



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.

V-vegetarian

V*-can be made vegetarian

VE- vegan

VE*- can be made vegan

GF- Gluten Free

GF*- can be made gluten free, we have a separate fryer we use only when asked for GF
our frying oil contain soya.

Menus are subject to change

Menu Fixe Noel

Available 23rd November to 24th December

2 courses – £32 or 3 courses – £36

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,GF*) – Gruyere crouton, salted butter, toasted ciabatta

Chicken Liver & Smoked Bacon Parfait (GF*) – Sourdough, festive chutney

Prawn Cocktail (GF*)– Bloody mary sauce, sourdough bread

Truffle & Garlic, Creamed Wild Mushrooms (V,GF*,VE*)-wilted spinach, parmesan shavings

Beetroot Cured Gravavlax (GF*)– beetroot chutney, lemon & dill crème fraîche, leaf

Plats

Classic Butter Roasted Turkey or Vegan Nut Roast and trimmings – pigs in blankets (VE*), stuffing (VE*), duck fat roast potatoes (VE*), carrot & suede mash, seasonal vegetables, pan juices

Confit Duck Leg – braised red cabbage, sweet potato purée, seasonal greens, rich cherry jus

Pan Roasted Salmon- crushed new potatoes, lemon & caper butter sauce, long stem broccoli

Mushroom, Chestnut & Thyme Pithivier (V)- roasted winter vegetable, kale

Sirloin Steak – Chunky chips, crispy shallots, salad, peppercorn sauce (GF*) (£5 supplement)

Desserts

Christmas Pudding – Brandy Sauce (GF*,VE*)

Warm Chocolate & Orange Brownie- Ice cream (GF*)

Mulled Pear- Vanilla bean ice cream, stem ginger syrup (GF*)

Lemon Sorbet (VE,GF)

Stilton & Festive Chutney (GF*)

Christmas Day Menu

4 courses - £94.95 per person **NOW FULLY BOOKED**

(£45 for children under 10, £17.95 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 10th December

Entrees

Roast wild Mushroom & Chestnut Soup (V,GF*) – Truffle oil, crispy shallot, parmesan tuille

Pan Seared Scallops – cauliflower velouté, crispy guanciale, charred leek, champagne beurre blanc

Duck Liver and Orange Parfait (GF*) – toasted sourdough, festive chutney

Prawn & Gravad Lax Cocktail - avocado mousse, cucumber cubes, prawns, micro herbs, bloody mary sauce

Plats

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

Herb Crusted Rack of Lamb (GF*)– crushed minted potatoes, roasted carrots, bacon & chestnut sprouts, port gravy

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

Whole Lobster Thermidor fries, salad

Halibut Steak with cauliflower fondant, samphire, mussel cream, chive oil, toasted almonds

Butternut Squash Ravioli (V)- saffron parmesan cream, toasted pumpkin seeds, crispy sage, wilted spinach

Desserts

Christmas Chocolate Délice – a rich smooth chocolate, salted caramel icecream, candied pecans, dark chocolate sauce

Christmas Pudding (GF*) – Mulled berries, brandy sauce

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

Poached Pear Belle Hélène (GF*,V)– Vanilla mascarpone, almond crumble, mulled wine spiced syrup

Yuzu Lemon Tarte- meringue chard, saké gel, lime zest, micro herbs

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Children's Menu Christmas Day

Children up to age 10 £45, highchairs £17.95

Deposit of £20/person due at the time of booking (non-refundable)

Starters

Pigs in Blankets

With tomato ketchup

Homemade Tomato Soup

with bread & butter (V,VE*,GF*)

Hummus With carrot and cucumber sticks

Main courses

Christmas Dinner or Nut Roast (VE) with all the trimmings (GF*,VE*)

Chicken Goujons & Chips with peas

Sausage & Mash (V*) With gravy and peas

Desserts

Mini Sticky Toffee Pudding with Butterscotch Sauce With custard or ice cream

Ice Cream With Sauce & Sprinkles (VE*)

Mini Brownie Served with ice cream (GF*)

Food and Drink Allergies If you have a food allergy, intolerance or sensitivity, please inform your server of this every time you order any food or drink item.

BOXING DAY 2 Courses £36.95 /3 Courses £39.95, Children up to age 10 £14/£16

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. This is the only menu available.

Entrees

French Onion Soup (V,GF*) – Gruyere crouton, toasted ciabatta

Chicken Liver & Smoked Bacon Parfait – Sourdough bread, festive chutney

Breaded Brie (V) – Endive salad, festive chutney

Creamed Truffle & Garlic Wild Mushrooms (V, VE*,GF*) - parmesan shavings

King Prawn & Gravadlax Cocktail (GF*)- whiskey marie rose, baby gem

Plats

Roast Beef, Chicken Supreme, Roast ham, Nut (V*,GF*, VE*) – Yorkshire pudding, stuffing, roast potatoes, carrot & sudee mash, veg, stuffing and lashings of gravy

OWH Burger (GF*) – Cheese, bacon, gem lettuce, tomato, gherkin, bbq sauce, fries

Fillet of Salmon (GF*)– crushed new potatoes, green vegetables, hollandaise sauce

Rump Steak (GF*)– Chips, crispy shallots, salad, peppercorn sauce

Fillet of Seabass (GF*)- peas à la Française, sautéed potatoes

Confit Duck Leg – braised red cabbage, sweet potato puré e, seasonal greens and rich cherry jus

Steak & Ale Pie - seasonal vegetables, mash, gravy

Butternut Squash Ravioli (V) - saffron parmesan cream, toasted pumpkin seeds, crisy sage

Desserts

Crème Brulee - shortbread

Chocolate & Orange Brownie- icecream

Cheese Plate +£2 (GF*)– cranberry wensleydale, stilton and brie de meaux, celery, grapes, festive chutney, biscuits

Sticky Toffee Pudding – vanilla ice cream

Sorbets (GF,VE)

Children up to age 10 £14/£16

Pigs in Blankets-with tomato ketchup

Homemade Tomato Soup -with bread & butter (V,VE*,GF*)

Hummus- with carrot and cucumber sticks

Roast or Nut Roast (VE) with all the trimmings (GF*,VE*)

Chicken Goujons & Chips with peas

Sausage & Mash (V*) With gravy and peas

Mini Sticky Toffee Pudding with custard or ice cream

Ice Cream With Sauce & Sprinkles (VE*)

Mini Brownie Served with ice cream (GF*)

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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

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