

# Catalina

RESTAURANT

5-Courses: £54.50

## *Irish Infusion*

Irish Oyster Rockefeller  
Conway Farm Herb Brioche  
(2, 3, 4, 7) (GFO)

## *Starters*

### Scallop

Kilkeel Scallop - Spiced Cauliflower  
Pickled Mushroom - Goatsbridge Trout Roe  
(3, 7, 14) (GF)

### Chicken

Chicken Liver Parfait  
Armagh Apple - Brioche  
(2, 4, 7, 14) (GFO)

### Pigeon

Irish Pigeon Breast - Confit Leg  
Red Cabbage - Roasted Celeriac  
(2, 7, 14) (GFO)

### Cauliflower

Slow Roasted Cauliflower  
Truffle Dressing - Pickled Cauliflower  
Cauliflower Soya Cream  
(13, 14) (VE) (GF)

### Soup

Slow Roasted Celeriac  
Ballylisk of Armagh Cheese - Celeriac Crisp  
(1, 7) (V) (VEO) (GF)

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## *Main Course*

### Beef

\*£10 Supplement

Mill Dam Flax Fed Irish Beef Fillet

Oyster Mushroom – Celeriac – Alba Truffle  
(1, 7, 14)

### Duck

Thorn Hill Duck Breast

Sour Pear – Confit Leg – Mushroom Tart  
(1, 2, 7, 14) (GFO)

### Stone Bass

Seared Irish Stone bass – Lobster Boudon  
Lemon & Dill – Lobster Bisque  
Sea Herbs  
(3, 5, 7, 9, 14) (GF)

### Pasta

Spinach & Ricotta Ravioli  
Bur Noisette – Basil Oil  
(2, 4, 7) (V)

### Risotto

Wild Mushroom  
Whipped Truffle Butter – Tete De Moine  
(7, 13, 14) (V) (VEO) (GF)

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## *Desserts*

### Soufflè

Blackcurrant

Muine Glas Vanilla Bourbon Ice Cream

Vanilla Anglaise (4, 7) (V)

### Cream Pudding

Ballyrashane Set Cream Pudding

Armagh Apple – Fresh Honeycomb

White Chocolate Snow

(4, 7, 14) (GF)

### Chocolate

Chocolate & Salted Carmel Delice

Muine Glas Yellowman & Dulce Ice Cream

(4, 7, 10) (GF)

### Rhubarb Tart

Poached Rhubarb & Mascarpone Cream

Rhubarb Gel – Rhubarb Sorbet

(4, 7, 10) (V)

### Cheese

\*£10 Supplement

Tasting of Irish & World Cheeses

Quince – Pickle Walnut – Fermanagh Honey

Burren Balsamic Digestive Biscuit

(1, 2, 4, 7, 10, 14) (V) (GFO)

Vegan Dessert Option Available

## *To finish*

Tea or Coffee & Petit Fours

(4, 7) (V) (GF)

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### Guide

V = Vegetarian

VE= Vegan

VEO = Vegan Optional

GF = Gluten Free

GFO = Gluten Free Optional

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

If you have an allergy or intolerance to any food substance, please inform your server and we will do our utmost to accommodate your request.

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

### Please note:

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

For guests on an inclusive dinner or package, items marked with a \* are subject to a supplement based on the item cost listed.