



Old Main Street

Bingley

BD16 2RH

01274-921930

[theteam@owhbrasserie.co.uk](mailto: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

## **Menu Fixe Noel**

Available 24th November to 24<sup>th</sup> 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

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

**Prawn Cocktail**– Bloody mary sauce, sourdough bread

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

**Beetroot Cured Gravadlax** – pickled beetroot, mixed leaf salad

### **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

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

**Pan Roasted Salmon**- duchess potato, lemon & caper sauce, long stem broccoli

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

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

### **Desserts**

**Christmas Pudding** – Brandy Sauce

**Warm Chocolate & Orange Brownie**- Ice cream

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

**Lemon Possett**

**Stilton & Festive Chutney**

## 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 10<sup>th</sup> December

### Entrees

**French Onion Soup** (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, festive chutney

### 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** – 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** fries, salad

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

### 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

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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**

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 £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

**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\*)**- fennel & apple salad, whiskey marie rose

### **Plats**

**Roast Beef, Chicken, Daube of Pork, Nut (V\*,GF\*, VE\*)** – Yorkshire pudding, stuffing, roast potatoes, carrot & suede 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** – crushed new potatoes, creamed peas & bacon

**Steak & Ale Pie** - seasonal vegetables, mash, gravy

**Butternut Squash & Feta Gnocchi (V)** - sage pesto

### **Desserts**

**Lemon Crème Brulee** - shortbread

**Chocolate & Orange Brownie**- icecream

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

**Sticky Toffee Pudding** – vanilla ice cream

**Sorbets (GF,VE)**

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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](mailto: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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#### **Service charge is not included**