

A decorative border featuring pine branches, red berries, and pink and white flowers, framing the central text area.

CHRISTMAS PACK

The White Hart

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EAT, DRINK & BE MERRY!

We do love Christmas here at The White Hart. December 2023 is set to be a season to remember and what could be more Christmas than getting together with your colleagues, friends, and family.

On Saturday 23rd of December, we'll be hosting our annual Winter Wonderland featuring Santa's Grotto, real reindeers, market stalls and a few more surprises.

We can't wait to be the best spot for your Christmas party this year.

The Stage Area

Our main function space, great for private gatherings. We can arrange a sit-down meal or host a buffet with a range of options from the in-house kitchen. Perfect for celebrations.

Maximum capacity: 100 (60 seated)

Available for hire 10am to 11pm

HMV Corner

A cosy section of the pub, ideal for a small gathering or party. Traditional pub table & a few chairs, there is plenty of space and the bar is just an arm's length away!

Maximum capacity: 25

Available: 10am to 11pm

Restaurant

Reserve a table for up to 18 guests and enjoy a sit-down meal, in a traditional setting with a wood burning fireplace and romantic ambience.

Maximum capacity: 18

Available: 10am to 9pm





Festive Menu

3 courses £35, 2 courses £30

Starters

Winter squash soup, parmesan, truffle oil, croutons **(v)**

Crab & hot smoked salmon salad, pickled fennel, capers

Herb marinated lamb chops, minted yoghurt

Heritage beetroot salad, goat cheese, candied walnut **(v)**

Mains

Served with duck fat roast potatoes & a selection of vegetables for the table

Roasted turkey breast, stuffing, pigs in blankets, gravy

Squash, pine nut & spinach wellington, olive oil roast potatoes, gravy **(v)**

Salmon wellington, dauphinoise potatoes, creamy herb sauce, cress

Roasted duck leg, spiced red cabbage, mulled jus

Beef wellington, Parma ham, truffled wild mushrooms, gravy

Dessert

Christmas pudding, ice cream

Sous vide poached pear, cinnamon biscuit, caramel sauce

Mango cheesecake, ice cream

Profiteroles, chocolate sauce, icing sugar

Vegan and allergy free dishes are available



Finger Food Menu

6 Items £22, 9 Items £29

Grilled king prawns – tomato salsa

Herb marinated lamb chops – mint sauce

Cajun spiced chicken strips – peri peri sauce

Sticky chicken wings – peri peri sauce

Salt and pepper squid – paprika mayo

Slow cooked BBQ ribs – BBQ sauce

Beef sliders – tomato sauce

Fish goujons – tartare sauce

Pigs in blanket

Sausage rolls – piccalilli

Vegetable samosa **(v)** – chilli sauce

Heritage tomato bruschetta **(vg)**

Coleslaw **(v)**

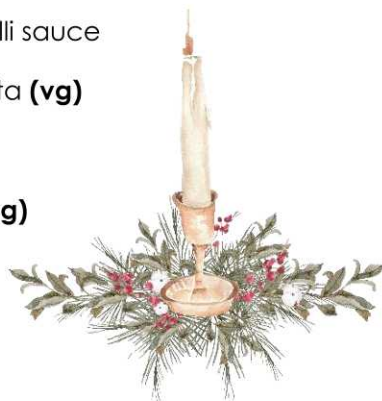
Vegan Plant burger **(vg)**

Chips **(vg)**

Profiteroles

Mince pies

Chocolate brownie





Christmas Day

Fizz & Canapes on arrival

Starters

Cauliflower & chestnut soup, parmesan (v)

Wild boar terrine, toasted sourdough, spiced plum chutney

Smoked salmon, beetroot, crème fraiche

Mains

Served with duck fat roast potatoes and a selection of vegetables for the table

Turkey breast, stuffing, pigs in blankets, gravy

Beef wellington, wild mushroom, shallots, cress, gravy

Grilled hake, dauphinoise potatoes, cress, creamy herb sauce

Roasted pumpkin, pine nut & spinach wellington, olive oil roast potatoes, greens (v)

Dessert

Christmas pudding, brandy butter ice cream

Profiteroles, chocolate sauce, icing sugar

Bread & butter pudding, cranberry, raisin, custard

Tea, coffee & mince pies included

£70 per Person



Christmas Day Child Menu

Fruit shoot & Canapes on arrival

Starters

Mac and Cheese bites

Cocktail sausages

Fish goujons

Mains

Served with duck fat roast potatoes and a selection of vegetables for the table

Turkey breast, stuffing, pigs in blankets, gravy

Chicken Strips, chips, peas

Mini Fish and chips, peas

Beef burger, chips, coleslaw

Dessert

Christmas pudding, vanilla ice cream

Profiteroles, chocolate sauce, icing sugar

Bread & butter pudding, cranberry, raisin, custard

£30 per person



Christmas day at home

Let us cook for you

Starters

Cauliflower & chestnut soup, parmesan (v)

Wild boar terrine, toasted sourdough, spiced plum
chutney

Smoked salmon, beetroot, crème fraiche

Mains

*Served with duck fat roast potatoes and a selection of
vegetables, gravy*

Turkey breast, stuffing, pigs in blankets

Beef wellington

Roasted pumpkin, pine nut & spinach wellington, olive oil
roast potatoes (v)

Dessert

Christmas pudding, vanilla ice cream

Profiteroles, chocolate sauce, icing sugar

Bread & butter pudding, cranberry, raisin, custard

£50 per person, 20% collection discount

Choose a starter, main and dessert per person



Festive Drinks Reception

A selection of drinks on arrival

Mulled cider, Mulled wine or Mulled apple juice

We'll be serving arrival drinks once everyone in the party is seated at the table.

£4 per person

Our Very Own Winter Wonderland



23rd December 12pm till 4pm



Vegan and free from dishes

Starters

Winter Squash soup, vegan parmesan, truffle oil, gluten free croutons
(VG)(GF)(DF)(NF)

Heritage beetroot salad, vegan mozzarella cheese **(VG)(GF)(DF)(NF)**

Heritage tomato bruschetta **(GF)(DF)(NF)**

Mains

Squash & spinach wellington, roast potatoes, seasonal vegetables,
gravy **(VG)(DF)(NF)**

Vegan nut roast, roast potatoes, seasonal vegetables, gravy
(VG)(DF)

Roasted turkey breast, pigs in blankets, seasonal vegetables, gravy
(GF)(DF)(NF)

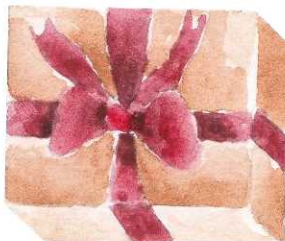
Torched cod, samphire, herb dressing **(GF)(DF)(NF)**

Dessert

Christmas pudding, dairy free ice cream **(VG)(GF)(DF)**

Sous vide poached pear, fruit coulis **(VG)(GF)(DF)(NF)**

We can provide advice on dietary and allergen concerns upon request, however, please be aware that while a dish may not contain a specific allergen due to the large number of ingredients used in the kitchen, we cannot guarantee any dish is free from cross-contamination.



Booking Terms and conditions

Our Hours

All customers must comply with the statutory laws relating to the service of liquor and provision of entertainment. The bar will close at 11pm Monday to Saturday and 10:30pm Sundays. Once the bar closes guests will have 20 minutes of drinking-up time before glasses are collected and guests are asked to leave.

Access to any area in the pub is available from 10 am on the day of the booking, however some areas may be in use prior to a booking so please enquire about access for later bookings.

Provisional bookings

Provisional bookings can be made without obligation or charge and are held for 48 hours. Should you not reply within the 48hr period, or we are unable to make contact with you, we shall presume that the provisional booking is no longer required, and the date shall be made available to others.

Deposits

We require a deposit for the use of an area to be paid a minimum of 2 weeks in advance. Until the deposit is received the booking is considered provisional and not guaranteed. This deposit is then held as a guarantee until the event where it can either be used against the cost of area hire or redeemed against the final bill. Deposits can be made by BACS transfers, online payment or in person.

Pre orders

Pre orders must be made 7 days prior to the booking in order for the relevant stocks and staff to be prepared. We cannot guarantee any orders that are made without this notice.

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2023

