



EST.

1662

WHITE HART

BARNES

PARTIES & EVENTS

SET MENU SPRING & SUMMER 2025

AFTERNOON TEA



PARTIES & EVENTS

Our party and event menu is perfect for canapes or buffet occasions.

Minimum order of each item is 20. Each portion serves 1 person

DELI PLATES

Bread & butter 2.5

Charcuterie, pickles 3

(v) British cheeses, chutney 2.5

Smoked salmon, orange fennel & dill 4.5

(vg) Butterbean hummus, confit garlic, crispy sage 2

SLIDERS

Cheeseburger slider, watercress mayo 4

Prawn slider, yuzu mayo 5

(v) Mushroom slider, bbq sauce 3

SMALL BITES

Mini Yorkshire pudding, Cumberland sausage 4

(v) (gf) Stuffed mushroom, garlic & parsley butter, goat's cheese 3

Smoked salmon blinis, crème fraiche, dill 3.5

(gf) Crispy prawn, chilli jam 3

(v) (gf) Devilled eggs 2.5

(gf) Lorne sausage, hash brown 3

Crab tartlet, lemongrass mayo 3.5

(gf) Chicken lollipop, truffle teriyaki 3

(v) Croquettes, cheddar & leek 3.5

Scotch quail egg, tarragon mayo 5

White Hart sausage roll, brown sauce 2.5

(vg) (gf) Falafel 2.5

(vg) (gf) Tempura broccoli 2.5

EXTRAS

(vg) (gf) Chips or fries, rosemary salt 2.5

(vg) (gf) Greek salad, feta, olives, tomato, cucumber, herbs 4

(vg) (gf) Roasted cauliflower, coconut tahini, miso onions, hazelnuts 4

(gf) Corn on the cob, chicken skin butter 2

SWEET BITES

(v) (gf) Brownie bites, chocolate sauce 2

(v) Mini doughnuts, powdered sugar 2

(v) Mini cream tea, scone, jam, clotted cream 3.5

(v) Violet shortbread, chocolate ganache, almond 3

(v) (gf) fig, blue cheese, truffle honey 2.5

(v) (gf) Pavlova, mixed berry & pistachio 4



SET MENU

Spring & Summer 2025

£40 per person

FOR THE TABLE

*(v) Campaillou bread
burnt leek butter*

*(vg) Norcellara olives
citrus, chilli & garlic*

STARTERS

*(vg) Watercress & sorrel soup
herb oil*

*(v) Waldorf salad
celery, pear, Stilton, candied walnuts*

*Smoked salmon
orange, fennel & dill*

*Ham hock terrine
house made piccalilli*

MAINS

*Baked chicken
truffle teriyaki, heritage mashed potato, sautéed greens*

*Poached hake fillet
cioppino seafood stew, fennel, tomato, red pepper & chilli, samphire*

*(v) Homity pie
cheddar, onion & potato, spinach, nutmeg, chervil sauce*

*(vg) Roasted cauliflower
coconut tahini, miso onions, hazelnuts*

PUDDINGS

*(vg) Lemon posset
berry compote*

*(v) Rhubarb cobbler
vanilla ice cream*

*(gf) Dark chocolate brownie
salted caramel ice cream*



AFTERNOON TEA
SANDWICH SELECTION

*£10 per sandwich. Minimum order of each sandwich is 5
Served on a selection of white & brown bread.
Includes a side of house made salt & pepper crisps*

(v) Truffled egg mayonnaise, watercress

Roast beef, horseradish cream, wild rocket

Mackerel pate, miso onions, pickled beetroot

(vg) Harissa hummus, cucumber

(v) Cheddar, pickle, tomato

C.L.U.B

CAKES & SCONES

Each option serves 8-12 people

Dozen House made scone, clotted cream & jam 25

Cinnamon doughnuts 25

Victoria sponge 40

Steamed orange pudding 40

Carrot cake 50

SWEET BITES

£2.50 per bite. Minimum order of each item is 20

(v) Lavender shortbread, chocolate ganache, almond

(v) Mini pavlova, mixed berries & pistachio