



Desserts

CHRISTMAS PUDDING

served hot with Brandy sauce

CHOCOLATE YULE LOG

with vanilla ice cream

FRESH STRAWBERRIES

with crème vanilla ice cream or cream

TRUFFLE TORTE WITH PROFITEROL

chocolate truffle ice cream topped with profiterole, chocolate sauce, whipped cream

PANETTONE TIRAMISU

zabaione cream, mascarpone ice cream, candied orange cubes ,almonds and raisings

SPICED APPLE TART

caramel glazed pastry tart with baked apple and cinnamon filling; with vanilla ice cream

GINGER PEAR & SALTED CARAMEL PUDDING

with creamy custard sauce

Special Coffees £6.25

IRISH COFFEE

fresh coffee, Irish whiskey, double cream float, sprinkled cinnamon

ROYAL COFFEE

as above but made with Brandy

CALYPSO COFFEE

same again but made with Tia Maria liqueur



Christmas 2017

*Three courses £32.50
plus service*

Wolfe's
BAR & GRILL
COVENT GARDEN

www.wolfes-grill.net



S starters

SMOKED PEPPERED MACKEREL

hot smoked fillet with cucumber salad and red pepper lime chutney

AVOCADO & MOZZARELLA SALAD (v)

with mixed salad leaves and green pesto

SMOKED DUCK AND AVOCADO

smoked duck slices with avocado salad and raspberry Vinaigrette

TIGER PRAWN COCKTAIL

on shredded iceberg lettuce, topped with our cocktail sauce

SMOKED SALMON

luxury Scottish smoked salmon with brown bread

GAME AND FOIS GRAS TERRINE

kumquat chutney and warm brioche

POTTED CRAB

flaked crabmeat and prawns, topped with lemon butter

CHICKEN BREAST GOUJONS

with sweet chilli sauce

WHITEBAIT & CALAMARI

lightly dusted in fine breadcrumbs and deep fried

ORIENTAL FISH & CRAB CAKES

on a bed of noodles and sweet chilli sauce

CRISPY COATED GOATS CHEESE (v)

with cranberry sauce

MINCED LAMB KEBABS

with pitta bread and tomato and mint salsa



Main Courses

ROAST TURKEY

traditional roast with all the trimmings

CHICKEN WRAPPED IN BACON

melted Mozzarella, croquette potatoes and vegetable of the day

WAGYU KOBE CHEESEBURGER

melted natural cheddar, French fries and crisp salad

10oz ANGUS PEPPERBURGER

creamy peppercorn sauce croquette potatoes and champignon frit

10oz ANGUS BURGER DE-LUXE

with melted cheddar, bacon, BBQ sauce fries and onion rings

BLACK ANGUS PRIME STEAK

french fries, grilled tomato and champignon frit

FRESH SALMON FILLET

fennel, sautéed potatoes, mushrooms and balsamic reduction

LAMB SHANK KLEFTIKO

slowly cooked in the oven, beautifully tender - served with mashed potatoes

BRIE MUSHROOM & CRANBERRY TART (v)

served with new potatoes and salad

