Functions and events

About us

Offering a traditional menu and a prized list of Fuller's cask ales, White Hart is a trusty pub in the heart of Harlington. The 'Best of British' menu comprises daily specials, pub classics, homemade bar snacks and tempting desserts. The impressive Fuller's cellar is showcased at the bar, with fine world wines, carefully-selected.

Our Stage can accommodate 80 people. It is the perfect place to hold parties, special occasions, lunches and dinners.

We can incorporate our outdoor space into your event and have one of the biggest car parks in the area. Our pretty, vibrant country pub setting makes us a cracking choice for any event you have in mind.

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 parties.

Maximum capacity: 100 (60 seated)

Available for hire 10am to 11pm

The Snug

The Garden

A cosy section of the pub, ideal for a small gathering or party. Set with a sofa and a few chairs there is plenty of space and the bar is just a stone's throw away! Reserve an area and enjoy the great British weather! Our BBQ menus are recommended to accompany any summertime get together!

Maximum capacity: 25 Maximum capacity: 100

Available: 10am to 11pm Available: 10am to 9pm

Buffet Menu

3 Items For £10.00 5 Items For £15.00 7 Items For £20.00

Minimum 3 Options

Chalcroft Farm beef slider, cholla bun, gem lettuce

Lamb fritters, paloise sauce

White Hart sausage roll

Peri Peri chicken wings

Prawn tempura

Salmon roulade

BBQ pork ribs

Vegetarian Samosa (v)

Spicy black pepper cauliflower bites, celery ranch (vg)

chocolate brownie

Bread & Butter pudding

Sandwich Buffet Sandwich Selection £5.00 Per Person

Ham Salad
Egg Mayo & Cress
Tuna & Cucumber
Cheddar Cheese & Tomato

ADD THE FOLLOWING FOR £2.00 EXTRA EACH

New Potato, Chive & Mayonnaise Salad Mixed Garden Salad, French Dressing House Slaw Chips

White Hart sausage roll

Tea or coffee with biscuits

BBQ

£20.00 Per Head

Chalcroft Farm Beef Burger, Cholla Bun Jerk Chicken Burger, cholla bun Hot dog, fried onion Vegetarian Hot dog, fried onion

PICK 3

New Potato, Chive & Mayonnaise Salad Mixed Garden Salad, French Dressing House Slaw -Corn on the cob, chilli flakes, lime juice

We'll be serving the BBQ in the back garden, with live cooking from a chef.

Set Menu

3 courses £26

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

Starters

Soup of the day, sourdough, butter(v)
Hot smoked salmon, new potato & radish salad, horseradish cream
Chicken Liver pate, toasted bread, plum chutney, orange jelly
Beetroot & candid walnut salad (v)

Mains

Slow roasted pork loin, mash, greens & gravy
Steak, mushroom & ale pie, mash, spring greens, gravy
Grilled sea bass, crushed potatoes, green beans, sauce
Beetroot & avocado salad, quinoa, mozzarella (v)
Chicken supreme, tagliatelle, mushrooms & creamy white wine sauce

Dessert

House cheesecake, short bread Chocolate brownie, ice cream Belgian waffles, caramel sauce, ice cream Ice cream selection

Sunday Only 3 courses £26/ 2 courses £22.5

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

Starters

Soup of the day, sourdough, butter(v)
Hot smoked salmon, new potato & radish salad, horseradish
cream

Chicken Liver pate, toasted bread, plum chutney, orange jelly Wild mushroom, sourdough, poached egg (v)
Salt & pepper squid, Nam Jim dipping sauce
Mains

SUNDAY ROAST

All served with roast potatoes, greens, beetroot, creamed leeks, cauliflower & cheese, Yorkshire pudding, gravy

Choose from Roast beef topside, Chicken two ways, Pork loin or Butternut squash, pine nut & spinach wellington (v)

Thai red chicken curry, sticky rice
Spinach & mushroom lasagne, garlic bread, house salad (v)
Beetroot & avocado salad, quinoa, mozzarella (v)
Grilled sea bass, crushed potatoes, green beans, sauce

Dessert

House cheesecake, short bread Chocolate brownie, ice cream Belgian waffles, caramel sauce, ice cream Ice cream selection

Set Menu

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

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.

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 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 £60 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 be used against the cost of area hire or redeemed against the final bill.

Area hire is charged on all functions that require the use of any of the areas within the pub. This covers the cost of cleaning and preparing the area for use, the use of extra staff and crockery for the day.

Deposits can be made over the phone by card or in person by either card or cash. BACS transfers can be made by arrangement; however these can take up to a month to process so please leave ample time.

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.