



EAT, DRINK & BE WERRY!

We adore Christmas here at The White Hart!
Create unforgettable memories this festive season
by celebrating with colleagues, friends and family!
What could be better than sharing the joy of
Christmas together?

On Saturday 20th of December, we'll be hosting our annual Winter Wonderland featuring Santa's Grotto, real reindeers, market stalls and a few more surprises.

We're absolutely thrilled to be your go-to spot for Christmas gatherings this year! Let's make this festive season the jolliest one yet!

The Stage Area

Our main function space is great for private gatherings, the perfect place for a sit-down meal or to host a buffet with a range of options from the in-house kitchen and is a great space for celebrations too! Maximum

capacity: 100 (60 seated) Available for hire 10am to 11pm

HMVCorner

Restaurant

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

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





Winter squash soup, truffle oil, croutons (vg)

Arctic Royal luxury prawn cocktail, lemon

Chicken & smoked ham hock terrine, quince jelly, radish, melba toast

Maple-glazed spicy chicken wings, ranch sauce

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

Mains

Xmas dishes are served with duck fat roast potatoes, brussels sprouts, honey roasted parsnips & carrots, gravy

Xmas Roasted turkey breast, stuffing, pigs in blankets

Xmas Herb-spiced roast chicken leg

Xmas Beef Wellington (Supplement £5)

Squash, pine nut & spinach Wellington, olive oil roast potatoes (v)

Salmon Wellington, mash, tenderstem broccoli, creamy herb sauce

Cajun spiced pork chop, mash, greens, mustard sauce

Desserts

Christmas pudding, ice cream

Mango cheesecake, ice cream

Luxury sticky ginger pudding, ice cream

Salted caramel profiteroles, chocolate sauce, icing suga

Vegan and allergy-free dishes are available

FORK BUFFET MENU

(Orders must be made to the party size-minimum 20)

5 Items £22, 7 Items £29 (per person)

Grilled king prawns - tomato salsa

Herb marinated lamb chops – mint sauce

Peri peri chicken wings – peri peri sauce

Salt and pepper squid – paprika mayo

Slow cooked BBQ ribs - BBQ sauce

Beef sliders

Mini beer battered haddock – tartare sauce

Mini pork pies

Sausage rolls - piccalilli

Vegetable samosa - chilli sauce(v)

Vegan cauliflower bites (vg)

Pulled jackfruit slider (vg)

Salted caramel profiteroles – chocolate sauce

Bread & butter pudding - custard

ADD ON £3 PER PERSON

Chips (v)

Coleslaw (v)

Mixed salad (v)

New potato salad (v)



Christmas Sharing Snacks

Half corn ribs, smoked paprika (v) £6

Mini pork pies, apple sauce £6

Baked camembert, cranberries, bloomer, farmhouse chutney (v) £18.5

Vegetable samosa (v) £6

Loaded chips, cheese, bacon, jalapeno £8

Beer battered onion rings (v) £6

Vegan cauliflower bites (vg) £6.5

Caesar salad £7

Chips (v) £3



Peri peri chicken wings £6

Maple glazed spicy wings, ranch sauce **£8**Sticky bourbon BBQ wings, BBQ sauce **£7** 1.5kg peri peri chicken wings £20

1.5kg Maple glazed spicy wings, ranch sauce **£22**

1.5kg Sticky bourbon BBQ wings, BBQ sauce £21

Chops

Herb marinated grilled lamb chops, minted yoghurt £12 Cajun spiced pork chops, creamy white wine sauce £10

1.5kg Herb marinated grilled lamb chops, minted yoghurt £352kg Cajun spiced pork chops, creamy white wine sauce £35

20 -24oz Tomahawk steak, peppercorn sauce £65



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 mushrooms, shallots, cress, gravy

Grilled cod loin, dauphinoise potatoes, cress, creamy herb sauce

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

Desserts

Christmas pudding, brandy butter ice cream

Salted caramel profiteroles, chocolate sauce, icing sugar

Bread & butter pudding, cranberry, raisin, custard

British cheese selection, crackers, plum chutney

Tea & coffee included

£80 per person



CHRISTMAS DAY CHILD MENU

Fruit shoot & Canapes on arrival Starters

Cauliflower & chestnut soup, parmesan (v)

Cocktail sausages

Cheesy garlic bread (v)

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

Macaroni cheese (v)

Desserts

Christmas pudding, vanilla ice cream
Salted caramel 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, greens (v)

Desserts

Christmas pudding

Salted caramel profiteroles, chocolate sauce, icing sugar Bread & butter pudding, cranberry, raisin, custard

£40 PER PERSON

FESTIVE DRINKS PACKAGE



Buy 6 bottles of any wine get the 7th on the house

Prosecco 4 bottles for £125

Add large bottles of still and Sparkling for £4.15 each



OUR VERY OWN WINTER WONDERLAND

Saturday 20th December 12pm till 4pm



VEGAN AND FREE FROM DISHES

Starters

Winter squash soup, truffle oil, gluten-free croutons (VG)(GF)(DF)(NF)
Heritage beetroot salad, vegan mozzarella cheese (VG)(GF)(DF)(NF)

Half corn ribs, smoked paprika, lime (GF)(DF)(NF)(VG)

Mains

Butternut squash & spinach wellington, roast potatoes, seasonal vegetables, gravy (VG)(DF)(NF)

Vegan spiced cauliflower, spinach & lentil pie, mash, greens, gravy **(VG)**

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

Halal roasted turkey breast, roast potatoes, seasonal vegetables, gravy (Halal)

Florentine fish cake, spinach, hollandaise sauce(GF)(NF)

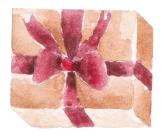
Desserts

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

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

(VG)- Vegan (GF)- Gluten Free (DF)-Dairy Free (NF)- Nut Free

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.





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