

# 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: 70.00**

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

## Artisan Inspiration

Ballylisk Cheese Pastry Bun - Port Mustard - Smoked Almond (2, 4, 7)

## Starters

**White Onion Soup 12.00**

Pickle Onion - Onion Crisp - Onion Cream (1, 4, 7, 14)

**Cauliflower 14.00**

Slow Roasted Cauliflower - Truffle Dressing - Pickled Cauliflower  
Cauliflower Soya Cream

**Confit Duck 16.00**

Slow Cooked Duck & Goose Liver Terrine - Caramelised Walnut  
Cumberland Jelly Pistachio Financer (2, 4, 7, 14)

**Kilkeel Cod 18.00\***

Roe Emulsion - Charred Cucumber - Cured Irish Beef  
Comber Potato Salad (3, 5, 7, 8, 14)

**Lough Neagh Smoked Eel 16.00**

Pickle Apple - Dashi - Goatsbridge Trout Roe (3, 5, 7, 8, 14)

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

Mill Dam Flax Fed Irish Beef Fillet – Fillet – Salt Baked Celeriac  
Truffle Mushroom (1, 7, 14)

### Duck 32.00

Thornhill Duck Breast – Sour Pear – Confit Leg & Shimeji Mushroom Tart (1, 7, 10, 14)

### Pork 32.00

Seared Irish Pork Fillet – Braised Shoulder Ravioli – Fermented Vinegar & Seaweed Broth  
Burnt Armagh Apple (3, 5, 7, 9, 14)

### Halibut 34.00

Seared Irish Halibut – Irish Seafood Bouillabaisse Infusion – Burren Citrus Pearls  
Sea Herbs (3, 5, 7, 9, 14)

### Pasta 26.00

Macroom Ricotta – Cavanagh Hen Egg – Sauté Spinach Vegetable Jus (2, 4, 7)

### Parsnip 26.00

Spiced Parsnip & Sweet Onion Tart – Sauté Spinach  
Forrest Mushroom Marmalade Miso & Sesame infusion (2, 13)

## Desserts

### Souffle 12.00

Blackcurrant – Vanilla Ice Cream – Vanilla Anglaise (4, 7)

### 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)

### Rhubarb 12.00

Rhubarb & Mascarpone Cream – Rhubarb Gel – Rhubarb Sorbet (4, 7, 10)

### Cheese 17.00\*

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

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## Dessert Wines

Kardos Tundermese Late Harvest, Tokaji, Hungary	6.00
La Fleur d'or Sauternes, Bordeaux, France	8.00
Woodstock Botrytis Semillion, Australia	15.00

## Port

Niepoort Senior Tawny Port, Portugal	7.00
Churchills LBV Port, Portugal	9.00

## Speciality Coffees

Irish Coffee (Whiskey)	7.10
Italian Coffee (Sambuca)	7.10
French Coffee (Brandy)	7.10
Calypso Coffee (Tia Maria)	7.10
Baileys Coffee	7.10
Amaretto Coffee	7.10

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



Stephen Holland,  
Executive Chef