

# The Wolff Grill

## Graduation Menu



TITANIC HOTEL  
BELFAST

### To Start

Chefs Soup of the Day

Smoked Salmon, Seaweed, Pickled Sugar Snap Peas, Artichoke

Goats Cheese, Pickled Fennel, Orange, Mint, Ginger

Confit Duck Leg, Roasted Beetroot, Orange Salad

### For Main

Sirloin of Beef, Carrot, Red Wine Jus

Carnbrooke Sugar Pit Pork Loin, Black Pudding, Apple and Thyme Jus

Pan Fried Salmon, Spinach, Charred Leek

Chicken, Parsnip, Mushrooms, Jus

Mushroom Ravioli, Sage and Parmesan Cream (V)

*All served with a Selection of Seasonal Vegetables*

### For Dessert

Classic Bakewell Tart

Selection of Ice Cream

Chocolate Brownie, Vanilla Ice Cream

***Three Courses***

***£27.50***

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.