

The Wolff Grill

CHRISTMAS DAY LUNCH

STARTER

Cream of Cauliflower Soup, Parmesan Croutons, Truffle Oil, Chives
Wolff Grill Seafood Cocktail, Smoked Salmon and Dill Mousse, Tiger Prawns, Cucumber, Quail's Egg, Homemade Guinness Wheaten bread
Asian Style Duck Bon Bon, Carrot and Orange Salad, Braised Red Cabbage, Plum and Star Anise
Warm Salad of Blue Cheese, Crisp Parma Ham, Roast Pear Candied Walnuts, Shaved Chestnuts, Cranberry Compote

SORBET

Red Winter Berry, Prosecco

MAINS

Chef's Traditional County Antrim Turkey and Ham, Sage and Onion Stuffing, Chipolata Sausages, Cranberry Sauce
Fillet of Beef, Thyme and Garlic Butter, Wild Mushrooms, Dijon Mustard Cream Sauce
Halibut, Champagne, Leek and Chive Beurre Blanc, Sea Herbs
Roast Loin of Venison, Rosemary Butter, Sweet and Sour Red Cabbage, Juniper Jus
Winter Vegetable Nut Roast, Poached Cranberries, Mushroom Infused Roast Gravy, Crispy Fried Sage

Served with Creamy County Antrim Mashed Potatoes, Roast Potatoes, Seasonal Root Vegetables, Creamed Parmesan Brussels Sprouts

DESSERT

Traditional Christmas Pudding, Warm Vanilla Custard, Bushmills Whiskey Cream
Warm Chocolate Brownie, Madagascan Vanilla Ice Cream, Caramel Sauce
Winter Pavlova, Whipped Mascarpone, Winter Berry Compote, Raspberry Sorbet
Chocolate Delice, Chocolate Choux, Dark Chocolate Ice Cream

TO FINISH

Irish Brie, Cashel Blue, Apple Chutney, Water Biscuits and Port
Finished with Thompson's Tea or Bewley's Coffee and Petit Fours

Please note some of our dishes contain allergens, please ask a member of the team and we will be happy to explain. Some of our dishes may contain nut or nut oil. All dietary requirements are happily accommodated, please ask your server.

All prices are inclusive of VAT at the current rate.