

Lunch Menu



STARTERS

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

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

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

Duo of honeydew and watermelon with berry coulis and toasted coconut (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 glazed carrot, thyme gravy
and bone marrow crumb (GFO)*

Apricot and chestnut stuffed loin of pork with Armagh apple and rosemary sauce

Above served with seasonal vegetables and potatoes

*Pan seabass with root vegetable and green du puy lentils,
shaved fennel and cucumber salad (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

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

Armagh apple spiced crumble with vanilla custard and cinnamon ice cream

Baileys and chocolate ganache cheesecake with malt ice cream

Tea or Filter Coffee

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

2 Courses £28.95

3 Courses £35.95

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