

THE CATALINA

SAMPLE SUNDAY LUNCH MENU

Cream of Celeriac Soup – Scallion Infusion (1,2,7)

Pan Fried Prawns – White Wine and Coriander Cream – Crispy Capers (3,5,7,14)

Irish Smoked Salmon - Beetroot - Fennel & Radish Salad
(5,7,9)

Confit Duck Salad – Pickle Celery & Apple – Ginger & Soy Dressing (1,2,9,12,14)



Lisdergan Sirloin of Irish Beef – Braised Beef Cheek Bourguignon – Red Wine Jus
(1,7,14)

Fermanagh Chicken Breast– Roast Onion Puree
Cured Bacon & Chive Sauce (1,7,14)

Murley Mountain Lamp Rump – Butternut Squash – Cabbage & Carrot Casserole
Thyme Jus (1,7,14)

Pan Seared Hake – Scallop - Mushroom & Leek Nage (1,3,5,7,14)

Served with a Selection of Vegetables & Potato



Love Chocolate” Chocolate Delice – Vanilla Ice Cream (2,4,7,10)

Sticky Toffee Pudding – Toffee Sauce – Yellowman Ice Cream, (2,4,7,)

Strawberry Semi Freddo – Honey & Nut Crumb - Fresh Irish Strawberries (2,4,7)

Lemon Roumanoff – Italian Meringue - Raspberry Sorbet (2,4,7)

Selection of Ice Cream – Brandy Snap – Red Fruit Coulis (2,4,7,10)

All items are subject to availability. Some foods may contain nuts or nut oils.

For your convenience, a 10% gratuity will be added to your final food bill.
Gratuities can be adjusted based on your experience.

Allergens 1=Celery 2=Gluten 3=Crustaceans 4=Eggs 5=Fish 6=Lupin 7=Milk 8=Molluscs
9=Mustard 10=Nuts 11=Peanuts 12=Sesame Seeds 13=Soya 14=Sulphur Dioxide