

# **Mother's Day at Sinton's at the Bridge**

## **Starters**

**Homemade soup of the day with Sinton's crusty bread**

**Duo of honey dew and watermelon with plum syrup, toasted coconut and orange sorbet**

**Chicken liver pate with smoked butter served with melba toast,  
cranberry and walnut chutney**

**Prawn and Marie Rose salad with homemade wheaten bread,  
tomato gel and pickled cucumber**

**Crispy Asian style chicken strips with Thai vegetable salad,  
chilli dipping sauce and toasted sesame seeds**

**Plum tomato and basil infused halloumi cheese salad with sweet potato straw,  
balsamic and herb oil dressing**

**Sautéed mushrooms on garlic sour dough with charred onion, bean salad,  
lemon and thyme dressing**

## **Main Courses**

**Roast silverside of beef with Yorkshire pudding and thyme gravy**

**Roasted pork belly roulade with savoy cabbage & bacon colcannon,  
light mustard cream**

**Roasted supreme of chicken with onion puree, tobacco onions,  
wild mushroom and Madeira sauce**

**Turkey and glazed gammon with herb stuffing, chipolata sausages and pan gravy**

**Rosemary and garlic roasted spring leg of lamb with pea and lavender puree,  
minted gravy**

**Pan roasted cod fillet with baby potatoes, spring peas, asparagus,  
tomato & broad beans on a tarragon and saffron butter broth**

**Sinton's chicken Maryland with bacon, banana fritter, pineapple and corn,  
with Madeira sauce and chunky chips**

**10oz Sirloin steak with sautéed mushrooms and onions, plum tomato,  
chunky chips and creamy black pepper sauce (£6.00 supplement)**

## **Desserts**

**Cream filled choux buns with warm chocolate sauce and fresh honeycomb**

**Cheesecake of the day with fresh whipped cream and berry coulis**

**Fresh fruit pavlova with fresh cream and berry coulis**

**Armagh stewed apple crumble tartlet with vanilla custard and ice cream**

**Honey panna cotta with passion fruit, blackberry tuille and white chocolate shards**

**Warm rhubarb frangipane tart with basil syrup, vanilla and lavender ice cream**

**Tea or filter coffee**

**2 courses £20.95**

**3 courses £24.95**