

# The Wolf Grill

## CHRISTMAS DAY

### STARTER

Curried Squash Soup, Spiced Pumpkin Seeds, Crème Fraiche

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

Quail, Buttered Brussel Sprouts, Smoked Pancetta, Parsnip Puree

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

### MAIN COURSE

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

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

Halibut, Braised Fennel, Kabocha Squash, Confit Garlic Pomme Purée, Pickled Pumpkin, Seeds, 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 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

