

MENU FIXÉ NOËL

Available From 1st December - 30th December

Lunch 2 courses £18.95 (mon-sat 12-4) - 3 courses £23.95

ENTRÉES

Tomato & Basil Soup (v) - rustic bread & butter

Chicken Liver Parfait served with sourdough toast & homemade chutney

Kale & Quinoa Salad (v) - confit orange & tahini dressing

Skagen Toast - prawns & crayfish tails with red onion, dill & crème fraiche on sourdough toast

Smoked Chicken & Brie - with a pea relish

PLAT

Classic Roast Turkey Dinner - with all the trimmings

Pan Fried Seabass - tempura cauliflower, prawn & mussel cassoulet

Mushroom Wellington (v) - warm tomato & oregano relish with crispy greens

Normandy Slow Cooked Pork Shoulder - cider onion reduction, spinach & fondant potato

Lemon & Thyme Cod - parmentier potatoes & parmesan crisp

DÉSSERTS

Christmas Pudding - brandy sauce

Assiette of Chocolate - gnocchi, ice cream, chocolate soil & tuile biscuit

Harrogate Blue & Brie de Meaux - biscuits & Côtes de Rhône chutney

Blackberry & Almond Frangipane Tart - Tanqueray Sevilla gel

Strawberry & Lime Liégeois - with raspberry mint ice cream

Parties of 10 or more will be subject to a 10% service charge

CHRISTMAS DAY 2019

4 courses £69.95 (pre-order required & £20pp non refundable deposit when booking)

ENTRÉES

Roast Butternut Squash Soup (v) - crisp ginger & olive bread

Seared Scallops - boudin noir, horseradish & soused apple

Crab Textures - cauliflower fondant & almond textures

Marinated Duck & Chicken Paté - brandy butter, Côte de Rhône chutney & rustic bread

Le Farçon - sweet cured bacon & mature brie with port prunes

PLATS

Classic Roast Turkey Dinner - with all the trimmings

Assiette of Lamb - rack of lamb, minted lamb belly, lamb bon bon with a parsnip & redcurrant jus

Lobster Thermidor - truffle chips, asparagus & lemon thyme salad

Roast Sirloin of Beef - truffle Rossini, fondant potato, baby veg. with a port & brandy glaze

Asparagus Soufflé (v) - Harrogate blue fondue, fondant broccoli

DÉSSERTS

Black Forest Gateaux - with cherry textures

Christmas Pudding - with mulled berries & extra brandy sauce

Luxury Cheese Plate - best of French & Yorkshire with biscuits & homemade chutney

Baked Caramel Rice Pudding - with brandy ice cream

Red Wine Pear - with cinnamon puff pastry & almond patisserie

Coffee & Petit Fours

NEW YEARS EVE

3 courses £36.95

Bubbles at Midnight

Pre-order required and £20pp non refundable deposit when booking

ENTRÉES

French Onion Soup (v) - brie bombe & sourdough croute

Trio of Lobster - a lobster gratin, lobster bon bon & lobster bisque

Chicken Liver Parfait - served with sourdough toast & homemade chutney

PLATS

Wild Stonebass - langoustine & leek, cider soaked shallots & watercress pomme purée

Brandy Glazed Aged Beef Fillet - with truffle chips & baby vegetables

Brie de Meaux Millefeuille (v) - olive, red onion & basil crust

DÉSSERTS

Chocolate Crémeux - hazelnuts & gold ice cream

Apple & Pear Tarte Tatin - with cinnamon ice cream

Luxury Cheese Plate - best of French & Yorkshire cheeses with biscuits & chutney

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

The Old White Horse Brasserie

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www.theoldwhitehorsebingley.co.uk

