

Catalina

RESTAURANT

Eclectic Menu

For those of you who are adventurous, we present to you this
Seven-Course Eclectic Menu which is a celebration of all things
local from our valued suppliers and neighbouring markets.
7 Courses £99 per person

Artisan Inspiration

Ballylisk Cheese Pastry Bun – Port Mustard – Smoked Almond (2, 4, 7)

Confit Duck

Slow Cooked Duck & Goose Liver Terrine – Caramelised Walnut
Cumberland Jelly Pistachio Financer (2, 4, 7, 14)

OR

Lough Neagh Smoked Eel

Pickle Apple – Dashi – Goatsbridge Trout Roe (3, 5, 7, 8, 14)

Kilkeel Cod

Roe Emulsion – Charred Cucumber – Cured Irish Beef – Comber Potato Salad (3, 5, 7, 8, 14)

Beef

Mill Dam Flax Fed Irish Beef Fillet – Salt Baked Celeriac – Truffle Mushroom (1, 7, 14)

OR

Duck

Thornhill Duck Breast – Sour Pear – Confit Leg & Shimeji Mushroom Tart (1, 7, 10, 14)

Cheese

Young Buck Blue Cheese – Dark Chocolate Ganache (7)

Soufflè

Blackcurrant – Vanilla Ice Cream – Vanilla Anglaise (4, 7)

OR

Chocolate

Love Chocolate & Salted Carmel Delice – Dulse & Yellowman Ice Cream (4, 7, 10)

Sweet Tasters

Spiced Orange – Lough Erne Ganache – Blackberry Jelly – Homemade Fudge (4, 7, 10)
Tea or Coffee

For your convenience, a 10% gratuity will be added to your final food bill. Gratuities can be adjusted or removed at your discretion.
All items are subject to availability. Some foods may contain nuts or nut oils.

Allergens: (1) Celery, (2) Gluten, (3) Crustaceans, (4) Eggs, (5) Fish, (6) Lupin, (7) Milk, (8) Molluscs, (9) Mustard, (10) Nuts, (11) Peanuts,
(12) Sesame Seeds, (13) Soya, (14) Sulphur Dioxide