

Catalina

RESTAURANT

Irish Infusion

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Lough Neagh Smoked Eel Tartlet – Pickled Armagh Apple
Comber Potato Pomme Puree
(2,7,14)

Starters

Scallop

Kilkeel Scallop – Spiced Cauliflower – Goatsbridge
Trout Roe Burre Blanc
(1,4,7,14)

Wood Pigeon

Irish Wood Pigeon Breast – Confit Leg
Poached Fig – Roasted Artichoke
(3,5,7,8,14)

Cauliflower

Pickled Cauliflower – Harissa Hummus
Chestnut Soya Cream
(13,14)

Main Course

Beef

*£10 Supplement

Mill Dam Flax Fed Irish Beef Fillet – Pomme Anna
Heritage Carrot – Truffle Duxelles – Beef Cheek Crepinette
(1, 7, 14)

Cod

Seared Irish Cod – Crab Salad – Cavair – Yuzu Gel –
Crayfish Bone Sauce – Spiced Butternut Squash Puree –
Sea Herbs (3,5,7,9,14)

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Risotto

Wild Mushroom - Whipped truffle Butter
Tete De Moine
(13,14)

Desserts

Cream Pudding

Ballyrashane Set Cream Pudding – Armagh Apple
Fresh Honeycomb – White Chocolate Snow
(4,7,10,14)

Chocolate

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

Spiced Pear Tart

Poached Pear & Mascarpone Cream – Pear Gel
Orange & Ginger Sorbet (4,7,10)

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.