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Function Menu

SET MENU

3 COURSE £32 | 2 COURSE £28

STARTERS

Parma ham, rocket, pecorino salad (gf)

Mountain cheese fondue, baguette

Salad of squash, beetroot, green beans, hazelnuts (vg)(gf)

MAINS

Grilled fillet of sea bass, Puy lentils and salsa verde (gf)

Spiced roasted cauliflower, pistachios, grains, pomegranate, yoghurt dressing (vg)(gf)

Roast bavette steak, garlic butter, fat chips, watercress (gf)

Grilled chicken paillard, winter leaf, walnut and blue cheese salad (gf)

Served with seasonal vegetables (v)(gf) and tartiflette (gf)

DESSERTS

Apple strudel, crème fraiche

Milk chocolate and passion fruit pot, shortbread biscuits

Taleggio cheese, pickles, crisp bread

CANAPÉS

£20 PER BOARD | 10 ITEMS PER BOARD

Smoked haddock kedgeree, spinach, mozzarella arancini

Bavarian hot dog, crispy onions

Cucumber, salmon and bream tartare (gf)

Mini fish and chips, tartare sauce

Whipped avocado, basil and lime, crisp bread (vg)

Pretzels, horseradish crème fraiche (v)

Smoked ham hock and taleggio croquettes

Spiced buffalo cauliflower, vegan ranch sauce (vg)(gf)

Emmental beef slider

Falafel slider (vg)

BUFFET

SERVED SHARING STYLE | MINIMUM ORDER 10 PERSON

Whole roasted cauliflower, pistachio, saffron yoghurt (vg)(gf)

Charcuterie board (gf)

Whole side of hot smoked salmon (gf)

Seasonal slaw, watercress vinaigrette, new potatoes (vg)(gf)

Cheese board, pickled grapes, crisp bread (v)

Vegan chocolate brownie, chocolate ice cream (vg)

Apple strudel, crème fraiche (v)

*Gluten free and vegan options available
(v = vegetarian vg = vegan gf = gluten free)

Please notify a member of staff if you have an allergy or ask for further allergen information

Discretionary 12.5% service charge
will be added to serviced tables

The White Haus, 17 Farringdon Street, EC4A 4AB | 0203 951 0771

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