



THE CATALINA

DINE À LA CARTE OR 5-COURSES: £65PP
WINE PAIRING: 1 COURSE £9 | 2 COURSES £15 | 3 COURSES £22

ESSENCE OF NORTHERN IRELAND

Whiskey Cured Salmon – Comber Potato – Islander Kelp (2, 4, 5, 7, 14)

STARTERS

PARSNIP & CHESTNUT - £10

Cream of Parsnip – Brandy & Chestnut Puree – Parsnip Crisp (1,7,10,14)

LOUGH NEAGH EEL - £15

Smoked Eel – Armagh Apple Butter – Short Rib – Pickled Grape (5, 7, 14)

GAME - £15

Cured Game & Mushroom Terrine – Homemade Brioche – Spiced Carrot Ketchup (2, 4, 14)

SCALLOP - £18*

*Kilkeel Scallops – Irish Oyster – Spiced Plum – Blackberry & Thyme Pearls
(3, 5, 8, 14)*

QUAIL - £15

Irish Quail – Crispy Leg – Roasted Shallots – Flax Seed – Jus Gras (2, 7, 12, 14)

CELERIAC - £12

Roast Celeriac – Hazelnut – Pickled Mustard – Sea Buckthorn – Radish (1, 9, 10)

MAIN COURSES

BEEF - £37**

*Lisdergan Flex Fed Beef Fillet – Crispy Beef Shin – Grilled Salsify – Parsley Puree
Black Truffle – Rosemary Jus (1, 2, 7, 14)*

DUCK - £32

*Thornhill Duck Breast – Glazed Beetroot – Caramelized Pear – Candied Macadamia Nut Confit Carrot
Burren Balsamic Reduction (1, 7, 14)*

CHICKEN - £32

*Manor Farm Chicken – Chanterelle – Artichoke & Forest Mushroom Tartlet Roasted Garlic Cream
Thyme Jus (1, 2, 4, 7, 14)*

HAKE - £32

Seared Irish Hake – Crayfish Ravioli – Buttered Leek – Champagne & Caviar infusion (2,3,4,5,7)

PASTA - £24

Fresh Butternut Squash & Burnt Onion Pasta – Sauté Spinach – Vegetable Jus (1, 2, 4, 7)

CARROT - £24

*Roast Carrot – Fermented Tofu – Roast Onion – Kale – Pickled Chicory – Toasted Seeds
(1, 6, 9, 10, 11, 12, 13)*

For guests on an inclusive dinner, items marked with * are subject to a £6 supplement. Items marked with ** are subject to a £10 supplement. 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



THE CATALINA

DESSERTS

SOUFFLÉ - £12

Blackcurrant Soufflé - Blackcurrant Sorbet - Vanilla Anglaise (4, 7)

PLUM - £12

Spiced Plum & Pistachio Tart- Local Clotted Cream (2, 4, 7, 10)

PEAR - £12

Cinnamon Infused Pear Parfait - White Chocolate & Hazelnut (4, 7, 10, 14)

CHOCOLATE - £12

"Love Chocolate" Chocolate & Salted Carmel Delice - Maple & Walnut Ice Cream (4, 7, 10)

VEGAN CHEESECAKE - £12

Seasonal Fruit & Pecan Soya Cheesecake - Sweet Soya Ice Cream (10, 13)

ICE-CREAM & SORBET SELECTION (SELECTION OF THREE) - £12

Vanilla Bean Ice-Cream - Strawberry Ice-Cream - Chocolate Ice-Cream

Yellowman Ice-Cream - Lemon Sorbet - Pear Sorbet - Apple Sorbet - Raspberry Sorbet (2, 4, 7)

CHEESE - £17*

Tasting of Irish & World Cheeses - Quince - Pickle Walnut - Fermanagh Honey - Irish Black Butter

Burren Balsamic Oat Biscuit (1, 2, 4, 7, 10, 14)

OPTIONAL ACCOMPANIMENTS

DESSERT WINES

Kardos Tundermese Late Harvest, Tokaji, Hungary	£6.00
La Fleur d'or Sauternes, Bordeaux, France	£8.00
Woodstock Botrytis Semillion, Australia	£15.00

PORT

Niepoort Senior Tawny Port, Portugal	£7.00
Churchills LBV Port, Portugal	£9.00

SPECIALITY COFFEES

Irish Coffee (Whiskey)	£7.10
Italian Coffee (Sambuca)	£7.10
French Coffee (Brandy)	£7.10
Calypso Coffee (Tia Maria)	£7.10
Baileys Coffee	£7.10
Amaretto Coffee	£7.10

For guests on an inclusive dinner, items marked with * are subject to a £6 supplement. Items marked with ** are subject to a £10 supplement. 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