



Sample Sunday Lunch Menu

Starters

Soup 126

Cream of Potato & Leek Soup, Herbed Croutons, Limavady Rapeseed Oil

Telfords Pork 257

Telfords Pork Belly, Thai Noodle Salad, Sesame Seed Dressing

Melon 257

Marinated Seasonal Melon, Refreshing Lemon Sorbet, Spiced Fruit Infusion

Fish Cake 1234

Glenarm Whisky Cured Salmon & Cod Fish Cake, Crispy Capers & Rocket Salad, Lemon Mayonnaise

Fermanagh Chicken 12657

Fermanagh and Baby Gem Salad, Cured Fermanagh Bacon, Caesar Dressing

Main Courses

Kettyle Beef 1235

Roast Sirloin of Kettyle Beef, Yorkshire Pudding, Red Wine Shallot Gravy

Glenarm Salmon 258

Pan Fried Glenarm Salmon, Creamed Leeks, Herb Veloute

Telfords Pork 1234

Roast Telfords Pork Fillet Champ – Dill & Cured Bacon Cream

Fermanagh Chicken 234

Roast Fermanagh Chicken Whipped Potato, Scallions, Celeriac Puree, Roast Gravy

Wild Mushroom 1234

Wild Mushroom & Sundried Tomato Pasta, Fresh Parmesan

CATALINA



AA Rosette Award for Culinary Excellence

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Desserts

Pudding 1 2 5

Steamed Sponge Pudding, Toffee Sauce, Yellowman Honeycomb Ice Cream

Pavlova 2 5 6

Fresh Fruit Pavlova, Red Berry Coulis, Vanilla Cream

Chocolate 1 2 5 6

Duo of Chocolate Delice, Passion Fruit & Mango Sorbet

Crème Brulee 1 2 5

Vanilla Crème Brulee, Raspberry Sorbet

Ice Cream 1 2 5 7

Selection of Ice Cream, Brandy Snap, Raspberry Coulis



2 Courses £22.50

3 Courses £28.50



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