

Catalina
RESTAURANT
Champagne Bollinger
Artisan Inspiration

Lough Neagh Smoked Trout – Comber Potato – Armagh Apple
(2,5,7)

Bollinger Special Cuvee

Starters

Chicken & Pork Terrine

Manor Farm Chicken & Pork Terrine – Pistachio Crumb –
Pickled Beetroot and Orange Salad (1,2,4,7,10)

Bollinger Rose

Smoked Cod

Irish Cod Mosaic - Split White Wine and Dill Cream - Goats
Bridge Trout Roe - Squid Ink Tuile (1,2,4,7,14)

Langlois Chateau Saumur Blanc Vieilles Vigne

Main Course

Duck

Thorn Hill Duck Breast – Fig Butter – Roast Parsnip – Candied
Hazlenut – Thyme Jus (1,7,14)

Langlois Saumur-Champigny Rouge Vieilles Vignes

Dessert

Spiced Pear Tart

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

Langlois Les Beaugrands Coteaux De Saumur

Love Chocolate & Cheese

Rich Chocolate – Young Buck Blue Cheese – Fermanagh Honey
(4,7,10)

Langlois Les Beaugrands Coteaux De Saumur

Tea, Coffee & Sweet Tasters

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