

Catalina Restaurant Dinner Menu

We believe that enormous pleasure may be derived from a perfect marriage of Food & Wine. Our Restaurant team are at hand to recommend wines from the Lough Erne Cellars to complement & enhance your dining experience. We suggest that you allow up to two hours to truly enjoy the full dining experience in the Catalina Restaurant. Diners with a food allergy are recommended to consult their server before ordering.

Starters

Courgette

Veloute of Courgette - Marinated Irish Brie - Smoked Garlic Oil (v)

Foie Gras

Torchon of Foie Gras & Green Peppercorns - Grape & Sauternes Chutney
Toasted Brioche (Supplement £4.50)

Crab

Tian of Kilkeel Crab - Beetroot & Tarragon Jelly - Avocado Purée

Chicken

Terrine of Roast Fermanagh Chicken & Confit Garlic - Shallot Soubise
– Fig & Apple Chutney

Scallops

Pan Roasted Irish Scallops - Oriental Greens - Shiitake Mushroom - Ginger & Toasted Sesame Vinaigrette (Supplement £3.50)

Duck

Home Smoked Duck Salad - Poached Pears - Roast Hazelnut Dressing (h)



'As a member of Good Food Ireland we are committed to prioritizing the core indigenous ingredients of Irish cuisine and promoting local and artisan food producers'



Two AA Rosettes Awarded November 2008



Main Courses

Chef Noel McMeel and His Team are delighted to Present Our Signature Dish

“Lough Erne Mixed Grill”

(All Items Are Cooked **Medium**) Reflecting The Very Best Of Local Produce
(Supplement £6.50)

Sea Bass

Pan Fried Sea Bass - Spring Cabbage & Cured Ham - Crayfish & Home Smoked Brown Butter Sauce

Lamb

Slow Cooked Rump of Lamb - Pea & Mint Risotto - Plum Tomato Essence - Black Kalmata Olive Dressing
(Served Medium)

Beef

Fillet of Kettle Irish Beef - Traditional Colcannon - Confit Carrot & Celeriac Remoulade - Oxtail Jus (Supplement £5.50)

Salmon

Pan-fried Donegal Salmon - Mustard Puy Lentils - Baby Capers
- Crispy Potatoes (h)

Pork

Braised Belly of Pork - Saffron Fondant - Sweet & Sour Apple
- Baby Spinach - Sherry Jus

All items are subject to availability. Some foods may contain nuts or nut oils.
Dishes marked with (v) are suitable for vegetarians.
Dishes marked with (h) are suited to a healthier lifestyle

£32.95 Two Courses £39.50 Three Courses

For your convenience, a 10% gratuity has been added to your final food bill.
Gratuities can be adjusted based on your experience.



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Desserts

Passion Fruit

Hot Passion Fruit Soufflé - Cranberry & Pickled Ginger Ice Cream
(Please Allow 15 mins)

Peach

Warm Creamed Rice Pudding Crumble - Poached Peach - Vanilla Ice Cream

Carmelized Meringue

Traditional Baked Alaska - Blood Orange Coulis

Cinnamon

Smoked Cinnamon Panna Cotta - Honeycomb, Rhubarb & Ginger Salad

Chocolate

Iced White Chocolate & Baileys Parfait - Sesame & Hazelnut Biscuit

Cheese

Selection of Irish Artisan Cheese

Please ask your server for our extensive Cheese & Port menu
(Supplement £3.50)

A selection of Tea and Coffee available **£3.50**

With home made sweet tasters

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