

Exclusive Hire AT THE HAT AND TUN



THE HAT AND TUN





The Hat and Tun is a traditional London pub laid out over one ground floor with oak panelled walls, taxidermy and a real working fireplace. The whole venue exudes a warm and inviting atmosphere. The charming oak bar serves the finest British real ales along with a great selection of wines and spirits.

The Hat and Tun closes over the weekend allowing you to hire the whole venue and celebrate your party in your very own classic pub. We can accommodate 40 people for a seated lunch or dinner or 80-100 people for a standing reception. Depending on the size of your party we can leave all of the casual stools and tables around the venue or take these out so that your guests have space to mingle and dance.

You are able to bring your own DJ (or ask the events manager for recommendations) and hire our vinyl decks (£75 + VAT). Alternatively you are welcome to bring your IPOD and we can play this through our sound system (no charge).

There is no hire charge for the exclusive use of the venue but we kindly ask you to meet an achievable minimum spend.

Nikki, Group Wedding Co-ordinator
nicola.harris@etmgroup.co.uk
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PLATTER MENUS



Cod croquettes, mini fish pie and roasted new potatoes £30

Mini cottage pie, sausage rolls and spicy chicken wings £30

Yorkshire puddings with rare roast beef, mini sausages in honey and mustard, pork pie £30

Chargrilled vegetables, hummus, confit garlic, feta stuffed peppers and marinated mozzarella £25

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Sicilian green olives £4

Bread basket with olive oil & balsamic vinegar £2.50

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One platter serves 4 people

Minimum order £250 (min spend applies to weekends only) and 72 hours notice is required



FORK BUFFET



HOT DISHES

Telmara Farm duck shepherd's pie

Chicken and tarragon pie

Irish stew, caraway dumplings

Guinness braised ox cheek, colcannon

Day Bot fish pie

Smoked haddock kedgeriee, quail's eggs

Cauliflower, kale & Wigmore ewe's cheese gratin

Spinach gnocchi, blue cheese and pine nuts

Seasonal risotto, shaved parmesan

SALADS

Seasonal salad Classic Caesar salad

Stilton, pear and endive salad, candied walnuts

Chicory, oak leaf and Bosworth Ash goat's cheese





FORK BUFFET



SIDES

Creamed mashed potato
Minted new potatoes
Chantenay carrots, chervil butter
Buttered spring greens
Mixed herb salad

DESSERTS

Crème brûlée
Vanilla cheesecake, cherry jam
Amalfi lemon tart
Chocolate and pecan brownie

COSTS

Full fork buffet party: £38 per person
(a choice of three hot dishes, two salads, two side dishes and two desserts)

Two course fork buffet: £30 per person
(a choice of two hot dishes, one salad, two side dishes and two desserts)

One course fork buffet: £26 per person
(a choice of one hot dish, one salad, one side dish and one dessert)



CANAPÉ MENU



FISH AND SHELLFISH

- Virgin Mary Oyster shooters
- Crayfish and avocado cocktail
- Dorset crab and chive tart, caviar
- Seared Isle of Man king scallop, crisp bacon, pea purée
- Poached Scottish lobster tail, herb aioli (£2 supplement)
- Smoked eel, horseradish
- Kiln smoked salmon mini fishcakes, watercress purée
- Smoked Scottish salmon on rye, horseradish crème fraîche
- Mini fish and chip fork
- Fish and chip cone (£2 supplement)

MEAT

- Foie gras ballotine, brioche, Madeira jelly
- Barbary duck rilette, baby gherkin
- Rare roast beef, Yorkshire pudding, creamed horseradish
- Steak tartar crostini, quail yolk
- Mini Aberdeen Angus beef 'Wellington'
- Dexter beef burger, smoked Applewood cheddar (£2 supplement)
- Scotch quail eggs
- Clonakilty Irish black and white pudding sausage roll
- Wild boar and Chimay 'sausage & mash'
- Crispy lamb sweetbreads, white onion purée
- Chicken, tarragon and wild mushroom 'vol-au-vent'



CANAPÉ MENU



VEGETARIAN

Gazpacho shots
Minted pea shots (hot or cold)
Goats cheese tart, poppy seeds
Leek and wild mushroom tart
Quail's eggs, truffled duxelle, celery salt
Welsh rarebit, Branston pickle
Deep fried mushroom risotto cakes
Vegetable spring rolls, sweet chilli sauce

SWEET

Lemon meringue pie
Devon custard tart
Baked vanilla cheesecake
Chocolate and orange tart
Chocolate and pecan brownies
Chocolate and Armangac truffle
Mini ice cream cones

Six canapés per person £17 / Nine canapés per person £23

A minimum number of 10 people and 48 hrs notice is required please

ALSO AVAILABLE FOR PARTIES:

Peanuts £2
Pistachio nuts £3
Sicilian mixed olives £4





BOWL FOOD MENU



MEAT

Slow braised oxtail, smoked bacon, horseradish mash
Boiled ham, pease pudding, parsley sauce
'The Londoner' pork sausages, Colcannon, onion gravy
Slow cooked shoulder of Welsh lamb, rosemary roast potatoes
Rich venison stew, creamed mashed potato, chestnuts

PIES

Steak and kidney pie / Beef, Guinness and oyster pie / Game pie
Duck 'shepherd's pie' / Chicken, mushroom and tarragon pie

FISH

Fish and chips, tartare sauce
'Billingsgate fish pie'
Classic smoked haddock kedgeree
Jellied eels, cockles, winkles and whelks



BOWL FOOD MENU



VEGETARIAN

Seasonal risotto:

Summer pea, broad bean and Cashel Blue cheese / Wild mushroom and shaved parmesan

Truffled macaroni cheese

Potato gnocchi, baby spinach, pine nuts, basil oil

SALADS

Prawn, avocado and Marie Rose sauce

Stilton, pear and endive, candied walnuts

Bosworth Ash goat's cheese salad, chicory and oak leaf



BOWL FOOD MENU

PUDDINGS



Crème brûlée
Strawberry Eton mess
Summer pudding, double cream
Bramley apple and blackberry crumble, custard
Sticky toffee pudding, butterscotch sauce
Warm chocolate and pecan brownie
Hazelnut chocolate pot, praline
Ice creams and sorbets

CHEESE

Selection of British cheeses, oatcakes, and chutney £9.50 per person

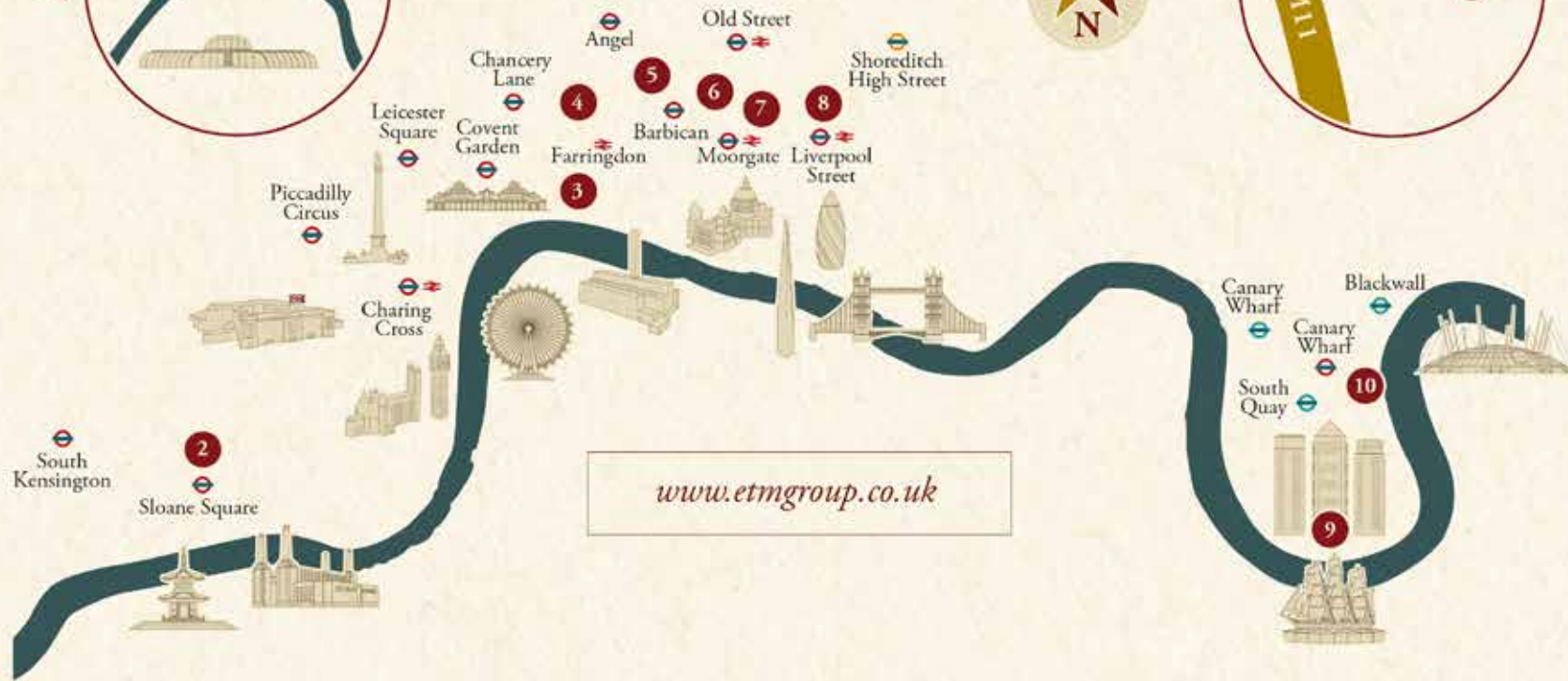
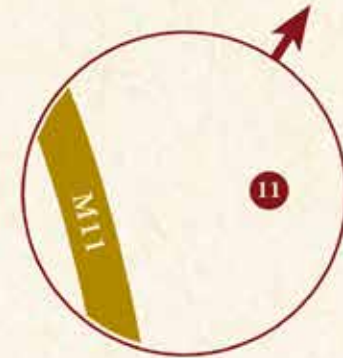
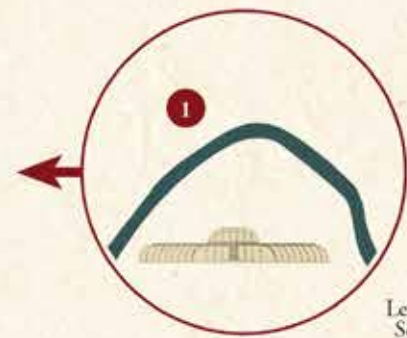
Cost: £20 per person for 3 bowls; £16 per person for 2 bowls or choose 4 canapés from the canapé menu and 2 bowls per person for £26

A minimum number of 10 people and 48 hrs notice is required please

LATE NIGHT SNACKS

(£5 per person)
Bacon sandwich
Sausage baguette
Fish and chip cone, tartare sauce
Chargrilled vegetable and goats curd panini
French onion soup





www.etmgroup.co.uk



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THE WELL

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CONTACT

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All items may contain traces of nuts
All prices include VAT. An optional 12.5% gratuity will be added to the final bill

THE HAT AND TUN

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