



# THE CATALINA RESTAURANT

AT LOUGH ERNE RESORT WELCOMES YOU TO

## EASTER SUNDAY LUNCH

SUNDAY 21<sup>ST</sup> APRIL 2019

### STARTERS



**Cream of Broccoli Soup** - Aniseed Cream - Buttered Croutons **1 2 3**

**Fermanagh Chicken Caesar Salad** - Shaved Parmesan - Black Bacon - Butter Croutons **1 2 3 7**

**Prawn & Irish Crab Salad** - Wholegrain Mustard Cream - Crisp Caper - Avocado **1 2 10**

**Fivemiletown Goats Cheese Salad** - Fresh Orange & Walnuts - Pickled Fennel **1 2 3 7**

**Marinated Seasonal Melon** - Mixed Berry Infusion - Lemon Sorbet **2 3 7**



### MAIN COURSES



**Sirloin of Irish Beef** - Yorkshire pudding - Roast Pan Gravy **1 2 3 5**

**Pat O'Doherty's Pork Loin** - Smoked Bacon & Chive Cream Sauce - Creamed Potato **1 2 3 5**

**Escalope of Irish Salmon** - Mash Potato - Broad Bean & Cauliflower Ragu **2 8**

**Breast of Fermanagh Chicken** - Whipped Potato - Grilled Scallion - Cauliflower Puree - Rosemary Jus **2 3 4**

**Fresh Herb Pasta** - Roasted Tomato & Courgette **1 2 3 4**



### DESSERT



**Raspberry Cheesecake** - Yellowman Ice Cream **1 2 5 7**

**Duo of Chocolate Delice** - Passion Fruit & Mango Sorbet **1 2 5**

**Fresh Fruit Pavlova** - Red Berry Puree - Vanilla Cream **2 5 6**

**Steamed Sponge Pudding** - Toffee Sauce - Vanilla Ice Cream **1 2 5**

**Selection of Ice Cream - Brandy Snap - Raspberry Coulis ①②⑤⑦**



All items are subject to availability. Some foods may contain nuts or nut oils.

**2 Courses £24.50**

**3 Courses £29.50**

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

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