

Mother's Day at Sinton's at the Bridge

Starters

Homemade soup of the day with Sinton's crusty bread

Honeydew melon with poached plums and plum syrup

Halloumi cheese with shaved fennel and apple salad

Prawn and Marie Rose salad with homemade wheaten bread,
cherry tomatoes and pickled cucumber

Braised beef springroll with carrot and corn salad, BBQ sauce

Breaded portabello mushroom with garlic and herb cream cheese,
tossed salad and garlic mayo

Braised ham hock bon bons with marinated pineapple,
seed mustard aioli and dressed rocket

Main Courses

Roast silverside of beef with Yorkshire pudding and pan gravy

Char grilled pork chop with tarragon mash,
roasted carrots, seed mustard and onion jus

Pan fried supreme of chicken, lemon pepper crushed potatoes,
curly kale and rosemary jus

Roast stuffed Antrim turkey and ham, chipolata sausages and roast gravy

Duo of braised lamb shoulder and stuffed lamb belly with tenderstem broccoli,
buttered peas with basil, tomato jus

Pan seared fillet of hake with salmon and prawn fishcake, tomato and dill veloute

Sinton's chicken Maryland with char grilled corn, Madeira sauce and chunky chips

10oz Sirloin steak (£7.00 supplement)

with portabello mushroom, tomato jam, onion rings, pepper sauce and chunky chips

Desserts

Warm sticky toffee pudding, toffee sauce and vanilla ice cream

Cheesecake of the day with fresh whipped cream

Fresh fruit pavlova with fresh cream and berry coulis

Armagh stewed apple crumble tartlet with vanilla custard, rum and raisin ice cream

Warm chocolate brownie with chocolate sauce and vanilla ice cream

Lemon curd tartlet with blackberry sorbet, mini meringues and blackberries

Tea or filter coffee

2 courses £19.95

3 courses £24.95