

## **Mother's Day at Sinton's at the Bridge**

### **Starters**

Homemade soup of the day with Sinton's crusty bread  
Honeydew melon with ricotta cheese and parma ham salad  
Prawn and Marie Rose salad with homemade wheaten bread,  
cherry tomatoes and pickled cucumber  
Crispy honey chilli beef salad with sesame and soy dressing  
Goats cheese mousse with pureed, pickled and roasted beetroot, rocket salad  
Terrine of ham hock with charred pineapple, Savora mustard aioli and baby leaves

### **Main Courses**

Roast silverside of beef with Yorkshire pudding and pan gravy  
Char grilled cured pork chop with wholegrain mustard mash,  
roasted carrots and onion gravy  
Pan fried supreme of chicken, chorizo crushed comber potatoes,  
tenderstem broccoli and tarragon jus  
Roast stuffed Antrim turkey and ham, chipolata sausages and roast gravy  
Herb roast leg of Mourne lamb with braised savoy cabbage and rosemary infused gravy  
Pan seared fillet of salmon with prawn and crab fishcake,  
buttered greens, white wine and dill veloute  
Sinton's chicken Maryland with sweetcorn puree, Madeira sauce and chunky chips  
10oz Sirloin steak (£6.00 supplement)  
with oven baked tomato, mushroom duxelle, onion rings, pepper sauce and chunky chips

### **Desserts**

Warm sticky toffee pudding, toffee sauce and vanilla ice cream  
Raspberry ruffle cheesecake with whipped cream and raspberry coulis  
Mixed berry Pavlova with fresh cream and fruit coulis  
Apple and blackberry crumble tart with vanilla custard  
Double chocolate mousse with orange compote and honeycomb ice cream  
Lemon posset with strawberry compote and hazelnut shortbread

Tea or filter coffee

2 courses £19.95

3 courses £24.95