

# THE CATALINA

## RESTAURANT



## 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.

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.



## STARTERS

### Onion ①②④⑨⑩

#### Cream of White Onion Soup - Caramelized Garlic – Truffle Honey Dressing

*Bodega Castro Martin, Albariño 2015, Rias Baixas, Spain Glass. £9.50*

### Salmon ③④

#### Keenan's Irish Whiskey Cured Salmon – Beetroot – Spiced Tomato Gel

#### Goatsbridge Trout Roe

*Petit Chablis, Alain Geoffroy, 2015, Burgundy, France Glass. £9.50*

### Quail ①②④⑥

#### Roasted Quail Breast – Crispy Leg –Red Cabbage Gel – Sour Celery

#### Sweet Mushroom - Parsnip Puree – Thyme Jus

*Pinot d'Alsace, Domaine Bott Geyl, 2012 (Organic), Alsace, France Glass. £8.70*

### Chicken Liver Parfait ①②⑤⑨

#### Chicken Liver Parfait – Brioche– Rhubarb & Ginger Gel

#### Caramelised Macadamia – Amaretto Crisp

*Coteaux du Tricastin, La Ciboise, 2014, M. Chapoutier, Rhone Valley, France Glass. £7.80*

### Ravioli ②④

#### Chicken & Lobster Ravioli – Seared Prawns – Prawn & Coconut Bisque – Fresh Herbs

*Charles Smith's Kung Fu Girl, Riesling, 2013, Columbia Valley, WA, USA Glass. £10.50*

### Indigenous ③④⑤⑧

#### Smoked Lough Neagh Eel – Comber Potato Puree – Armagh Brambly Apple

#### Seared Irish Scallop

*Sancerre, Domaine Vacheron 2017/18, Vacheron & fils, France Glass £10.00*

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



## MAIN COURSES

**Chef Noel McMeel's Signature Dish "Pork" ①②④⑤** (Supplement £7.50)  
Reflecting the Very Best of Local Produce from the Fermanagh,  
"Pat O'Dohertys Pork Fillet – Crispy Shoulder – Hock Terrine & Rosti – Confit Belly &  
Tapioca Crisp - Sour Cabbage – Apple & Sage Butter — Celeriac – Maple Jus  
*Spatburgunder, Trocken 2014, Martin Wassmer, Baden, Germany Glass. £8.50*

**Beef ①②④⑤**

Lisdergan Fillet of Beef – Crispy Beef Cheek – Roasted Onion  
Whipped Potato – Chive Puree – Red Wine Jus  
*Charles Smith's Velvet Devil, Merlot, 2012, Columbia Valley, WA, USA Glass. £10.50*

**Chicken ②③④**

Pan Fired Chicken Breast – Roasted Barley Ragout  
Grilled Baby Carrot – Cavanagh Hen Egg Emulsion – Madeira Sauce  
*Dolcetto d'Alba, Pira Luigi 2015, Piedmont, Italy Glass. £9.50*

**Duck ②④⑩**

Thornhill Roast Duck Breast – Mandarin Orange Jelly – Noel's Garden Honey  
Sesame Carmel – Toasted Hazelnuts – Thyme Jus  
*Coteaux du Tricastin, La Ciboise, 2014, M. Chapoutier, Rhone Valley, France Glass. £7.80*

**Lamb ①②④⑤**

Seared Lisdergan Lamb Rump – Fermented Black Garlic – Confit Leek  
Cauliflower & kefir Puree – Port Jus  
*Baltos, Dominio des Tares 2013, Bierzo, Castilla y Léon (Organic), Spain Glass. £9.00*

**Halibut ①②④⑤**

Seared Irish Fillet of Halibut – Caramelised Parsnip Puree – Baked Armagh Apple  
Pickled Grape Jus – Dill infusion – Caviar  
*Bodega Castro Martin, Albariño 2015, Rias Baixas, Spain Glass. £9.50*



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# DESSERTS

## Soufflé 2 5

### Rhubarb Soufflé – Homemade Custard – Mango & Passion Fruit Sorbet

Muscat Beaume de Venise, Jaboulet 2013, Rhone Valley, France Bottle. £60.00 Glass. £8.50

## Armagh Apple 1 2 5

### Vanilla Panna Cotta – Texture of Apple

Essensia, Orange Muscat 2013, Andre Quady California Bottle. £27.00 Glass. £7.80

## Iced Parfait 1 2 5 10

### Cocoa Barry White Chocolaté & Lemon Parfait – Glazed Meringue – Lemon Curd Croquant Tuile

Cyprés de Climens, Barzac 2013, Bordeaux, France Bottle. £44.00 Glass £12.50

## Rice Pudding 1 2 5 6

### Roasted Conference Pear – Ballycastle Yellowman– Vanilla Bean Ice Cream

Elysium, Black Muscat 2013 Andrew Quady California Bottle. £25.00 Glass. £7.50

## Chocolate 1 2 5 6 7 10

### Lough Erne “Love Chocolate” Chocolate Delice – Raspberry Gel – Chocolate Crisp Chocolate Hazelnut Ganache – Raspberry Sorbet

Elysium, Black Muscat 2013 Andrew Quady California Bottle. £25.00 Glass. £7.50

## Ice-Cream & Sorbet Selection (Selection of Three) 1 2 5 7

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



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8= Crustacean 9= Pistachio 10= Walnuts



**Two Courses £48.00**  
**Three Courses £56.00**

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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