



# CATALINA

## Welcome

EXECUTIVE CHEF NOEL MCMEEL AND HIS CULINARY TEAM ARE DELIGHTED TO PRESENT YOU WITH THEIR MENU, DESIGNED EXCLUSIVELY USING SEASONAL, LOCALLY SOURCED AND TRACEABLE INGREDIENTS.

RESTAURANT MANAGER LEE BRUNT AND HIS FRONT OF HOUSE TEAM HAVE ALSO RECOMMENDED A WINE PAIRING FOR EACH COURSE BASED ON THE INGREDIENTS AND FLAVOURS OF EACH CREATION. WINES CAN BE CHOSEN BY THE GLASS OR BY THE BOTTLE DEPENDING ON YOUR PREFERENCE.

## Starters

### Roast Tomato Soup 234

Roast Tomato Soup – Basil Puree – Confit Tomato  
*Bodega Castro Martin, Albariño 2015, Rias Baixas*

Glass. £9.50

### Local Irish Salmon 2348

Whiskey Cured Salmon – Avocado Iced Cream – Avocado & Wasabi Puree  
Wasabi Caviar – Salty Fingers  
*Petit Chablis, Alain Geoffroy, 2015, Burgundy, France*

Glass. £9.50

### Mushroom Ravioli 1245

Wild Mushroom Ravioli – Cep Puree – Mushroom Jus – Broad Beans – Tarragon Oil  
*Secateurs, Chenin Blanc, 2014, Badenhorst Family, South Africa*

Glass. £7.50

### Fermanagh Chicken Liver Parfait 1245

Chicken Liver Parfait – Warm Pistachio Financier – Cherry Gel – Pistachio Crumb  
*Spatburgunder, Pinot Noir, 2013, Martin Wassmer, Baden, Germany*

Glass. £8.50

### Telfords Pork 1249

Pork Belly – Celeriac Remoulade – Armagh Apple Butter – Celeriac Puree  
Crispy Capers - McIvors Cider Jus  
*Charles Smith's Kung Fu Girl, Reisling, 2013, Columbia Valley, WA*

Glass. £10.50

### Kilkeel Crab 2468

Crab Salad – Ballycastle Scallop – Shaved Pickled Fennel & Fresh Orange Salad  
Orange Gel

*Heart of Stone, Sauvignon Blanc, 2014, Marlborough, New Zealand*

Glass. £7.80

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8= Crustacean 9= Pistachio 10= Walnuts



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## Main Courses

### Chef Noel McMeel's Signature Dish

#### "Lough Erne Pork Dish" ①②③④⑤

(Supplement £6.50)

Reflecting the Very Best of Local Produce from Fermanagh – Pat O'Doherty

Pork Fillet – Pork Belly – Pork Cheek – Ham Hock – Black Pudding Palmier

*Le Domaine D'Albas, Chateau d'Albas, 2014, Minervois, France*

**Glass. £8.00**

#### Kettle Beef ①②③④⑤

Fillet of Beef – Crispy Beef Cheek – Carmalised Onion Puree

Lightly Scented Garlic Potato – Baby Turnip – Red Wine Jus

*Charles Smith's Velvet Devil, Merlot, 2012, Columbia Valley, WA*

**Glass. £10.50**

#### Fermanagh Chicken ①②③④⑤

Pan-Fried Chicken Breast – Braised Leg Terrine – Potato Rosti – Buttered Asparagus

Smoked Bacon Cream Sauce

*Secateurs, Chenin Blanc, 2014, Badenhorst Family, South Africa*

**Glass. £7.50**

#### Thornhill Duck ②③④

Roast Duck Breast – Roasted Artichoke & Puree - Blackberry & Buckthorn Gel

Fermented Blackberry – Toasted Hazelnuts – Thyme Jus

*Coteaux du Tricastin, La Ciboise, 2014, M. Chapoutier, Rhone Valley, France*

**Glass. £7.80**

#### Fermanagh Lamb ②③④

Rump of Lamb – Potato Terrine – Heritage Carrot – Carrot Puree

Fermented Black Garlic – Rosemary Jus

*Baltos, Dominio des Tares 2013, Bierzo, Castilla y León*

**Glass. £9.00**

#### Kilkeel Hake ②③④

Fillet of Pan-Fried Hake – Butternut Fondant & Puree – Hake Bon Bon – Chive Emulsion

Shimeji Mushroom - Samphire

*Pinot d'Alsace, Domaine Boff Geyl, 2012 (Organic), Alsace, France*

**Glass. £8.70**

## Vegetarian Menu

Available on Request



Two Courses £45.00 - Three Courses £52.00

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

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## Desserts

### Rhubarb Soufflé 1256

Rhubarb Soufflé – Homemade Custard – Glastry Farm Vanilla Ice Cream  
**Muscat Beaume de Venise, Jaboulet 2013, Rhone Valley, France**

**Bottle. £60.00      Glass. £8.50**

### Armagh Apple 125

Vanilla Panna Cotta – Texture of Apple  
**Essensia, Orange Muscat 2013, Andre Quady California**

**Bottle. £27.00      Glass. £7.80**

### Parfait 12567910

White Chocolate Parfait – Violet Meringue – Raspberry Gel - Croquant Tuile  
**Cyprés de Climens, Barzac 2013, Bordeaux, France**

**Bottle. £44.00      Glass. £12.50**

### Rice Pudding 1256

Poached Seasonal Plums – Boiled Sweet Almonds – Yellowman Ice Cream  
**Elysium, Black Muscat 2013 Andrew Quady California**

**Bottle. £25.00      Glass. £7.50**

### Chocolate Delice 12567910

65% Bitter Cocoa Barry Chocolate Delice – Salted Caramel Gel – Caramel Ice Cream  
 Glazed Pecan  
**Elysium, Black Muscat 2013 Andrew Quady California**

**Bottle. £25.00      Glass. £7.50**

### Ice-Cream & Sorbet Selection (Selection of Three) 1257

Vanilla Bean Ice-Cream - Strawberry Ice-Cream - Chocolate Ice-Cream  
 Yellowman Ice-Cream - Lemon Sorbet - Pear Sorbet - Apple Sorbet - Raspberry Sorbet

## Speciality Tea And Coffee

Loose Tea	Irish Coffee	£6.90
Americano	Baileys Coffee	£6.90
Cappuccino	Calypso Coffee	£6.90
Latte	Amaretto Coffee	£6.90
Espresso	Double Espresso	

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## Starters

### Mushroom Ravioli 1245

Wild Mushroom Ravioli – Cep Puree – Mushroom Jus – Broad Beans – Tarragon Oil  
*Secateurs, Chenin Blanc, 2014, Badenhorst Family, South Africa*

Glass. £7.50

### Fivemiletown Goats Cheese 1249

Boile Goats Cheese – Armagh Apple Butter – Glazed Pecan  
*Heart of Stone, Sauvignon Blanc, 2014, Marlborough, New Zealand*

Glass. £7.80

### Roast Tomato Soup 234

Roast Tomato Soup – Basil Puree – Confit Tomato  
*Bodega Castro Martin, Albariño 2015, Rias Baixas*

Glass. £9.50

## Main Courses

### Cavanagh Hen Egg 23457

Crispy Hen Egg – Confit Carrot – Parsnip Puree – Roasted Artichoke – Brussel Sprouts  
Vegetable Jus  
*Petit Chablis, Chardonnay, 2014, France*

Glass. £8.00

### Pithivier 1256

Cepe & Leek Pithivier – Creamed Cauliflower – Fava Beans - Whipped Potato  
Roast Cauliflower Puree – Toasted Hazelnuts - Truffle Foam  
*Spatburgunder, Pinot Noir, 2013, Martin Wassmer, Baden, Germany*

Glass. £8.50

### Colcannon 1245

Whipped Potato - Confit Potato – Crisped Potato – Savoy Cabbage – Grilled Scallions  
Parship Puree – Roasted Onion - Chives - Fermented Black Garlic  
*Simboli Pinot Grigio, 2015, Italy*

Glass. £7.25



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## *Vegan Menu*

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## *Starters*

### **Vegetable Tempura**

Tempura of Vegetables - Savoy Cabbage - Carrot Puree

### **Carrot & Pine Nut Salad**

Carrot & Pine Nut Salad - Rye Bread Biscuit

### **Pickled Green Salad**

Green Salad – Pickled Vegetables – Toasted Pecan Nut – Lemon Dressing

## *Main Courses*

### **Thai Curry**

Grilled Vegetables with Thai Green Curry – Basmati Rice - Mint Yoghurt Dressing

### **Ratatouille**

Ratatouille Stuffed Field Mushroom – Basil Dressing

### **Bean Polenta**

Two Bean Polenta – Roasted Red Pepper – Grilled Baby Boil Potatoes

## *Desserts*

### **Fruit Selection**

Traditional Fresh Fruit Salad – Soya Ice Cream

### **Armagh Apple**

Baked Armagh Apple Nut Crumble – Vanilla Soya Ice cream

### **Selection of Ice Cream**

Selection of Soya Ice cream



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## *Cheese Menu*

### **Artisan Cheese Selection 1257**

(Supplement £4.00) choice of four cheeses

(Supplement £6.00) All six cheeses

Corleggy – Durrus – Manchego – Tete de Moine – Humming Bark – Young Buck

### **Corleggy – Co. Cavan**

Hard Cheese made from raw goat's milk. The aroma is the perfect balance between rich and mild. This is a typical Irish Goats Cheese as the goats graze outdoors on green pastures, resulting in a sweeter milk and in time sweeter cheese. Cheese is matured from eight weeks until four months depending on the season and humidity. The rind is natural, edible and very flavoursome.

### **Durrus – Co. Cork**

Is made from pasteurised cow's milk from a Friesian cow herd. The cheese is made using traditional methods in the beautiful upland valley of Coomkeen. Mild & creamy with a deep after taste when young, stronger & fruitier flavour when they mature.  
(Made using animal rennet)

### **Manchego – Spain**

Manchego is Spain's most famous cheese. It is made on the plain of La Mancha from the pasteurised milk of the hardy La Mancha sheep. The paste is firm & ivory coloured & is dotted with small eyes. Manchego has a piquant salty flavour & melts in the mouth.  
(Made using vegetarian rennet)

### **Tete de Moine – Switzerland**

Tete de Moine was invented by monks at Bellelay Abbey, in the Bernese Jura Mountains. They taught the local farmers how to make the cheese & its production has spread to many dairies throughout the area of the Bernese Jura. It has a firm, straw yellow paste & a spicy, fruity flavour & aroma.

### **Humming Bark – Co. Wexford**

A semi-soft cheese with a strong nose and full-flavoured taste. Aged in spruce bark and produced with only the finest cows milk, this cheese has already been awarded Reserve Champion at both Irish Cheese Awards the British Cheese Awards in 2014. It comes from Carrigbyrne Farmhouse Cheese in Adamstown.

### **Young Buck – Co. Down**

A mellow blue cheese, made with raw milk. The complex nature of raw milk gives the cheese a long taste. With the sensation of white chocolate it will coat the tongue giving an array of rich and lingering flavours.  
(Made using animal rennet)

**Please ask your Server for our Port Selection**

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## *Young Diners Menu*

### **STARTERS**

Homemade Soup of the Day	£3.00
Creamy Kilkeel Seafood Chowder	£3.95
Mini Vegetable Spring Rolls, Sweet Chili Dip	£3.95
Fresh Sweet Melon, Raspberry Sorbet, Fruit Compote	£4.50
Homemade Potted Ham & Cream Cheese, Carrot & Cucumber Sticks, Rye Bread	£3.50
Grilled Ciabatta with Garlic Butter	£3.95

### **MAIN COURSES**

Thai Green Curry, Basmati Rice	£8.00
Pan-Fried Medallion of Kettyle Beef Fillet, Peppercorn Sauce / Garlic Butter	£10.00
Homemade Chicken Goujons,	£7.50
Homemade Fish Goujons, Tartar Sauce	£7.50
Penne Pasta – Simply Buttered or with Tomato Sauce	£6.95

All the above dishes are served with a choice of  
Creamed Potatoes, Rice, French Fries, Salad or Vegetables

### **DESSERTS**

Rutti Tutti Fresh & Fruity, Fruit Jelly, Vanilla Ice Cream & Fresh Fruit	£3.25
Selection of Glazry Ice Creams, Toffee Sauce	£3.95
Banana Split, Belgian Chocolate Sauce	£3.95
Natural Yoghurt & Seasonal Berry Smoothie	£3.25
Cookies & Cream	£3.25
Strawberry Milkshake	£3.50
Chocolate Milkshake	£3.50