



The Wolff Grill

EASTER SUNDAY LUNCH

Adult £49.50 | Teen 12-16 £24.50 | 11 and under £14.50

BUFFET STARTERS

CHARCUTERIE

Parma Ham, Salami, Chorizo, Smoked Chicken, Honey Baked Ham, Mortadella

Roasted Peppers, Pickled Onion, Roasted Aubergine, Grilled Courgette, Grilled Scallion, Olives, Sundried Tomatoes, Gherkins

SEAFOOD

Steamed Mussels, Prawn Cocktail, Crab Claws, Whole Langoustines

SALADS

Quinoa, Roasted Vegetables, Lime Vinaigrette

Kidney Bean, Sweetcorn, Red Onion, Herb Dressing

Fennel, Radish, Lime and Orange

Asian Noodle, Peanut, Peppers, Bamboo, Sesame Seeds, Lime, Soya

Courgette Ribbons, Pine Nuts, Rocket, Parmesan, Balsamic

Baby Potato, Scallion, Wholegrain Mustard

MAINS FROM THE KITCHEN

Prime Roast Sirloin of Hereford Beef (medium rare) Yorkshire Pudding, Roasting Juices **£10 supplement**

Turkey and Ham, Herb Stuffing, Gravy, Cranberry Sauce

Rosemary Roast Leg of Lamb, Roast Pan Gravy

Herb Butter Breast of Chicken, Red Wine and Thyme Jus

Oven Baked Fillet of Salmon, Portavogie Prawns in White Wine Cream

Seabass Fillet, Ratatouille, Basil, Shellfish Cream

Butternut Squash Wellington, Mushroom, Spinach **V/VGA**

All main courses accompanied with Creamy Mash, Roast Potatoes, Buttered Carrot, Cauliflower Cheese. Served family style.

KIDS BUFFET

Hot Dogs, Burgers, Pizza, Fish Bites, Chicken Nuggets, French Fries, Fresh Fruit Salad. Cookies

BUFFET DESSERTS

Carrot Cake, Meringue, Lemon Tartlets, Raspberry and White Chocolate Cheesecake, Vanilla and Poached Strawberry Panna Cotta, Fresh Fruit Tartlets, Chocolate and Salted Caramel Tart

CHEESE

Selection of Irish Cheeses, Crackers, Chutney

Our Chefs are committed to using the highest quality ingredients from the best local suppliers on the island of Ireland. Please note some of our dishes contain allergens, please ask a member of the team and we will be happy to explain and accommodate. Some of our dishes may contain nuts.