



THE CATALINA RESTAURANT  
AT LOUGH ERNE RESORT WELCOMES YOU TO

## *Noel McMeel's Mothers' Day Lunch*

*Sunday 31st of March 2019*



### *Starters*

- Cream of Leek & Potato Soup** - Chive oil - Buttered Croutons **1 2 3**
- Fermanagh Chicken Caesar Salad** - Shaved Parmesan - Black Bacon - Butter Croutons **1 2 5 7**
- Smoked Irish Salmon** - Wholegrain Mustard Cream - Crisp Caper - Avocado **1 2 10**
- Pat O'Doherty's Pork & Armagh Apple Terrine** - Onion Chutney - Brioche **1 2 5 7**
- Marinated Seasonal Melon** - Mixed Berry Infusion - Raspberry Sorbet **2 5 7**



### *Main Courses*

- Sirloin of Irish Beef** - Yorkshire pudding - Roast Pan Gravy **1 2 3 5**
- Roast Leg of Fermanagh Lamb** - Creamed Potato - Caramelized Onion - Smoked Bacon - Wild Mushrooms - Roast Gravy **1 2 3 5**
- Pan-fried Fillet of Irish Sea bass** - Mash Potato - Creamed Cabbage - Chorizo **2 8**
- Breast of Fermanagh Chicken** - Whipped Potato - Grilled Scallion - Carrot Puree - Rosemary Jus **2 3 4**
- Roast Vegetable Risotto** - Chive Oil **1 2 3 4**



### *Dessert*

- Strawberry Cheesecake** - Honeycomb 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 **1 2 5 7**



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



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

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