



# THE CATALINA RESTAURANT

AT LOUGH ERNE RESORT WELCOMES YOU TO

## NOEL MCMEEL'S MOTHER'S DAY LUNCH SUNDAY 31<sup>ST</sup> 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**

**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**