



WYCK HILL HOUSE

— Hotel & Spa —

## *Lunch Menu*

### *Starters*

#### *Brandade of Salt Baked Whiting*

*Minted Pea Puree, Seeded Melba Toast with Lemon Oil*

#### *Pan Seared Polenta Cake*

*Crispy Quail Egg, Truffled Chestnut Mushroom & Wild Rocket*

#### *Air Dried Italian Ham*

*Shaved Fennel & Asparagus Salad with Marmalade Balsamic*

### *Main Course*

#### *Confit Creedy Carver Duck Leg*

*Puy Lentils & Savoy Cabbage, Chorizo Potato Puree with Red Wine Cream Sauce*

#### *Homemade Salmon Fishcakes*

*Buttered Leeks & Sorel Cream Sauce*

#### *Chicken & Leek Pithivier*

*Spring Greens, Potato Rosti Cake, Tomato Fondue & Crispy Shallot Rings*

#### *Pan Fried Fillet of Rainbow Trout*

*Warm Tewkesbury Mustard & Chive Potato with a Lemon Grass & Ginger Butter*

*Please notify a member of our team should you have any allergies to any food types*



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## *Desserts*

*Sticky Toffee Pudding*  
*Caramel Sauce & Vanilla Ice Cream*

*Pear Tatin*  
*Crème Anglaise*

*Chocolate & Orange Delice*  
*Blood Orange Sorbet*

## *Tea & Coffee*

*Served with biscuits, all £3.50 per person*  
*Freshly Brewed Tea*

*English Breakfast*  
*Earl Grey*  
*London Blend*  
*Assam*  
*Cut Peppermint*  
*Camomile*  
*Green Tea*  
*Cafetiere of Fresh Coffee*

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