Catalina

RESTAURANT

Five Course Pinner Menn

£70 per person

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

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

Artigian Inspiration

Bluebell Farm Goats Cheese & Chive Pastry Bun Blackberry – Smoked Almond (2,4,7)

Apèritif Bushmills Original Whiskey & Long Meadow sparkling Apple Juice

Starters

Butternut Squash & Red Miso Soup Textures Of Tomato (1,4,7,14)

Confit Duck Slow Cooked Duck & Pistachio Terrine – Caramelized Walnut – Redcurrant Jelly - Pistachio Financer (2,4,7,14)

> Pale Smoked Cod Roe Emulsion – Charred Cucumber – Cured Irish Beef – Comber potato salad (3,5,7,8,14)

Cauliflower Slow Roasted Cauliflower – Truffle Dressing – Pickled Cauliflower – Cauliflower Soya Cream (13,14)

Pumpkin Pumpkin Risotto – Pumpkin Seed Tuile – Confit Pumpkin (2,4,13,14)

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.

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

Catalina

RESTAURANT

Main Course

Mill Dam Flax Fed Irish Beef (Sup £10) Seared Fillet – Baked Artichoke – Truffle Mushroom Duxelles (1,7,14)

Manor Farm Chicken Seared Chicken – Braised Leg Ravioli – Fermented Vinegar & Seaweed Broth – Burnt Armagh Apple (3,5,7,9,14)

Kilkeel Hake Seared Irish Hake – Roasted Prawn & Crayfish Bone Sauce – Blackcurrant & Thyme – Sea Herbs (3,5,7,9,14)

Cavanagh Hen Egg Pasta Marcom Ricotta – Cured Yolk – Sauté Spinach - Vegetable Jus (2,4,7,14)

Conway Farm Celeriac Roast Celeriac Pithivier – Celeriac Remoulade – Sautéed Kale Wholegrain Mustard & Chive Infusion (9,13)

Dessert

Soufflè Cassis Souffle– Vanilla Ice Cream – Cavanagh Hen Egg Custard (4,7)

Cream Pudding Ballyrashane Set Cream Pudding - Armagh Apple - Caramelized Fig - Fig Butter - Fresh Honeycomb (4,7,10,14)

Pear Tart Roasted Pear & Mascarpone Cream Tart – Red Wine & Cinamon Gel Ginger & Orange Sorbet (4,7,10,14)

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

Cheese (£10 Sup) Tasting of Irish Artisan Cheese – Quince – Fermanagh Honey Burren Balsamic Digestive Biscuit (1,2,4,7,10,14)

To finish

Tea or Coffee & Petit Fours

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.

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