



**Sinton's at the Bridge**  
**Christmas Dinner 2023**

**Starters**

Roasted parsnip and Armagh apple soup with thyme oil and homemade bread (GF) (V)

Chorizo Arancini balls with curry mayo, rocket and parmesan salad, basil dressing

Sautéed wild mushrooms on charred sour dough, artichoke and roasted chestnut salad,  
lemon and thyme oil (GF) (V)

Smoked salmon mousse on potato bread with shaved fennel and cucumber ribbon salad,  
crispy capers and chive crème fraiche (GF)

Pulled beef and herb croquette with braised red cabbage and mustard aioli

**Main Courses**

Sinton's hand carved turkey and glazed ham with herb stuffing, chipolata sausages and pan gravy (GF)

Slow roasted beef with honey roasted carrot, Bordelaise sauce  
and thyme bone marrow crumb (GF)

Pan fried seabass, cannellini bean and root vegetable stew, saffron and citrus butter, toasted pine nuts (GF)

Pan fried venison haunch (served pink) with mulled spiced red cabbage,  
Parmesan mash, roasted chestnuts, port and redcurrant jus (£4.00 Supplement) (GF)

Confit of duck leg with vegetables, green lentils, savoy cabbage, pancetta crisp, red wine butter sauce (GF)

Roasted butternut squash risotto, Cashel blue cheese crumb, crispy kale and thyme oil (V) (GF)

All served with seasonal vegetables and potatoes

**Desserts**

Traditional Christmas pudding with warm brandy sauce and spiced whipped cream

Armagh stewed apples with spiced oatmeal crumble,  
vanilla custard and cinnamon ice cream

Tiramisu cheesecake with winterberry compote and mocha syrup

Toasted almond and cinnamon meringue roulade with  
stewed winter berries, vanilla cream and coulis (GF)

Black Forest Christmas fool, fruit cake crumble, vanilla bean cream,  
black cherries in Kirsch and chocolate shavings

Tea or filter coffee

2 courses £27.95

3 courses £33.95

(GF) – Gluten free option available (V) – Vegetarian

**FOOD ALLERGIES AND INTOLERANCES: PLEASE SPEAK TO A MEMBER OF THE TEAM**  
**IF YOU REQUIRE ASSISTANCE WHEN PLACING YOUR ORDER**