

Allow us to help you as a couple to celebrate your wedding.

A warm welcome awaits you at Sinton's at the Bridge in Scarva. On your special day you need everything to be absolutely perfect.

Our venue is ideally situated, set in its own maintained grounds with extensive car parking and facilities that are sure to impress. Our rural setting provides many opportunities for photographs.

Opened in October 2012 as a restaurant with a new conference and banqueting facility added in December 2016, the premises have been custom built to provide an intimate, tastefully decorated room that is perfect for your special day.

You can be assured that our dedicated team will work closely with you to make it a truly memorable experience for you and your guests. We will ensure that every detail is given our utmost care and attention.

Room Hire – £150

Complimentary linen table cloths and napkins

Complimentary sparkling wine on arrival for the bride and groom

Private bar

On Arrival:

Tea/coffee and scones £2.95 per person

Tea/coffee and homemade shortbread £2.20 per person

Hot and cold homemade canapé selection £5 per person

Sparkling wine £18 per bottle

Sparkling juice £6 per bottle

Carefully chosen wines can be purchased from our wine list to complement your menu.

Choose from our varied menus for your 5 course meal priced at £35 per person.

Alternatively you may choose to design your own menu for your special day in consultation with our team.

Menu

Starters: Choose 1

Prawns Marie Rose, smoked salmon, avocado puree with homemade wheaten bread and rocket

Duo of honeydew and watermelon with fresh fruit and berry coulis

Smoked chicken Caesar salad with bacon lardons and croutons

Salmon and crab bon bons with lemon and dill aioli; fennel, apple and rocket salad

Confit duck terrine, apricot and red onion chutney, walnut bread and dressed leaves

Goats cheese and char grilled vegetable terrine with dressed baby leaves, piccalilli and focaccia bread

Soup: Choose 1

Roast chicken and vegetable broth

Butternut squash with parmesan croute

Roasted tomato and sweet pepper with toasted pine kernels

Honeyed parsnip and roasted hazelnut

Puree of pea and ham hock

Sorbet: Choose 1 £3.95 supplement

Apple, Champagne, lemon, raspberry, lemon or lime

Main Course: Choose 2

Supreme of chicken, parsley and onion stuffing wrapped in bacon with chicken jus

Grilled fillet of salmon with hake mousse and a prawn veloute

Slow roasted silverside of beef, pan gravy, braised onion with horseradish crust and Yorkshire pudding

Roast loin of pork with apricot and walnut stuffing, Armagh cider and rosemary jus

Herb roasted leg of Mourne lamb with minted gravy

Fillet of cod with a fine herb crust, fennel and dill veloute

Roast turkey and ham with herb stuffing, chipolata sausages and roast gravy

10oz Sirloin Steak- all served medium with creamy black pepper sauce £6 supplement

Desserts: Choose 1

Honey and yoghurt panna cotta with mini meringues, honeycomb and strawberries

Chocolate brownie with rich chocolate sauce and vanilla ice cream

Baileys cheesecake with coffee Anglaise and chocolate ice cream

Passion fruit and white chocolate cheesecake with fresh cream

Sticky toffee pudding with toffee sauce and vanilla ice cream

Trio of desserts

Fresh fruit Pavlova with cream and fruit coulis

Dark and white chocolate mousse with vanilla ice cream and orange compote

Freshly brewed tea or coffee