

OWH CHRISTMAS MENUS 2023

MENU FIXE NOEL

AVAILABLE 1ST DECEMBER TO 24TH DECEMBER

3 COURSES – ALL DAY EVERYDAY - £31.95

2 COURSES – MONDAY TO SATURDAY BETWEEN 12NOON & 4PM - £26.95

ENTRÉES

FRENCH ONION SOUP (V) – GRUYERE CROUTON, SOURDOUGH BREAD

CHICKEN LIVER PATE – SOURDOUGH TOAST, CHRISTMAS CHUTNEY

PAN FRIED KING PRAWNS – DIJON MUSTARD & MAPLE SYRUP SAUCE, SOURDOUGH BREAD

MIXED GARLIC MUSHROOMS (V)(VE*) – CREAMY TRUFFLE SAUCE, ROSEMARY CROUTONS

BEETROOT CURED GRAVADLAX – 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.

CHEESE PLATE – WENSLEYDALE & CRANBERRY AND BRIE DE MEAUX, BISCUITS, FROZEN GRAPES, WALNUTS. CHRISTMAS CHUTNEY (ADD HARROGATE BLUE CHEESE FOR £1)

TIRAMISU TORTE – CHANTILLY CREAM, BERRIES

ICE CREAM SELECTION – VANILLA, STRAWBERRY AND CHOCOLATE ICE CREAM, BERRY SAUCE, WAFER

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

CHRISTMAS DAY MENU

4 COURSES - £82 PER PERSON (£41 FOR CHILDREN UNDER 11, £15 FOR CHILDREN IN HIGHCHAIRS)

BAR OPENS AT 12 NOON – FOOD SERVICE STARTS AT 12.30PM – BAR CLOSURES AT 3.30PM

£20 PER PERSON NON-REFUNDABLE DEPOSIT REQUIRED WHEN BOOKING

PRE ORDER AND FULL PAYMENT REQUIRED BY 11TH DECEMBER 2023.

ENTREES

BETROOT, CARROT & GINGER BISQUE (V) – CRUSHED WALNUTS, POPPY SEED BREAD

BOUDIN NOIR – POACHED EGG, CAVIAR, CRISPY ENDIVE SALAD AND WALNUT SALAD

PAN SEARED SCALLOPS – SMOKED BACON LARDONS, LEEKS, CREAMY CHIVE SAUCE

DUCK LIVER AND ORANGE PAREFAIT – WARM BREAD ROLL, CHRISTMAS CHUTNEY

PLATS

CLASSIC TURKEY ROAST DINNER (V*, VE*) – PIGS IN BLANKETS, STUFFING, ROAST POTATOES, MASH, VEG AND GRAVY

PORT BRAISED LAMB SHANK – CREAMY CHIVE MASH, ROASTED CARROT, BACON FRIED SPROUTS, PORT GRAVY

LOBSTER SURE & TURE – ½ LOBSTER THERMADOR, 6OZ RUMP STEAK, TRIPLE COOKED CHIPS, SALAD, GARLIC BUTTER

WILD MUSHROOM FILO BAKE (V) – FILLED WITH WILD MUSHROOMS, TRUFFLE ESSENCE, ROASTED WALNUTS & HONEY SOAKED GOATS CHEESE, SERVED WITH ROASTED VEGETABLES AND CREAMY WHITE WINE REDUCTION

DESSERTS

BLACK FOREST GATEAUX – CHERRY TEXTURES

CHRISTMAS PUDDING – MULLED BERRIES, BRANDY SAUCE

LUXURY CHEESE PLATE – HARROGATE BLUE, BRIE DE MEAUX, WENSLEYDALE WITH CRANBERRY, FROZEN PORT SOAKED FRUIT MEDLEY, BISCUITS, CHRISTMAS CHUTNEY.

RED WINE POACHED PEAR – VANILLA ICE CREAM, CINNAMON PASTRY TWISTS

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BOXING DAY MENU

2 COURSES - £25.95

3 COURSES - £29.95

ENTREES

FRENCH ONION SOUP – GRUYERE CROUTON, SOURDOUGH BREAD

CHICKEN LIVER PATE – SOURDOUGH BREAD, CHRISTMAS CHUTNEY

BREADED BRIE (V) – ENDIVE SALAD, CHRISTMAS CHUTNEY

MIXED MUSHROOM (V, VE*) – CREAMY GARLIC SAUCE, ROSEMARY CROUTONS

TEMPURA PRAWNS – GARLIC & LEMON AIOLI

PLATS

CLASSIC TURKEY ROAST DINNER (V*, VE*) – PIGS IN BLANKETS, STUFFING, ROAST POTATOES, MASH, VEG AND GRAVY

OWH BURGER – CHEESE, BACON, GEM LETTUCE, TOMATO, GHERKIN, BBQ SAUCE, FRIES

PAN FRIED SEABASS – SAUTEED NEW POTATOES, SEASONAL VEGETABLES, PRAWN & PARSNIP BIQUE

RUMP STEAK – CHIPS, CRISPY SHALLOTS, SALAD, PEPPERCORN SAUCE

SEAFOOD RISOTTO – PRAWNS, SQUID, COD & MUSSELS, CREAMY WHITE WINE SAUCE

PUMPKIN PIE (V) – FILLED WITH ROASTED PUMPKIN, SAUTEED SPINACH, PINE NUTS & RICOTTA CHEESE, SERVED WITH COLCANNON MASH, CREAMY LEEK AND SHALLOT SAUCE.

CHICKEN SALTIMBOCCA – SEASONAL VEGETABLES, PARMENTIER POTATOES, PORT JUS

DESSERTS

CHRISTMAS PUDDING – BRANDY SAUCE

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

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NEW YEARS EVE – (FROM 8PM)

3 COURSES + 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 PAREFAIT – 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