



THE CATALINA

VEGAN & VEGETARIAN MENU

STARTERS

Carrot - £9

*Honey Roasted Carrot - Pickle Carrot - Fennel & Radish - Horseradish and Wholegrain Mustard Cream
(3, 4)*

Domaine Bellevue, Sauvignon Blanc, Loire France £8 per glass

Risotto - £10

*Roast Artichoke Risotto - Pickle Mushroom Gel - Baked Armagh Apple - Ver Jus
(1, 2, 5, 9)*

Long Beach Chenin Blanc, Western Cape, South Africa £7 per glass

MAIN COURSES

Beetroot - £23

*Roast Baby Beetroot - Fermented Tofu - Butternut Squash - Roast Onion - Kale
Pickle Chicory - Toasted Seeds - Beetroot Ketchup
(2, 3, 4)*

Villa Wolf Pinot Noir, Pfalz, Germany £10 per glass

Cauliflower - £23

*Spiced Cauliflower Pithivier - Cauliflower Puree
Roasted Scallion - Toasted Hazelnuts - Vegetable Jus
(2, 4, 10)*

Le Pradou Viognier, Rhone, France £8 per glass

DESSERTS

Armagh Apple - £11

*Vanilla Panna Cotta - Texture of Apple
(1, 2, 5)*

Blackcurrant - £12

*Blackcurrant and Pecan Soya Cheesecake - Blackcurrant Gel - Sweet Soya Cream
(1, 2, 5, 10)*

Soya Ice-Cream Selection (Selection of Three) - £8

*Vanilla Bean Ice-Cream - Strawberry Ice-Cream - Chocolate Ice-Cream
(1, 2, 5, 7)*

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

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