

Dinner Menu



STARTERS

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

Smoked bacon, leek and cheddar arancini with tarragon mayo and dressed rocket

Button mushrooms in a creamy garlic sauce with sour dough bread and dressed leaves (GFO) (V)

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

Panko and thyme breaded beef brisket croquette with horseradish mayo and pickled red onion salad

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, thyme gravy and bone marrow crumb (GFO)

Above served with seasonal vegetables and potatoes

Pan fried cod loin with roasted pumpkin and spinach mash, chive velouté and crispy capers (GFO)

*Pan roasted duck breast (served pink) fondant potato, spiced red cabbage, blackberry jus and parsnip crisps
(£5 Supplement) (GFO)*

Oven roasted chicken supreme on a butter bean, vegetable and tomato ragu, Parma ham crisp (GFO)

Grilled goat's cheese and beetroot risotto with rocket and rosemary oil (V) (GFO)

DESSERTS

Traditional Christmas pudding with warm brandy sauce and spiced whipped cream

Armagh apple spiced crumble with vanilla custard and cinnamon ice cream

Baileys and chocolate ganache cheesecake with malt ice cream

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

*Milk chocolate panna cotta with a clementine and redcurrant compote,
Christmas shortbread and fresh cream (GFO)*

Tea or filter coffee

2 courses £30.95 3 courses £37.95

(GFO) – 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**