



The
Old White
HORSE
Brasserie

Old Main Street

Bingley

BD16 2RH

01274-921930

theteam@owhbrasserie.co.uk

If you have a food allergy, intolerance or sensitivity, please inform your server every time upon arrival before ordering any food.

Menu Fixe Noel

Available 25th November to 24th December

2 courses – £27.95 or 3 courses – £32.95

Deposit of £10/person required at the time of booking for parties of more than 8 persons.

For larger bookings please call the pub during daytime.

Entrées

French Onion Soup (V) – Gruyere crouton, Sourdough bread Chicken

Liver Pate – Sourdough toast, Christmas chutney

Prawn Cocktail– Bloody mary sauce, sourdough bread

Wild Mushroom, Garlic Tarte Tatin (V)(VE*)

Beetroot Cured Gravavlax – pickled beetroot, mixed leaf salad

Plats

Classic Turkey Roast Dinner (V*, VE*) – pigs in blankets, stuffing, roast potatoes, mash, seasonal vegetables

Lamb Rump – Sauteed Vegetables, black garlic infused Parmentier potatoes, red currant jus

Pan Fried Seabass – Saffron mash, prawn & parsnip bisque, kale

Pumpkin Pie (V) – Filled with roasted pumpkin, sauteed spinach, pine nuts & ricotta cheese, served with colcannon mash, creamy leek and shallot sauce

Sirloin Steak – Chunky chips, crispy shallots, salad, peppercorn sauce (£3 supplement)

Desserts

Christmas Pudding – Brandy Sauce

Assiette of Chocolate – Warm chocolate brownie, chocolate ice cream, chocolate soil and snow, chocolate covered strawberries.

Stilton & Festive Chutney

Tiramisu Torte – Chantilly cream, berries

Ice Cream Selection – vanilla, strawberry and chocolate ice cream, berry sauce, wafer

Christmas Day Menu

4 courses - £84.95 per person

(£42 for children under 11, £15.95 for children in highchairs)

Bar opens at 12 noon – food service starts at 12.30pm – Bar closes at 3.30pm

Booking only by telephone or in person

£20 per person non-refundable deposit required when booking

Pre Order and Full payment required by 13th December

Entrees

French Onion (V) – Gruyere Croutons, sourdough

Boudin Noir – Poached Egg Croquette, Crispy endive and walnut salad

Pan Seared Scallops – smoked bacon lardons, leeks, creamy chive sauce Duck

Liver and Orange Parfait – warm bread roll, Christmas chutney

Plats

Classic Turkey Crown Roast or Nut Roast Dinner (V*, VE*) – Pigs in blankets, braised red cabbage, roast potatoes, carrots, parsnips, sprouts in chestnut & pancetta, cranberry & chestnut stuffing and rich gravy (vegan trimmings available)

Herb crusted Rack of lamb – crushed minted potatoes, roasted carrots, bacon & chestnut sprouts, port gravy

Steak Surf & Turf – ½ lobster thermidor, 6oz steak, triple cooked chips, salad, garlic butter

Whole Lobster Thermidor

Desserts

Black Forest Gateaux – Cherry textures Christmas

Pudding – Mulled berries, brandy sauce

Luxury Cheese Plate – Harrogate Blue, Brie de meaux, Wensleydale with cranberry, biscuits, Christmas chutney.

Poached Pear Belle Helene – Vanilla ice cream, cinnamon pastry twists

If you have a food allergy, intolerance or sensitivity, please inform your server every time upon arrival before ordering any food.

BOXING DAY 2 Courses £33 /3 Courses £36.95, Children up to age 10 £12/£14

Open from 12 noon and last booking at 7pm. Bookings up to 8 persons can be made online. Please contact us for bookings of 9 or more as deposits of £10/person required at the time of booking (non-refundable) as well as pre-orders 7 days in advance.

Entrees

French Onion Soup – Gruyere crouton, Sourdough bread Chicken Liver

Pate – Sourdough bread, Christmas chutney

Breaded Brie (V) – Endive salad, Christmas chutney

Wild Mushroom & Garlic Tarte Tatin (V, VE*)

Beetroot Cured Gravadlax – pickled beetroot, mixed leaf salad

Plats

Roast Beef, Lamb, Ham, Nut (V*, VE*) – Yorkshire pudding, stuffing, roast potatoes, mash, veg and lashings of gravy

OWH Burger – Cheese, bacon, gem lettuce, tomato, gherkin, bbq sauce, fries

Fillet of Salmon – crushed new potatoes, green vegetables, hollandaise sauce

Rump Steak – Chips, crispy shallots, salad, peppercorn sauce

Seafood Risotto – prawns, squid, cod & mussels, creamy white wine sauce

Confit Duck Leg – crushed new potatoes, creamed peas & bacon

Steak & Ale Pie - seasonal vegetables, mash, gravy

Desserts

Crème Brulee

Assiette of chocolate – warm chocolate brownie, chocolate ice cream, chocolate soil and snow, chocolate dipped strawberries

Cheese Plate – wensleydale & cranberry and brie de meaux, celery, frozen grapes, Christmas chutney

Sticky toffee pudding – vanilla ice cream

Tiramisu Torte – Chantilly cream, berries

If you have a food allergy, intolerance or sensitivity, please inform your server every time upon arrival before ordering any food.

New Years Eve – (from 8pm)

3 courses, a singer + bubbles at midnight - £59.95

Pre order required and £20 per head non-refundable deposit payable upon booking

Entrees

French Onion Soup – Gruyere crouton, bread roll

Pan Seared Scallops – bacon lardons, leeks, creamy chive sauce

Duck Liver & Orange Parfait – sourdough toast, cote du rhone chutney

Plats

Pan Fried Halibut – Sauteed spinach, pine nuts, roasted carrot & cauliflower, beurre blanc

Fillet of Beef – triple cooked truffle chips, seasonal vegetables, peppercorn sauce Brie

de Meaux Millefeuille (v) - seasonal vegetables, beetroot relish

Desserts

Luxury Cheese Plate – Wensleydale & cranberry, brie de meaux and Harrogate blue, frozen grapes, celery, cote du rhone chutney

Triple Chocolate Cheesecake – white chocolate and biscuit base, dark chocolate & mascarpone fill, mile chocolate topping, Chantilly cream and berries.

Apple Tarte Tatin – vanilla ice cream, berries

BOOKING CONDITIONS

LARGER PARTIES/BOOKINGS

To enquire about availability for parties of 8 or more please email our Christmas co-ordinator on theteam@owhbrasserie.co.uk or alternatively call the pub during the daytime on 01274-921930

Pre-orders

The menu available to large tables above 15 persons, is the set Christmas Fayre menu up until Christmas Eve. A Menu pre-order is required for parties of 9 or more, this must be returned to the team no later than 7 days prior to the meal.

Deposits

A non-refundable deposit of £10/person is required for parties of 9 or more, the booking will not be fully secured until this has been received. This will be redeemable from your bill on the day.

Service Charge

Please note we add a discretionary 10% service charge onto bills for tables of 12 or more.

This chargeable on the day. 100% of gratuities go to the team.

CHRISTMAS DAY BOOKINGS

A non-refundable deposit of £20/person is required when making a booking in order to secure the reservation, full payment and pre orders are then required no later than 10th December.

Any bookings that have not submitted their pre orders by this date will be served a standardised menu of Soup, Turkey & Christmas Pudding.

Service is not included

Christmas Day Cancellations

After full payment have been received, a 50% refund will be offered for any cancellations up until Sunday 8th December. Unfortunately for any reservations cancelled after 10th December we are unable to offer any refund payment or transfer of booking.

Allergens

Please ensure you alert us to any allergies at the earliest possible time.

We can provide an allergen menu on request; please note we are unable to guarantee that our kitchen is completely free of any of the listed allergens. Please note some of our ingredients may change dependent on availability from our suppliers.

BOXING DAY BOOKINGS

Open from 12 noon and last booking at 7pm. Bookings up to 8 persons can be made online. Please contact us for bookings of 9 or more as deposits of £10/person required at the time of booking (non-refundable). The booking will not be fully secured until this have been received.

Unfortunately for any cancelled reservations we are unable to offer any refund of the non refundable deposit, payment or transfer of booking.

Allergens

Please ensure you alert us to any allergies at the earliest possible time.

We can provide an allergen menu on request; please note we are unable to guarantee that our kitchen is completely free of any of the listed allergens. Please note some of our ingredients may change dependent on availability from our suppliers.

Service charge is not included

NEW YEAR'S EVE BOOKINGS

Deposit

A deposit of £20pp when booking (non refundable)

Full payment & pre-order due by 13th December or upon booking after that date

After full payment have been received, a 50% refund will be offered for any cancellations up until Thursday 13th December.

Unfortunately for any reservations cancelled after Thursday 13th December we are unable to offer any refund payment or transfer of booking.

Allergens

Please ensure you alert us to any allergies at the earliest possible time.

We can provide an allergen menu on request; please note we are unable to guarantee that our kitchen is completely free of any of the listed allergens. Please note some of our ingredients may change dependant on availability from our suppliers.

Service Charge is not included