

# Catalina

RESTAURANT

## *Irish Infusion*

Lough Neagh Smoked Eel  
Lisdergan Jacobs Ladder – Armagh Apple (5, 14)

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## *Starters*

### Scallop

Kilkeel Scallop - Spiced Parsnip  
Goats bridge Trout Roe – Beurre Blanc (1, 4, 7, 14)

### Terrine

Slow Cooked Thornhill Duck & Goose Liver Terrine  
Manor Farm Chicken Mousseline - Prickly Pear  
Caramelised Walnut – Sourdough Cracker (2, 4, 7, 14)

### Quail

Irish Quail Breast – Confit Leg Bonbon  
Red Cabbage Gel – Roasted Celeriac (3, 5, 7, 8, 14)

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## *Main Course*

### Beef\*

Mill Dam Flax Fed Irish Beef Fillet – Pomme Anna  
Heritage Carrot – Truffle Duxelles - Beef Cheek Crepinette  
(1, 7, 14) \*£10 Supplement

### Halibut

Seared Irish Halibut – Kilkeel Crab & Lobster Salad  
Yuzu Gel – Crayfish Bone Sauce - Spiced Squash Purée  
Caviar - Sea Herbs (3, 5, 7, 9, 14)

### Risotto

Pea & Mint – Confit Leek Terrine  
Crispy Leek Pea Foam (13, 14)

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## Desserts

### Cream Pudding

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

### Chocolate

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

### Rhubarb

Poached Rhubarb Tart & Mascarpone Cream  
Rhubarb Gel – Rhubarb Sorbet (4, 7, 10)

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5-Courses £59.50

## Guide

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.