



## CATALINA RESTAURANT

*Chef Noel McMeel and his culinary team are delighted to present you with their winter menu, designed exclusively using seasonal, locally sourced and traceable ingredients*

### *STARTERS*

#### **Soup**

##### **Cream of White Onion**

Smoked Onion Puree - Grilled Baby Onion - Thyme infusion

#### *Pumpkin*

##### **Textures of Pumpkin**

Slow cooked Belly of Fermanagh Pork – Spiced Chicken Sauce

#### *Crab*

##### **Salad of Kilkeel Crab**

Rich Tomato – Harissa Prawn Bisque

#### *Sea Trout*

##### **Cured North Atlantic Sea Trout**

Lough Erne's Home Made Cauliflower & Baby Onion Pickle

#### *Chicken*

##### **Braised & Roast Terrine of Fermanagh Chicken**

Roast Mushroom Puree – Smoked Irish Bacon Cream – Black Onion Seeds

#### **Goat's cheese**

##### **Fivemiletown Goat's Cheese**

Armagh Apple – Raspberry & Brown Butter Puree – Pecan & Brown Bread Crumble

## *MAINS*

### *Chef Noel McMeel's Signature Dish* **“Lough Erne Mixed Grill”**

Reflecting the Very Best of Local Produce  
(Supplement £6.50)

#### *Chicken*

##### **Free Range Fillet of Chicken Chasseur**

Wild Mushrooms – Winter Shallots – Tarragon – Confit Tomatoes – Whipped Potato

#### *Pigeon*

##### **Crown of Dromoland Estate Wood Pigeon**

Shallot Tart – Grilled Scallions – Roast Garlic Potato – Hay Infused Sauce

#### *Beef*

##### **Fillet & Cheek of Dry Aged Kettyle Irish Beef**

Pickled Carrot – Celeriac Cream – Pepper Corn Sauce  
(Supplement £5.50)

#### *Pork*

##### **Telford's Fillet of Pork**

Cured Fermanagh Bacon – Ham Hock – Cabbage – Armagh Apple Butter

White Port & grape Reduction

#### *Stone Bass*

##### **Baked Blackrock Stone Bass**

Pickled Mushrooms - Mandarin Orange – Butternut Puree – Spinach – Puff Rice –

Coriander Shoots – Citrus Reduction

#### *Salmon*

##### **Glenarm Irish Salmon**

Broccoli Puree – Grilled Salsify – Sautéed Spinach – Violet Mustard Cream



Lough Erne Resort, Good Food Ireland's Top Regional Member North Award



Two AA Rosettes



**£34 Two Courses    £39.50 Three Courses**

For your convenience, a 10% gratuity will be added to your final food bill.