

The Wolff Grill

VALENTINE'S MENU



TITANIC HOTEL
BELFAST

Amuse Bouche



Goats Cheese, Beetroot, Red Onion, Thyme, Lemon

(Sierra Creek, White Zinfandel Rose, USA, 2017)



Choice of -

Scallops, Langoustine, Apple, Hazelnut

Hake, Leek, Jerusalem Artichoke, Pea

(Markus Huber, Gruner Veltliner, Austria, 2016)



Halibut, Ox Cheek, Cabbage, Butternut Squash, Buttermilk

(Semeli Feast, Moshofilero, Greece, 2016)



Choice of -

Beef Fillet, Cauliflower, Carrot, Horseradish, Truffle, Jus

Guinea Fowl, Leek, Shallot, Mushroom, Spinach

(Torres, Purgatori, Spain, 2014)



Choice of -

Dark Chocolate, Cherries, Parsnip Custard, Sponge

Apple, Toffee, Blackberries, Vinegar, Sage

(Cuva Vella, Moscatel, Spain, 1980)



Petit Fours

£65 // SEVEN COURSES

£95 // SEVEN COURSES WITH WINE PAIRING

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.