

# The Wolff Grill

Sample Menu

Spring 2018



TITANIC HOTEL  
BELFAST

## To Start

Prawn Bisque, Scallop tartare, Squid Ink Cracker	£6.50
Barbeque Quail, Satay Sauce, Pickled Cabbage, Cucumber	£8.00
Goat Cheese, Organic Beetroot, Candied Walnuts, Blood Orange	£7.00
Seared Scallops, Crispy Mussel, Charred Langoustine, Cauliflower, Almond	£9.50
Cured Salmon, Smoked Salmon Mousse, Cucumber, Aniseed Cream	£9.00

## For Main

Carnbrook Beef Fillet, Cabbage, Mushrooms, Bone Marrow, Veal Sauce	£28.00
Hake, Pancetta, Pea Fricassee, Dried Olives, Charred Baby Gem	£22.00
Guinea Fowl, Parsnip, Pickled Cherries, Charred Spring Onion, Game Jus	£21.50
Roast Lamb Rump, Asparagus, Pommes Anna, Lamb Jus, Samphire	£21.50
Monkfish, Broccoli, Curried Beurre Noisette, Raisins, Coriander, Sweet Potato	£23.00
Poached White Asparagus, Crispy Hens Egg, Smoked Butter Emulsion, Saffron Potato	£21.00

## Sides

Steamed Broccoli, Chilli, Garlic	£4.50
Roasted Root Vegetables	£4.50
Triple Cooked Chips	£4.50
Titanic House Salad with Vegetable Crisps	£4.50
Baby Potatoes, Herb Butter	£4.50

# The Wolff Grill

Wednesday, 18 April 2018



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## For Dessert

Crème Brulee, Fresh Berry Compote, Shortbread	£6.00
Lemon Yoghurt, Lemon Curd, Granola, Basil, Meringue	£6.50
Chocolate Fondant, Chocolate Soil, Honey Comb	£7.00
Classic Bakewell Tart, Crème Anglaise	£6.00
Irish Cheese Selection, Apple Compote, Crackers	£8.00

## To Finish

Thompson's Irish Tea Selection	£3.20
Johnson's Speciality Coffees	£3.75
Traditional Irish Coffee	£6.50
Nederburg, Noble Late Harvest, South Africa (70ml)	£6.50

