



The White Hart



Functions and Events



Welcome to the White Hart Ampthill



An imposing 18th-century former coaching inn, The White Hart is beautiful inside and out. With exposed brickwork, a wood-burning stove, and cosy seating areas, it offers a welcoming and relaxing setting — the perfect place to Meet, Host and Toast.

Our eight individually styled bedrooms beautifully balance heritage character with contemporary comfort, offering all the thoughtful touches expected for a truly memorable stay.

At the heart of our events offering is The Stables, a distinctive and beautifully restored private space designed to host exceptional occasions. With its striking oak beams and unique character, it provides an atmospheric backdrop for celebrations of every kind.

Whether you are planning a milestone birthday, an anniversary gathering, a business meeting or a festive celebration, our experienced team will ensure every detail is perfectly arranged.

From intimate get-togethers to grand celebrations, we offer a range of flexible spaces to suit your guest list. Our seasonal menus showcase refined takes on classic dishes, allowing you to enjoy the full White Hart dining experience in a style tailored to your occasion.

Whatever the reason for gathering, we look forward to hosting you.



Event Spaces

The Stables

Situated at the back of The White Hart, The Stables is suited to 60 seated guests or 100 standing guests and benefits from its own private bar and restroom facilities. It is a popular spot for birthday celebrations, meetings, festive gatherings and a whole host of functions.



60 seated



100 standing

The Restaurant

Our Dining Room seats up to 42 guests and is the ideal space for a relaxed family gathering, business lunch, celebration of life or dinner party.



42 seated

Event Spaces

The Pizzeria

The Pizzeria is a semi-private space for booking of up to 20 guests. Obviously the perfect spot for a pizza party.



20 seated

The Snug

As the name suggests this little cosy area is a great spot for semi-private gatherings of up to 16 seated or 25 standing guests.

The perfect spot for a post work gathering, drinks and nibbles.



16 seated



25 standing



Bedrooms

From our individually styled Classic Rooms to our more spacious Superior Rooms, each space highlights the historic character of the building with thoughtful contemporary comforts.

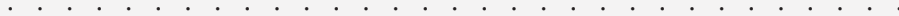
All rooms feature crisp linens, plush pillows, and Hypnos mattresses for the ultimate comfort. Elegantly appointed with complimentary WiFi, a smart TV, Roberts radio, hairdryer, and a selection of teas and coffee, including a Nespresso machine, premium biscuits, bottled water, and L'Occitane luxury amenities, every detail is designed to elevate your stay.

And, of course, all above a wonderful pub where you can feast from our Daily Menu and enjoy a cooked breakfast after a great night's sleep.





Meet



At the White Hart, business and hospitality work seamlessly together.

The Stables offers a professional, self-contained space ideal for board meetings, strategy sessions, client presentations and training days. With flexible layout options and a calm, characterful setting, it provides a focused environment without the formality of a traditional conference venue.

High-speed WiFi and HDMI-enabled screen ensures every meeting runs efficiently and without interruption. Beyond the boardroom, our hospitality sets us apart. Freshly prepared seasonal menus and attentive service will make your day easy and enjoyable.

For multi-day events or visiting delegates, our individual bedrooms offer refined comfort, allowing colleagues to relax and recharge on site.

Day Delegate Rate From £25 per person For groups of 15 – 60 guests
Includes: • Private room hire • HDMI-enabled screen and presentation facilities • High-speed WiFi
• Unlimited tea and coffee throughout the day • Morning pastries and fresh fruit bowl.

A range of seasonal buffet and dining options are available for lunch and dinner designed to fit your timetable, with the opportunity to extend your meeting into networking drinks or hosted dining.



Occasion Menu

3 courses £45pp

Add Puccia bread and gordal olives for the table £5pp

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Starters

Smoked salmon, cucumber, grape and dill salad, salmon roe and horseradish

Griddled courgette, pomegranate, coconut feta salad, orange dressing (vg)

Chicken, apricot and pancetta terrine, remoulade, focaccia

Buffalo mozzarella, pesto, herb pangrattato and toasted seeds (v)

Mains

Thyme roasted chicken breast, truffle and ricotta gnocchi, butternut squash purée, sherry jus

Salmon and smoked haddock fishcake, poached egg, white wine, tomato, caper sauce

Mushroom bourguignon pie, olive oil mash, red wine gravy, sauteed greens (vg)

Braised feather of beef, horseradish mash, buttered greens, red wine gravy

Desserts

Rich dark chocolate posset, blackberry sorbet, honeycomb (vg)

Mascarpone and lemon cheesecake, raspberry compote (v)

Sticky toffee pudding, whisky toffee sauce, vanilla ice cream (v)

Selection of British and French cheeses, celery, grapes, quince jelly, spiced apricot chutney, biscuits (£5 supplement)

For reservations of 20 or more guests. Reservations of 20 to 40 guests can pre-order an individual selection from the menu.
For bookings of 40+ guests – One dish from each section to be selected for all guests (allowances can be made for dietary requirements).

Buffet Menu

£35pp

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Severn and Wye smoked salmon fishcakes, samphire, caper mayonnaise
Roasted souvlaki chicken thighs, tzatziki, puccia bread
Griddled courgette, pomegranate, coconut feta salad, orange dressing (vg)
Apple, celeriac and fennel remoulade (v)
Crispy green yasai vegetable gyozas, chilli mango dip (vg)
Roasted red pepper, blush tomato and goats' cheese quiche (v)
New potato salad, whole grain mustard, chive and crème fraiche (v)
Chips (vg)

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Napoli salami and Nduja Pizza - fior di latte mozzarella, fresh garlic, and red chillies
Margherita Pizza - tomato, fior di latte mozzarella, fresh basil (v)
Funghi and truffle Pizza - mascarpone and truffle cream, fior di latte mozzarella, sautéed mushroom (v)

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Triple chocolate brownie, Chantilly cream (v) (£4 Supplement)

Pizza Buffet

For reservations of 20 or more guests.

Pizzas are individually priced – see our daily menu for the current selection.

Canapé Menu

8 for £20pp

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Smoked salmon, salted cucumber, horseradish cream, crostini

Buttercross farm pork, sage and apple sausage rolls

Prosciutto, lemon whipped goats' cheese, balsamic, crostini

Crispy wild mushroom arancini, tarragon mayonnaise (v)

Tempura king prawn, Siracha mayonnaise

Crispy chicken gyozas, ponzu dipping sauce

Brie bites, apricot carrot chutney (v)

Tomato & red pepper hummus, crispy chickpeas and toasted flatbreads (vg)

For reservations of 20 or more guests.

Additional Menu Information

For food allergy and calorie information please ask our crew for assistance,
who will be able to direct you to the accurate and up to date allergy and calorie information on our website.

The menus in this brochure are subject to occasional change.

v - vegetarian, vg - vegan



Contact Us!

Interested in booking an event with us? Please contact our dedicated events team.

Drop us a line, give us a call or fill in an enquiry form via our website and we will get back to you as soon as we can.

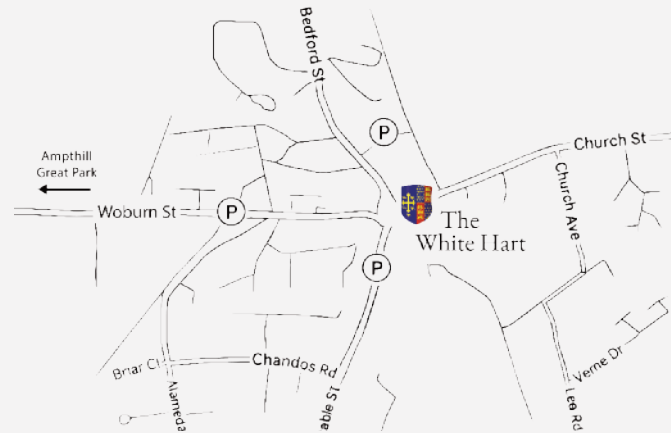
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Our high street location makes us a destination venue for events and gatherings of all kinds.

There are several car parking options close to the pub, please visit the parking section on our website.