

# Catalina

RESTAURANT

## Château Penin Wine and Dinner Pairing

### Artisan Inspiration

#### Lough Neagh Smoked Eel

Comber Potato – Armagh Apple (2,4,7)

### Starters

#### Confit Duck

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

#### Manor farm Chicken

Braised Chicken leg & Mushroom Ravioli – Crispy Chicken –  
Wild Mushroom (1,2,4,7)

### Main Course

#### Mill Dam Flax Fed Irish Beef

Seared Sirloin – Baked Artichoke – Truffle Mushroom Duxelles  
(1,7,14)

#### Kilkeel Cod

Seared Irish Cod – Lobster & Prawn Salad – Lemon Gel – Lobster  
Bisque – Sea Herbs (1,3,5,7,14)

### Dessert

#### Panna cotta

Armagh Apple Panna Cotta – White chocolate (4,7)

#### Love Chocolate & Cheese

Rich Chocolate – Young Buck Blue Cheese – Sour Cherry (4,7,10)

### Tea, Coffee & Sweet Tasters

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