

The Wolff Grill

FESTIVE MENU

STARTER

Creamy Antrim Potato Soup, Chorizo Crumb, Parsley and Hazelnut Pesto
Warm Winter Salad of Blue Cheese, Crisp Parma Ham, Roast Pear, Candied Walnuts, Shaved Chestnuts, Herb Oil
Asian Style Duck Bon Bon, Carrot and Orange Salad, Braised Red Cabbage, Plum and Star Anise
Ewing's Smoked Salmon and Tiger Prawns, Lime, Honey, Ginger and Sesame Dressing

MAINS

Chef's Traditional Co. Antrim Turkey and Ham, Herb and Onion Stuffing, Chipolata Sausage, Cranberry Sauce
8oz Prime Irish Beef Ribeye, Grilled Vine Tomatoes, Peppercorn Sauce
Pan Seared Seabass Fillet, Winter Ratatouille, Samphire, Spinach and Red Wine Jus
Rosemary Butter Roast Breast of Pheasant, Celeriac Puree, Roast Pear, Creamed Barley and Bacon
Winter Vegetable Nut Roast, Mushroom Infused Gravy, Cranberries, Crispy Sage (V)
Served with Creamed Potatoes, Roast Potatoes, and Winter Roast Root Vegetables

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.
Irish Cream and White Chocolate Cheesecake, Dark Chocolate Sauce
Rich Dark Chocolate and Coconut Tart, Pineapple and Mango salsa, Coconut Sorbet
Cashel Blue and Dubliner Cheddar, Fig Chutney, Water Biscuits

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.