

Function Pack

The White Hart

158 High Street, Harlington

UB3 5DP



whitehart.harlington@outlook.com

0208 7599608

www.whitehartharlington.com

THE WHITEHART

Functions and Events

About us

Built in 1805, the white hart is one of the oldest pubs in West London and is also one of the most charming, perched on the high street in Harlington village.

Plan your perfect event here at The White Hart.

Whatever your special occasion, let us make a memorable one here at the White Hart. Seeking the perfect location for your upcoming celebration, team outing or boardroom meeting, we have a range of areas you can book to cater for any occasion.

We'll also be more than happy to tailor a menu according to your budget.

@white Hart we take pride using the best of British Ingredients

If you require information regarding the presence of allergens in any of our food or drinks, please ask, Whist dish may not contain specific allergen, due to the wide range of ingredients used in our kitchen food may be at risk of cross contamination by other ingredients.

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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 (55 seated)

Available for hire 10am to 11pm



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Boardroom

Gem space near the Heathrow Airport. Whether you are hosting a one-to-one interview or a team meeting, we have the facilities to accommodate you.

Maximum capacity 18

Available Monday to Friday 9am – 5pm

Facilities – TV Screen, Wifi, Flip Chart, conference stationary,
Free Parking

Hire Charge - £150 (if you spend more than £350, we'll take the hire charge off)

Standard £15 PP

Sandwich Buffet

Still and Sparkling Water

Tea and Coffee

Luxury £35 PP

Pastry on Arrival

Tea and coffee

Snacks

Cakes

Mains from the daily Menu

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HMV Corner

A cosy section of the pub, ideal for a small gathering or party.

Traditional pub table & few chairs, there is plenty of space and the bar is just a stone's throw away!

Maximum capacity: 25

Available: 10am to 11pm



The Garden

Reserve an area and enjoy the great British weather!

Our BBQ menus are recommended to accompany any summertime get together!

Maximum capacity: 100

Available: 10am to 9pm



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Finger Buffet

Per person (Minimum 25)

(Items must be ordered on based on party size)

3 Items For £10.00

5 Items For £15.00

7 Items For £20.00

Minimum 3 Options

Prime British beef slider, bun, gem lettuce

White Hart sausage roll

Peri Peri chicken wings

Hot Smoked salmon salad

Vegetarian samosa (v)

Honey & mustard cocktail sausage

Spicy black pepper cauliflower bites, celery ranch (vg)

Chocolate brownie

Bread & butter pudding

ADD THE FOLLOWING FOR £2.00 EXTRA EACH

New Potato, Chive & mayonnaise Salad

Mixed Garden Salad, French Dressing

House Slaw

Chips

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Fork Buffet

Minimum 20 people

(Items must be ordered on based on party size)

Herb marinated lamb chops; minted yoghurt £12.5

Grilled king prawns, sourdough, tomato salsa £7.5

Mini golden beer batter haddock, tartare sauce £9

Salt & pepper squid, paprika mayo £6.5

Prime British beef burger £10

Cajun crispy chicken burger £10

Vegan spinach, cauliflower & lentil pie (vg) £9.5

Vegan plant burger (Vg) £9.5

Cajun spice pork chop £8

BBQ pork ribs £7.5

Thai Vegan red curry £10.5

Thai red chicken curry £10.5

Caesar salad £9.5

Stek ale & horseradish pie £9

Chocolate Brownie £6

House cheesecake £6

ADD THE FOLLOWING FOR £3.00 EXTRA EACH

**Creamy mash, Minted new potatoes, Caesar salad,
Jasmine rice, Chips, Garden salad**

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Sandwich Buffet

(Items must be ordered on based on party size)

Sandwich Selection £7.5 Per Person

Ham Salad

Egg Mayo & Cress

Tuna & Cucumber

Cheddar Cheese & Tomato

ADD THE FOLLOWING FOR £2.5 EXTRA EACH

New Potato, Chive & mayonnaise Salad

Mixed Garden Salad, French Dressing

House Slaw

Chips

White Hart sausage roll

Tea or coffee with biscuits

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Tomahawk Experience

For 2 People £100

Starter

Choose any 2 starters from the daily menu

Main

30oz-35oz Scottish Tomahawk steak to share, served with chips, vine tomatoes, salad, mushrooms, peppercorn sauce

Bottle of Beaujolais Bichot – France

Dessert

Choose any 2 desserts from the daily menu

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Set Menu Business

3 courses £39.5

Ask about the vegan, gluten free, dairy free option.

Starters

Butternut squash soup, chilli, crème fraiche
Asparagus spears, poached duck egg, hollandaise sauce
Pan fried scallops, fresh apple salad
Duck & orange pate, toasted sourdough, orange jelly, onion
chutney

Mains

Pan roasted duck breast, parsnip puree, braised red cabbage
Beef Wellington, mashed potatoes, wilted spinach, red wine jus
Cheddar & herb crust pollock, green beans, crush potatoes, herb
dressing
Asparagus & pea risotto, parmesan cheese **(v)**

Dessert

Buttermilk panna cotta, raspberry sorbet
Chocolate fondant, coconut sorbet, pistachio
House cheesecake, fruit coulis

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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 10.30am on the day of the booking, however some area may be in use in the 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 and Area hire

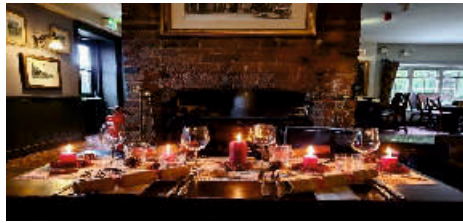
We require a £100 deposit for the use of an area to be paid a minimum of 4 weeks in advance. Until the deposit is received the booking is considered provisional and not guaranteed.

This deposit is then held as a guarantee until the event where it can either refunded or redeemed against the final bill.

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Deposits can be made online or by card or in person. BACS transfers can be made by arrangement; however, these can take up to 3 days to process so please leave ample time.

Please note we do not accept cash payments.

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.

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. We use genetically modified oil in the kitchen.

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