

Catalina

RESTAURANT

We proudly present to you our locally sourced, seasonal menu which can be accompanied by a recommended wine pairing.

Dine Á La Carte or 5-Courses: 65.00

Wine Pairing: 1 Course 9.00 | 2 Courses 15.00 | 3 Courses 22.00

Pure Northern Irish

Co Armagh Ballylisk Cheese & Forest Mushroom Tart

(2, 4, 7)

Starters

Roast Carrot & Caraway | 12.00

Cream of Roast Carrot & Caraway Soup - Cured Ecclegreen Ham - Port Mustard

(1, 4, 7, 14)

Keenans Cured Salmon | 16.00

Irish Whisky Cured Salmon - Armagh Apple Butter - Sweet Cured Short Rib
Caramelised Pear - Warm Comber Potato & Chive

(5, 7, 9, 14)

Game Mosaic | 16.00

Braised local Game - Spiced Hawthorn - Bone Marrow Financier

(2, 4, 7, 10, 14)

Cod | 18.00

Seared Kilkeel Cod - Irish Clams & Laska Infusion

(3, 5, 7, 8, 14)

Pigeon | 18.00

Roast Pigeon Breast - Cured Cavanagh Hen Yolk - Sweet Carrot & Carrot Cream
Truffle Mushroom - Local Honey Sauce

(2, 4, 7, 14)

Celeriac | 14.00

Roast Celeriac - Hazelnut - Pickle Mustard - Sea Buckthorn - Radish

(1, 9, 10)

For your convenience, a 10% gratuity will be added to your final food bill. Gratuities can be adjusted or removed at your discretion.

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

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Main Course

Beef | 37.00 (Supplement 10.00)

Mill Dam Flax Fed Irish Beef Fillet - Beef Shin En Crepinette - Cauliflower Puree
Wild Mushroom - Rosemary Jus (1, 7, 14)

Duck | 32.00

Thornhill Duck Breast - Quince Butter - Roasted Beetroot & Orange Terrine
Candied Pecan Nut - Sage Jus
(1, 7, 10, 14)

Chicken | 32.00

Manor Farm Chicken - Cured Irish Ham & Braised Leg Boudin - Crispy Skin
Sweet & Sour Onion - Wild Garlic Jus
(1, 4, 7, 14)

Stone Bass | 34.00

Seared Irish Stone Bass - Stone Bass Tartare - Red Cabbage Gel
Swede & Parsley & Champagne Vinaigrette
(3, 5, 7, 9, 14)

Pumpkin | 26.00

Roasted Pumpkin & Sweet Onion Tart - Sauté Spinach - Forest Mushroom Marmalade
Tarragon Emulsion
(1, 2, 14)

Pasta | 26.00

Fresh Leek & Roast Artichoke Pasta - Vegetable Jus
(1, 2, 4, 7, 13, 14)

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Dessert

Soufflè | 12.00

Passion Fruit Soufflé - Mango Sorbet - Vanilla Anglaise
(4, 7)

Pecan | 12.00

Sweet Pecan & Almond Tart - Brandy infused Clotted Cream
(2, 4, 7, 10)

Apple | 12.00

Armagh Apple Parfait - White Chocolate & Hazelnut - Heritage Apple Gel
(4, 7, 10, 14)

Love Chocolate | 12.00

Chocolate & Salted Carmel Delice
Dulse & Yellowman Ice Cream
(4, 7, 10)

Vegan Cheesecake | 12.00

Seasonal Fruit & Pecan Soya Cheesecake
Sweet Soya Ice Cream
(10, 13)

Cheese | 17.00

Tasting of Irish & World Cheeses - Quince - Pickle Walnut - Fermanagh Honey
Burren Balsamic Apple Jelly & Digestive Biscuit
(1, 2, 4, 7, 10, 14)

It's time to sit back, relax and savour this evening.



Stephen Holland,
Executive Chef



Thomas Letanneur,
Restaurant Manager