast of chicken with creamed sweetcorn, potato rosti and wild mushrooms; grilled fillet of hake with colcannon and grain mustard sauce, or four-cheese macaroni with baby spinach. Starters include glazed soft herb pancake with baby spinach, mushrooms and pancetta in a gruyere cream sauce or smoked mackerel tartare with an avocado and a soy and lime dressing, while desserts can include flavoured crème brulee finished with biscotti; English strawberries finished with clotted cream ice cream, or dark chocolate tart with milk chocolate ice cream.



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HERTFORDSHIRE COUNTRYSIDE MAGAZINE

READER OFFER

Luton Hoo is offering readers with the attached voucher a three-course meal with glass of wine in Adam's Brasserie at the special price of £25 per person until August 31st. The offer is available on weekdays (Monday-Friday) for lunch or dinner and is valid for up to six guests. One voucher is required for each table.

Advance booking is essential online at

www.lutonhoo.co.uk or Tel: 01582 698888

and you must mention you intend to use the voucher