

The Wolf Grill

CHRISTMAS DAY

STARTER

Curried Squash Soup, Spiced Pumpkin Seeds,
Crème Fraîche

Scallops, Fennel, Chicory, Smooth Apple Purée, Fennel Velouté, Herb Oil

Quail, Buttered Brussel Sprouts, Smoked Pancetta, Parsnip Purée

Slow Roasted Beets, Apple, Black Garlic Ketchup, Fine Fennel Salad

SORBET

Blood Orange Beefeater Gin

MAIN COURSE

Traditional County Antrim Turkey and Ham, Charred Sprouts, Bacon
Jam, Confit Leg, Sage and Onion Stuffing, Cranberry

8oz Beef Fillet, Butternut Squash, Ricotta, Slow Poached Blueberries,
Crispy Cavolo Nero, Jus

Halibut, Braised Fennel, Kabocha Squash, Confit Garlic Pomme Purée,
Seeds, Pickled Pumpkin, Red Wine Butter Sauce

Spiced Roast Cauliflower, Harissa Hummus, Tempura Tender Stem,
Pomegranate

DESSERT

Traditional Christmas Pudding, Bushmills Whiskey Sauce

Cocoa Choux, Whipped Ganache, Rum Compressed Cherries,
Chocolate Ice Cream

Vanilla Cheesecake, Pistachio Namelaka, Graham Cracker
Crumble

Crème Brûlée, Pear, Chocolate Sable, Earl Grey Mousse

Raspberry Frangipane, Coulis, Berries

TO FINISH

Selection of Irish Cheese and Crackers with a
glass of Port

