



*Happy Valentine's Day*

*And Welcome to*

THE CATALINA RESTAURANT  
AT LOUGH ERNE RESORT

2019



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.

OUR 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.



**Seven Course Tasting Menu - £58pp**

**With Wine Pairing - £78pp**



## Tasting Menu for Two

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### Pre-Starter

**Valdo Marca Oro Prosecco Spumante, Valdobbiadene, Italy N/V**

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### Telfords Pork 2 4

Pork Belly – Celeriac Remoulade – Armagh Apple Butter – Celeriac Puree  
Crispy Capers - McIvors Cider Jus

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

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### Roast Tomato Soup 2 4

Roast Tomato Soup – Basil Puree – Confit Tomato

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### Kilkeel Crab 4 5 8

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

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

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### Kettyle Beef 1 2 4 5

Fillet of Beef – Crispy Beef Cheek – Caramelised Onion Puree  
Lightly Scented Garlic Potato – Baby Turnip – Red Wine Jus

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

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### Kilkeel Hake 1 2 4 5

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

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

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### Chocolate Delice 1 2 5 6 7 10

65% Bitter Cocoa Barry Chocolate Delice – Salted Caramel Gel  
Caramel Ice Cream Glazed Pecan

**Elysium, Black Muscat 2013 Andrew Quady California**

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### Sweet Tasters 1 2 5 6 10

Served with Freshly Brewed Tea and Coffee

Allergens: 1= Wheat 2= Milk 3= Mustard 4= Celery 5= Egg 6=Almonds 7= Soya  
8= Crustacean 9= Pistachio 10= Walnuts