



Sinton's at the Bridge
Christmas Lunch 2023

Starters

Root vegetable and pearl barley broth with homemade bread (V)

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

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

Duo of honeydew and watermelon with toasted coconut and gin syrup (GF) (V)

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, rich bordelaise sauce
and thyme bone marrow crumb (GF)

Pan roasted cod loin with black olive dust, confit red pepper and basil veloute (GF)

All served with seasonal vegetables and potatoes

House falafel burger with roasted beetroot chutney, Brie, dressed leaves,
slaw and skinny fries (V)

Desserts

Traditional Christmas pudding with warm brandy sauce and spiced whipped cream

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

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

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

Tea or Filter Coffee

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

2 Courses £22.95

3 Courses £26.95

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