



CHRISTMAS LUNCH

STARTERS

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

Chicken and chorizo arancini with curry mayo, rocket and parmesan salad, basil oil

Smoked salmon with crème fraîche, crispy capers, shallot rings and house wheaten bread (GFO)

Duo of honeydew and watermelon with crème de menthe sugar (GFO) (V)

MAIN COURSES

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

Slow roasted beef with honey roasted carrot, rich bordelaise sauce
and thyme bone marrow crumb (GFO)

Served with seasonal vegetables and potatoes

Pan roasted cod loin on pumpkin risotto with
rosemary oil and crushed hazelnuts (GFO)

Chargrilled vegetable mille feuille, tomato and basil Provencal sauce,
goats cheese crumb (V)

DESSERTS

Traditional Christmas pudding with warm brandy sauce and spiced whipped cream

Lemon and raspberry roulade with toasted almonds and white chocolate tuille (GFO)

Armagh apple spiced crumble with vanilla custard and cinnamon ice cream

Black forest cheesecake with Chantilly cream and chocolate shavings

Tea or Filter Coffee

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

2 Courses £26.95

3 Courses £31.95

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