

Catalina

RESTAURANT

5-Courses: £59.50

Irish Infusion

Lough Neagh Smoked Eel

Lisdergan Jacobs Ladder – Armagh Apple (5, 14)

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)

Cauliflower

Pickled Cauliflower – Harissa Hummus

Chestnut Soya Cream (13, 14)

Soup

Roast Onion Soup – Corleggy Camembert

Parmesan Tuile (1, 2, 4, 7)

Main Course

Beef

*£10 Supplement

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

Duck

Thornhill Duck Breast -Peach - Grape Mustard
Confit Leg & Shimeji Mushroom Tart
Caramelised Macadamia (1, 2, 7, 10, 14)

Halibut

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

Pasta

Wild Mushroom & Caramelised Shallot Ravioli
Mushroom Jus - Pickled Wild Mushrooms - Confit Shallot
Burnt Onion Ash (1, 2, 4, 7)

Risotto

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



Soufflè

Blackcurrant – Vanilla Anglaise (4, 7)

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)

Cheese

*£10 Supplement

Tasting of Irish & World Cheeses – Quince
Pickle Walnut – Fermanagh Honey
Burren Balsamic Digestive Biscuit (1, 2, 4, 7, 10, 14)

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.