

# Catalina

RESTAURANT

## Sunday Lunch

3-Courses £39.95 per person

### Starters

Cream of Celeriac Soup

Scallion Infusion (1, 2, 7)

Pan Fried Prawns

White Wine and Coriander Cream – Crispy Capers (3, 5, 7, 14)

Irish Smoked Salmon

Beetroot – Fennel & Radish Salad (5, 7, 9)

Confit Duck Salad

Pickle Celery & Apple – Ginger & Soy Dressing (1, 2, 9, 12, 14)

### Main Course

Lisdergan Sirloin of Irish Beef

Braised Beef Cheek Bourguignon – Red Wine Jus (1, 7, 14)

Fermanagh Chicken Breast

Roast Onion Puree Cured Bacon & Chive Sauce (1, 7, 14)

Murley Mountain Lamb Rump

Butternut Squash – Cabbage & Carrot Casserole Thyme Jus (1, 7, 14)

Pan Seared Hake

Scallop – Mushroom & Leek Nage (1, 3, 5, 7, 14)

Served with a Selection of Vegetables & Potato

### Desserts

Love Chocolate

Chocolate Delice – Vanilla Ice Cream (2, 4, 7, 10)

Sticky Toffee Pudding

Toffee Sauce – Yellowman Ice Cream (2, 4, 7)

Lemon Roumanoff

Italian Meringue – Raspberry Sorbet (2, 4, 7)

Selection of Ice Cream

Brandy Snap – Red Fruit Coulis (2, 4, 7, 10)

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