

THE CATALINA RESTAURANT

AT LOUGH ERNE RESORT

Sunday Lunch

Cream of Two Celeries – Wild Garlic Oil - Buttered Croutons **1 2 3**

Fermanagh Chicken Caesar Salad – Baby Gem
Black Bacon - Butter Croutons **1 2 5 7**

Irish Smoked Salmon- Mustard Chive Cream- Rocket Salad **1 2 10**

Chicken Liver Parfait- Toasted Brioche- Cherry Gel **2 5 7**

Marinated Seasonal Melon – Mixed Berry Infusion
Lemon Lime Sorbet **2 5 7**



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**

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

Irish Sea Bass - Mash Potato – Cabbage & Smoked Bacon Cream Sauce **2 3**

Papardelle Pasta – Wild Mushroom – Sun Dried Tomato – White Wine Cream **1 2 3 4**

Served with a Selection of Vegetables & Potatoes



Cold Raspberry and Ginger Custard Crumble – Raspberry Sorbet **1 2 5 7**

Caramelized Lemon Tart – Raspberry Sorbet **1 2 5**

Fresh Fruit Pavlova – Red Berry Coulis – Vanilla Cream **2 5 6**

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

Selection of Ice Cream – Brandy Snap – Raspberry Coulis **1 2 5 7**

2 Courses £26.50

3 Courses £32.50

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

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
Crustacean **8**= Pistachio **10**= Walnut