

Allergens;

CE-Celery/celeriac

C-Crustaceans.

F-Fish

M-Milk

Mu-Mustard

P-Peanuts

S-Soya

G-Gluten

E-Eggs

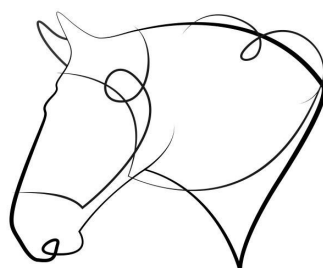
L-Lupin

MO-Mollusc

N-Nuts

SS-Sesame Seeds

SU-Sulphites



The
Old White
HORSE
Brasserie

Allergen Menu

DECEMBER 2025

The following allergen can be present in our ingredients or through cross contamination when stored, delivered or made. Always alert us, every time, of your allergens as our ingredients & suppliers can vary and change often.

Our frying oil contains soya.

We have a GF fryer but will only use this if requested.

Food and Drink Allergens

If you have a food allergy, intolerance or sensitivity, please inform your server of this every time, upon arrival, before ordering any food or drink and they will be able to suggest the best dishes for you.

(V) Vegetarian, (V*) Vegetarian Option available,

(VE) Vegan/dairy free options available; bread, "sausages" "bacon," mayo", "milk", "cheese", "ice cream", dressings, "butter"

GF* Gluten Free options available : pasta, bread, sausages, gravy, pesto, yorkshires, cheese biscuits, desserts.

SERVICE CHARGE IS NOT INCLUDED

Menu Fixe Noel

Available 24th November to 24th December

2 courses – £30 or 3 courses – £35

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, salted butter, toasted ciabatta **G,M,CE**

Chicken Liver & Smoked Bacon Parfait – Sourdough, festive chutney **G,M,SU**

Prawn Cocktail– Bloody mary sauce, sourdough bread **F,C,MO,E,G,SU,CE**

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

Beetroot Cured Gravavlax – pickled beetroot, mixed leaf salad **F,MO,C,SU,MU**

Plats

Classic Butter Roasted TurkeySU,M,S,G,or Vegan Nut Roast G,SU,S,N,P,SS, and trimmings – pigs in blankets (VE*), stuffing (VE*), duck fat roast potatoes (VE*), carrot & suede mash, seasonal vegetables, pan juices (PLEASE ASK)

Daube of Pork Shoulder – whole grain mustard, apple, sage fondant, cider sauce, kale **MU,SU,M,S**

Pan Roasted Salmon- duchess potato, lemon & caper sauce, long stem broccoli **F,MO,C,M,SU,S,CE**

Mushroom, Chestnut & Thyme Pithivier (V)- roasted winter vegetable, kale **G,S,M,N traces**

Sirloin Steak – Chunky chips, crispy shallots, salad, peppercorn sauce (£5 supplement) **G,S,SU,G,M**

Desserts -ASK FOR OUR GF DESSERTS

Christmas Pudding – Brandy Sauce **M,G,N**

Warm Chocolate & Orange Brownie- Ice cream **G,E,M,S**

Mulled Pear- M,SU Vanilla bean ice cream, stem ginger syrup

Lemon Possett M N traces

Stilton & Festive Chutney M,G,SU

Christmas Day Menu

4 courses - £90 per person **NOW FULLY BOOKED**

(£45 for children under 10, £16.95 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

French Onion Soup (V) – Gruyere Croutons, sourdough **M,G,CE**

Boudin Noir – Poached Egg Croquette, Crispy endive and walnut salad **E,SU,N,P,G**

Pan Seared Scallops – smoked bacon lardons, leeks, creamy chive sauce **F,C,MO,M,SU**

Duck Liver and Orange Parfait – warm bread roll, festive chutney **G,SU,M**

Plats

Classic Turkey Crown Roast **SU,M,S,G** or **Nut Roast & Vegan Trimmings** (V*, VE*)

G,SU,S,N,P,SS – 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 – crushed minted potatoes, roasted carrots, bacon & chestnut sprouts, port gravy **G,M,SU,S**

Steak Surf & Turf – ½ lobster thermidor, 6oz steak, triple cooked chips, salad, garlic butter **F,C,MO,G,S,M**

Whole Lobster Thermidor fries, salad **F,MO,C,M,MU,SU,S,G**

Halibut Steak with crushed new potatoes, peas à la française, broccoli & a brown shrimp, lemon & caper berry butter. (GF*) **F,MO,C,M,SU,M**

Desserts

Black Forest Gateaux – Cherry textures **G,M,SU,E**

Christmas Pudding – Mulled berries, brandy sauce **SU,G,M,**

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

Poached Pear Belle Helene– Vanilla ice cream, cinnamon pastry twists **M,G,SU**

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Children's Menu Christmas Day

Children up to age 10 £45, highchairs £16.95

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

Starters

Pigs in Blankets G,M,SU

With tomato ketchup CE,SU

Homemade Tomato Soup G,SU,CE,M

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

Hummus With carrot and cucumber sticks SS

Main courses

Christmas Dinner (GF*) SU,M,S,G or Nut Roast (VE) G,SU,S,N,P,SS

with all the trimmings (GF*,VE*)

Chicken Goujons & Chips with peas G,S,M

Sausage & Mash (V*) With gravy and peas G,SU,M

Desserts

Mini Sticky Toffee Pudding with Butterscotch Sauce With custard or ice cream
G,M,E,S

Ice Cream With Sauce & Sprinkles (VE*) M

Mini Brownie Served with ice cream (GF*) G,S,M,N

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BOXING DAY 2 Courses £34 /3 Courses £38, Children up to age 10 £13/£15

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 (V,GF*) – Gruyere crouton, toasted ciabatta **G,M,CE**

Chicken Liver & Smoked Bacon Parfait – Sourdough bread, festive chutney **G,M,SU**

Breaded Brie (V) – Endive salad, festive chutney **G,M,SU,E,S**

Creamed Truffle & Garlic Wild Mushrooms (V, VE*,GF*) – parmesan shavings **G,M,SU**

King Prawn & Gravadlax Cocktail (GF*)- fennel & apple salad, whiskey marie rose
F,C,MO,SU,CE

Plats

Roast Beef, Chicken, Daube of Pork, Nut N (V*,GF*, VE*) – Yorkshire pudding, stuffing, roast potatoes, carrot & suede mash, veg, stuffing and lashings of gravy **G,M,E,SU,S**

OWH Burger (GF*) – Cheese, bacon, gem lettuce, tomato, gherkin, bbq sauce, fries
G,SU,S,CE,MU

Fillet of Salmon (GF*)– crushed new potatoes, green vegetables, hollandaise sauce
E,G,SU,F,C,MO,MU

Rump Steak (GF*)– Chips, crispy shallots, salad, peppercorn sauce **G,S,SU,M**

Fillet of Seabass (GF*)- peas à la Française, sautéed potatoes **M,F,C,MO,SU**

Confit Duck Leg – crushed new potatoes, creamed peas & bacon **SU,M,S**

Steak & Ale Pie - seasonal vegetables, mash, gravy **G,M,SU,CE**

Butternut Squash & Feta Gnocchi (V) - sage pesto **N,G,M,S**

Desserts

Lemon Crème Brulee - shortbread **E,G,M**

Chocolate & Orange Brownie- icecream **G,E,M,S**

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

Sticky Toffee Pudding – vanilla ice cream **M,G,SU,E**

Sorbets (GF,VE)

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