

{10-11}
CARLTON
HOUSE
TERRACE

SPRING
SUMMER &
MENU 2024



EST · 1847

SEARCYS

LONDON

{10-11}
CARLTON
HOUSE
TERRACE

REFRESHMENTS
AND BREAKS

BREAKFAST

SANDWICH LUNCH

GRAZING LUNCH

STAND UP HOT
AND COLD FORK
BUFFET

AFTERNOON TEA

CANAPÉS

BOWL FOOD

PRIVATE DINING

UNLIMITED DRINKS
PACKAGES

DRINKS LIST

SUSTAINABILITY
PLEDGES

WELCOME

{10-11} CARLTON HOUSE TERRACE IS A CENTRAL LONDON CONFERENCE, EVENT AND WEDDING VENUE IN WESTMINSTER

{10-11} Carlton House Terrace, home to The British Academy, is a spectacular Grade I listed Georgian Townhouse located in the heart of Westminster.

This Central London venue offers private hire of 10 different rooms, each with their own character and charm. Suited to conferences, board meetings, training events, seminars and lectures as well as elegant private dining functions, award dinners and weddings from numbers as low as 10 up to 498 for a standing drinks reception.

Once the former residence of Prime Minister William Gladstone {10-11} Carlton House Terrace sits at the very heart of the capital, overlooking St James's Park, Whitehall and the Mall. The venue's central London location offers convenience for your guests, as well as a rare respite from the hustle and bustle of nearby Trafalgar Square.

10-11 Carlton House Terrace SW1Y 5AH
020 7969 5224
info@10-11cht.co.uk

BY SEARCYS



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REFRESHMENTS AND BREAKS

Minimum of 10 guests

DRINKS

Organic tea, Extract coffee	£3.75
Organic tea, Extract coffee, whole fruits (v)	£4.50
Organic tea, Extract coffee, biscuits (v)	£4.50
Organic tea, Extract coffee, mini pastries (veo)	£6.50
Organic tea, Extract coffee, homemade cakes (veo)	£8.00
Still and sparkling water (750ml)	£3.50
Fruit smoothies 🌱	£4.00
Fruit juice (1 litre)	£7.50
All day organic tea, Extract coffee station	£12.50

FOOD

Mini pastries	£3.75
Homemade cake (veo)	£6.50
Triple chocolate pecan brownie (v)	£5.00
Scones, clotted cream, preserves (v)	£7.00
Whole fresh fruits (v) 🌱	£3.00
Sliced fresh fruit platter (v) 🌱	£4.75
Mini salted pretzel, mini chilli crackers, pitted provencal olive mix	£6.50

HEALTHY SWAPS



Why not swap one of your biscuit breaks for something healthier at no extra charge?

Please select one option:

Granola bar (ve) 🌱

Date and raspberry energy balls (ve) 🌱

Fruit skewers (ve) 🌱

Chefs selection healthy fruit shot (ve) 🌱

🌱 HEALTHY LIFESTYLE CHOICE (V) VEGETARIAN (VE) VEGAN
(VEO) VEGAN OPTION AVAILABLE

All rates are exclusive of VAT.



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BREAKFAST

KICK START THE DAY AHEAD WITH A CHOICE OF
HEALTHY OR TRADITIONAL BREAKFAST DISHES

Minimum of 10 guests

Additional charge for service required prior 8am

Simple Continental breakfast £12.50

Fresh mini pastries (veo)

Fruit salad (ve)

Organic tea, Extract coffee and
orange juice (v)

Simple English breakfast £14.50

Smoked Wiltshire bacon, egg *or*
Roast portobello mushroom (ve) 🌱
English muffin

Organic tea, Extract coffee and
orange juice (v)

Deluxe breakfast £15.50

Fresh mini pastries (veo)

Fruit salad (ve)

Natural yoghurt and oat crumble (ve) 🌱

Organic tea, Extract coffee and
orange juice (v)

Breakfast muffin £6.25

With smoked Wiltshire bacon, egg *or*
Roast portobello mushroom (ve) 🌱

Seasonal fruit compote (ve) 🌱 £5.50

**Natural yoghurt and
oat crumble (ve) 🌱** £5.50

Coconut porridge (ve) 🌱 £5.50

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SANDWICH LUNCH

OUR CHEF PREPARES 4 FILLINGS PER DAY INCLUDING MEAT, FISH, VEGETARIAN AND VEGAN OPTIONS TO ENSURE THERE IS SOMETHING FOR EVERYONE.

Our sandwiches are lovingly made on site; they are devised daily using a selection of fresh artisan loaves, baguettes and wraps filled with deliciously fresh fillings. Our soups are freshly made and packed full of seasonal ingredients. Our selection of salads is hearty and energising – full of flavour and nutrients to keep you satisfied.

Minimum of 10 guests

Prices per guest

Chef's selection of sandwiches, vegetable crisps, seasonal fruits and flavoured water	£25.00
Chef's selection of sandwiches, 2 salads, seasonal fruits and flavoured water	£28.50
Selection of soft drinks	£3.00

SALADS

Garden salad

Peas and beans, romaine lettuce, mint, celery, compressed cucumber, chervil, lemon balm, radish, parsley and lemon zest (ve) 🌱

Quinoa tabbouleh

Tri-colour quinoa, pickled shallots, beef tomatoes, spring onion, pickled shallots, mint, parsley, pomegranate, dandelion honey and lime dressing (ve) 🌱

Heritage and orzo

English heritage tomatoes, roscoff onion, orzo pasta, basil crisps, tomato ceviche, toasted pinenuts, smoked Maldon sea salt, rocket and pinenut pesto (ve) 🌱

Chefs Signature Slaw

Shredded white cabbage, sweet carrot, spring and white onions, chives, parsley, gastrique and vegan mayonnaise (ve) 🌱

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GRAZING LUNCH

CHOOSE THREE SAVOURY BITES, TWO SALADS
AND ONE DESSERT

Minimum of 10 guests

£35.50 per guest served with house-made soda bread and artisan butter

Seated grazing lunch supplement **£5.00 per guest**

Selection of soft drinks **£3.00 per guest**

SAVOURY BITES

Barbeque glazed, Hereford beef slider

Brioche, braised pulled beef shin, Monterey jack cheese, pickled red onion, celeriac slaw, red oak leaf

Moroccan spiced slow cooked lamb shoulder, soft corn taco

Crisp salad, jalapenos, fresh tomato salsa, minted yoghurt, crunchy onions, baba ghanoush, smoked almonds

Char sui sea trout and sea vegetable bao bun

Soy dusted cockles, crispy seaweed, sesame, house-made kimchi, shredded spring onion, sriracha mayonnaise, chive emulsion

King prawn, wild marjoram and tomato skewers

Marinated king prawn, tomatoes and wild marjoram 🌿

Wild mushroom calzone

Seasonal wild mushrooms, preserved mushroom, plant-based cream cheese and chervil filling, mushroom and walnut crumble (ve)

English heritage tomato, basil and baby mozzarella tart

Sweet balsamic dressing, basil and shallots (ve) 🌿

🌿 **HEALTHY LIFESTYLE CHOICE** (V) **VEGETARIAN** (VE) **VEGAN**
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SALADS

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Quinoa tabbouleh

Tri-colour quinoa, pickled shallots, beef tomatoes, spring onion, pickled shallots, mint, parsley, pomegranate, dandelion honey and lime dressing (ve) 🌱

Heritage and orzo

English heritage tomatoes, roscoff onion, orzo pasta, basil crisps, tomato ceviche, toasted pinenuts, smoked Maldon sea salt, rocket and pinenut pesto (ve) 🌱

Chefs signature slaw

Shredded white cabbage, sweet carrot, spring and white onions, chives, parsley, gastrique and vegan mayonnaise (ve) 🌱

DESSERTS

Raspberry ripple choux bun (v)

Citrus baba, diplomat cream, Searcys Gin caviar (v)

Poached British rhubarb, vanilla cheesecake, Viennese biscuit (ve)

Cacao Barry Madirofolo 65% dark chocolate and caramel tart (v)

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STAND UP HOT AND COLD FORK BUFFET

CHOOSE TWO MAINS (ONE MEAT OR FISH AND
ONE VEGETARIAN/VEGAN, TWO SALADS, ONE DESSERT)

Minimum of 20 guests

£39.50 per guest includes flavoured water

Seated hot fork buffet supplement £5.00 per guest

Additional main course £7.50 per guest

Additional dessert £4.00 per guest

Selection of soft drinks £3.00 per guest

MAINS

MEAT

Compressed belly pork, barbeque glazed

Smoke buttered Jersey royal potatoes, warm celeriac, apple and mustard slaw, roquito chilli peppers and corn, Hampshire watercress

Ponzu soy and honey sriracha free range chicken

Egg-fried white and wild rice, charred baby spring vegetables, pickled cucumber, cucumber gel, house-made fermented mooli

FISH

Cornish cod

Grilled yellow courgette, red onion, orange sauteed fennel, tender stem broccoli, onion seeds

Teriyaki glazed salmon

Sesame crusted purple potatoes, pickled red onion, courgette spirals, crisp carrot, shredded spring onion & red chilli

VEGETARIAN/VEGAN

Aubergine, chickpea and courgette katsu curry and sticky rice

Marinated baked aubergine and courgette, sticky rice ball, chickpea crumb, katsu curry dressed (ve)

Spring vegetable and ancient grain tagine

Apricot dressing, chilli-soaked apricots, toasted almonds, sumac dusted popped corn, crispy cavolo nero

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Seated hot fork buffet supplement **£5.00 per guest**

Additional main course **£7.50 per guest**

Additional dessert **£4.00 per guest**

Selection of soft drinks **£3.00 per guest**

SALADS

Garden salad

Peas and beans, romaine lettuce, mint, celery, compressed cucumber, chervil, lemon balm, radish, parsley and lemon zest (ve) 🌱

Quinoa tabbouleh

Tri-colour quinoa, pickled shallots, beef tomatoes, spring onion, pickled shallots, mint, parsley, pomegranate, dandelion honey and lime dressing (ve) 🌱

Heritage and orzo

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Chefs signature slaw

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DESSERTS

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AFTERNOON TEA

Minimum of 10 guests

£28.00 per guest with
a selection of tea

Add a glass of Champagne
£12.00 per guest

Add a glass of prosecco
£8.00 per guest

Seated afternoon tea
supplement **£5.00 per guest**



FINGER SANDWICHES

Beechwood kiln smoked British ham and wholegrain mustard
Searcys smoked salmon, dill and lemon cream
Mint, poppy seed and cucumber (v)

SCONES

Homemade plain and golden raisin scones (v)
Devonshire clotted cream
Homemade West Sussex strawberry and rose jam

CAKES

West Sussex strawberry Eton mess (v)
Sussex rhubarb and juniper almond bakewell (v)
Victoria sponge, rose cream, Searcys Champagne (ve)

 **HEALTHY LIFESTYLE CHOICE** (V) **VEGETARIAN**
(VE) **VEGAN** (VEO) **VEGAN OPTION AVAILABLE**

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CANAPÉS

ENTERTAIN AND CELEBRATE WITH BITE SIZE CREATIONS
THAT USE INGREDIENTS AT THEIR SEASONAL BEST.

Minimum of 10 guests

4 canapés per
guest £23.00

6 canapés per
guest £27.00

8 canapés per
guest £30.00

Additional
canapés £4.00

HOT

Soused mackerel, caramelised apple
ketchup, compressed pickled apple,
mackerel bone salt, fennel fronds

Chicken Caesar croquette

Moroccan spiced pulled British lamb
shoulder tart, apricot and cumin gel,
pomegranate spheres

Mushroom tart tatin, balsamic glaze,
summer truffle dressed Hampshire
watercress, toasted hazelnut (ve)

Mature cheddar and jalapeño gougeres,
coriander craquelin (v)

Barbeque pressed broccoli and sunflower
seed, wild garlic emulsion, toasted garlic
shavings (ve)

COLD

English pea and homemade ricotta
croustade (v)

Duck liver mousse, pistachio tartlet, pickled
grape, radish shavings, yarrow

Cherry smoked trout rilette, cucumber,
lime and Searcys Gin extraction, dill tapioca
crisp, caviar

Marinated baby Heritage tomatoes,
smoked foam, baby basil, black olive crumb
(ve) 🌱

Cured ham, grilled British asparagus, pickled
plum, endive and orange gel (ve) 🌱

‘Two hoots’ Barkham blue cheese and chive
aeration, filo cone (v)

DESSERT

Rhubarb and elderflower custard tart (v)

Strawberry and white chocolate macaron (v)

Raspberry pate de fruit (ve)

Chocolate and coconut delice (ve)

Unlimited drinks package
from £20 per guest

🌱 HEALTHY LIFESTYLE CHOICE (V) VEGETARIAN (VE) VEGAN
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BOWL FOOD

BOWL FOOD IS A MORE SUBSTANTIAL CHOICE THAN CANAPÉS AND IDEAL FOR STANDING RECEPTIONS AND EVENTS.

It is served in small bowls and brought directly to guests like a canapé style service.

Minimum of 20 guests

4 bowls per
guest £34.00

5 bowls per guest
£36.00

6 bowls per
guest £39.00

Additional bowl
£8.00

HOT

Teriyaki glazed sesame salmon, braised basmati rice, pickled red onion, shredded spring onion, crisp carrot and red chilli

Chalk Farm trout tikka, black lentil dhal, poppadom crumb, coriander salsa

Searcys signature sausage, mustard mash, caramelised onion gravy, crispy onions

Chicken thigh ragout, almond and coriander couscous, apricot dressing, sumac dusted crispy kale, shaved and toasted apricot kernels 🌱

Seasonal wild mushroom, parsley and wild garlic short cut tagliatelle, walnut pesto, parmesan shavings, tangy and fresh mushrooms, crème fraiche (veo)

Spring vegetable and ancient grain tagine, apricot dressing, plump chilli-soaked apricots, toasted almonds, sumac dusted popped corn, crispy cavolo nero (ve) 🌱

🌱 **HEALTHY LIFESTYLE CHOICE**
(V) VEGETARIAN (VE) VEGAN
(VEO) VEGAN OPTION AVAILABLE

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COLD

Shoyu glazed tiger prawns, beansprouts, carrot, cucumber, cashews and sesame, house-made coriander kimchi, shoyu, mirin and kombu fermented shiitake mushroom 🌱

Beef loin (cooked rare), dressed Jersey royal potatoes with cornichons, smoked bacon, chives and lemon, mustard seeds, nasturtium

Searcys gin and tonic marinated halibut, avocado, tom berries, brioche crumb

Textures of artichoke, focaccia, frisée and yarrow (v)

Poached Norfolk asparagus, pea puree, quail egg, pickled shallot (v)

Mushroom pannacotta, assiette of mushroom, sunflower seed and tapioca crisp and chervil oil (ve)

DESSERTS

White chocolate and raspberry mousse (v)

Praline Paris brest (v)

Searcys gin and orange trifle (ve)

Eton mess pavlova (v)



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PRIVATE DINING

CHOOSE ONE STARTER, TWO MAINS
(ONE MEAT/FISH AND ONE VEGETARIAN)
AND ONE DESSERT

Minimum of 10 guests

From **£65.00 per guest** including coffee and petit fours

Two course menu option **£45.00 per guest**

Choose two dishes from each course for the whole party (**supplement £18.50 per guest**)

Add three canapés per person to a pre-dinner reception **£17.00 per guest**

Add two glasses of prosecco on arrival, ½ bottle of house wine and unlimited mineral water with dinner **£27.00 per guest**

Or ½ bottle of house wine and unlimited mineral water **£17.00 per guest**

STARTERS

Parfait of British springtime mushrooms

Crisp potato tuille, baby leaves, toasted nuts, petals (ve)

Terrine of English asparagus

Hedgerow herbs, Hampshire watercress, charred peach gel and pickled shallots (ve)

Heritage tomato and burrata

Basil and pine nut pesto, smoked tomato oil, basil crisps (v)

Chicken compression

Hampshire watercress, chicken skin and pistachio granola, pickled grape, parsley tuille

Searcys gin and tonic marinated halibut

Avocado, tom berries, brioche crumb

Kentish crab tart

Pickled sea vegetable and micro cress salad, gremolata

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Minimum of 10 guests

MAINS

Woodland capped breast of wood pigeon

Pressed leg, nettle and potato terrine,
heritage carrots, field mushrooms,
nasturtiums, light pigeon jus

Cumbrian lamb

Shepherds shank filled shallot, champ
potato, pea and soya beans, minted pea
puree, lamb sauce

Curried Cornish monkfish

Red lentil dhal, bok choy with pickled carrot
ribbons, onion bhaji, lemon curry sauce

Butter poached hake loin

Samphire and spinach, pickled mussels,
beurre blanc

**English asparagus, pea and broad bean
tagliatelle**

Shaved cured hens egg, micro greens,
toasted hazelnut and pickled fennel (v) 🌱

Caramelised cauliflower

Roast basil gnocchi, vegan parmesan
bechamel, charred shallot, toasted pine
nuts, lemon (ve)

DESSERTS

Lemon tart

Raspberry sorbet, ginger meringue,
micro basil (v)

Elderflower panna cotta

Macerated strawberries, mint syrup,
shortbread (ve)

Orange and pistachio opera cake

Chocolate cremeux, orange, tuille (v)

Strawberry and vanilla cheesecake

Viennese biscuit crumb, strawberry caviar,
lemon balm (v)

Peach melba

Warm griddled peaches, ice-cream,
popcorn shoots (ve) 🌱

CHEESE

Three British cheeses, celery, grapes,
homemade chutney, biscuits
(£6.00 supplement per guest)



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UNLIMITED DRINKS PACKAGES

Minimum of 20 guests

	1 hour	1.5 hours	2 hours	3 hours
House package Selection of house wine, beers and soft drinks	£20.00	£26.00	£30.00	£37.00
Prosecco package House Prosecco, house wines, beers and soft drinks	£26.00	£32.00	£36.00	£42.00

Add a glass of Champagne on arrival
£12.00 per guest

Add a glass of prosecco on arrival
£8.00 per guest



Why not add a Carlton House reception food package?

This is recommended for reception lasting up to 2 hours.

Selection of five canapés per guest

Selection of three bowls per guest

£47.50 per guest

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Our drinks list has been carefully selected by Searcys' experts. If you require a particular wine or beverage for your event, please speak with our team and we will do our best to source this for you.

CHAMPAGNE

Seacys Selected Cuvée, Brut, Champagne	£70.00
Searcys Selected Cuvée, Rosé Brut, Champagne	£75.00
Père & Fils, Brut, Champagne	£80.00
Laurent-Perrier, La Cuvée, Brut, NV, Champagne	£86.00
Veuve Clicquot, Yellow Label, Brut, Champagne	£95.00
Searcys Selected Cuvée, Brut, Champagne (Magnum)	£135.00

SPARKLING WINE

Bottega Poeti Prosecco Brut, Veneto, Italy	£34.00
Bottega Poeti Prosecco Rosato Brut, Veneto, Ital	£37.00
Gratien & Meyer Cuvée Flamme, Cremant de Loire Blanc France	£39.00
Searcys Classic Cuvée Brut, Surrey, England, NV	£52.00
Greyfriars Rosé Réserve, English Sparkling, Surrey, England	£58.00

NON-ALCOHOLIC SPARKLING WINE

Bottega 0% White	£24.00
Wild Life Botanicals Nude	£28.00
Wild Idol Alcohol Free Sparkling White	£50.00

Our wine is served in 175ml glasses, 125ml is available on request. Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens. Please inform us of any allergen or dietary requirements.

All rates are exclusive of VAT.



REFRESHMENTS
AND BREAKS

BREAKFAST

SANDWICH LUNCH

GRAZING LUNCH

STAND UP HOT
AND COLD FORK
BUFFET

AFTERNOON TEA

CANAPÉS

BOWL FOOD

PRIVATE DINING

UNLIMITED DRINKS
PACKAGES

DRINKS LIST

SUSTAINABILITY
PLEDGES

DRINKS LIST

Our drinks list has been carefully selected by Searcys' experts. If you require a particular wine or beverage for your event, please speak with our team and we will do our best to source this for you.

WHITE WINE

Flor de Lisboa Branco, Portugal	£27.00
Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy	£29.00
Good Natured Organic Chenin Blanc, Spier, Western Cape, South Africa	£30.00
Gavi Ca'bianca, Piemonte, Italy	£35.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand	£36.00
WindVane Carneros Chardonnay, Napa/Sonoma, USA	£36.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France	£37.00
Soellner Wogenrain Organic Grüner Veltliner, Wagram, Austria	£41.00
Sandstone Ridge, Albourne Estate, Sussex, England	£45.00
Marcel Henri Cuvée, Daniel Chotard, Sancerre, Loire, France	£50.00
Cigalus Blanc, Gérard Bertrand, Pays d'Oc, France	£62.00

ROSÉ WINE

Rosato Colline delle Rosé, Organic, Sicily, Italy	£29.00
Gerard Bertrand Gris Blanc Rosé Organic, Occitanie, France	£34.00
Sussex Rosé, Albourne Estate, Sussex, England	£46.00

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RED WINE

Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy	£27.00
Good Natured Organic Shiraz, Spier, Western Cape	£30.00
Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy	£32.00
Côtes du Rhône, Les Abeilles, J.L. Colombo, Rhône, France	£36.00
Gerard Bertrand Naturalys Pinot Noir Organic, Occitanie, France	£36.00
Conde De Valdermar Crianza, Rioja, Spain	£37.00
Catena Appellation Vista Flores Malbec, Mendoza, Argentina	£38.00
Cervoles Colors Negre, Costers del Segre, Catalonia, Spain	£41.00
Saint-Amour, Mommessin Les Grandes Mises, Burgundy, France	£43.00
Chateau Cissac, Haut-Medoc, Bordeaux, France	£56.00
St Joseph, Poivre et Sol, Francois Villard, Rhône, France	£65.00

DESSERT WINE

La Fleur d'Or, Sauternes, Bordeaux, France (357ml)	£39.00
Tokaji Szamorodni, Zsirai Winery, Hungary (500ml)	£45.00

FORTIFIED WINE

Dows Fine Ruby Port	£36.50
Grahams Late Bottled Vintage	£43.00

{10-11}
CARLTON
HOUSE
TERRACE

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SPIRITS

House spirits (25ml) £7.50

Premium spirits (25ml) £9.50

BEERS & CIDER (330ml) £5.50

Camden Hells Lager

Big Drop Brewing Co. Lager (low alc 0.5%)

Camden Town Pale Ale

Big Drop Brewing Pale Ale (low alc 0.5%)

Aspalls Suffolk Draught Apple Cyder

SOFT DRINKS

Filtered bottles still or
sparkling water (750ml) £3.50

Fruit juices (1 litre) £7.50

Homemade zesty lemonade (1 litre) £8.50

Soft drinks (330ml) £3.00

Sparkling pomegranate and
elderflower (1 litre) £7.00

Searcys Special Spritz (1 litre) £8.50

COCKTAILS

£10.50

Non-alcoholic version available for each cocktail

Basil and Lime Refresher

Searcys Gin, basil syrup, lime juice, soda
water, fresh mint

Searcys Rum Punch

Searcys Rum, freshly squeezed orange juice,
lemon juice, sugar syrup, orange slice

Peach Bellini

Prosecco, Martini, peach puree, sugar syrup

Manhattan

Whiskey, sweet vermouth, Angostura
bitter, cherry

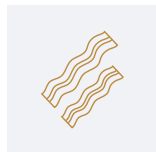
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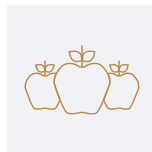




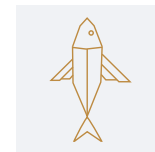
We only source British meat and poultry, and when possible, from regenerative farms.



All our bacon is British-reared and dry-cured to preserve it and reduce wastage.



All Searcys signature dishes use British fruit and vegetables in season.



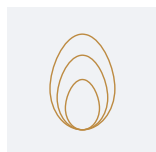
We only use green and amber-rated fish from the MSC Good Fish Guide.



Our prawns are sustainably farmed.



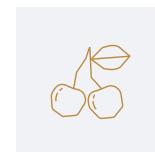
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



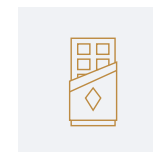
All fresh eggs used in our kitchens are British free-range and RSPCA-certified.



Our plant-based dishes are featured top of the menus in all our venues. They make 25% of all menus.



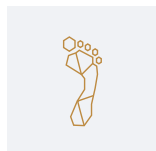
We champion seasonal British produce, from rhubarb to strawberries and heritage tomatoes, with hero ingredients traced to an individual farm.



We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



We only use British-harvested rapeseed oil for its low carbon footprint.



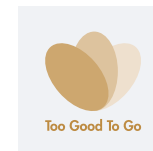
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



Wherever possible we use porcelain crockery, glassware and metal cutlery.



We do everything to minimise food waste, from menu and portion design to food waste separation.



We partner with food waste apps Too Good To Go, Olilo and City Harvest.



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



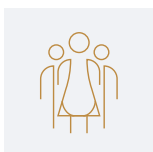
Camden Town and Toast (brewed with surplus wheat) supply our house beers.



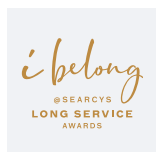
Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



All our teas are responsibly sourced and Fairtrade, with most also being carbon-neutral.



We have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



We celebrate our people's contributions and loyalty with our Long Service awards and annual people awards.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.

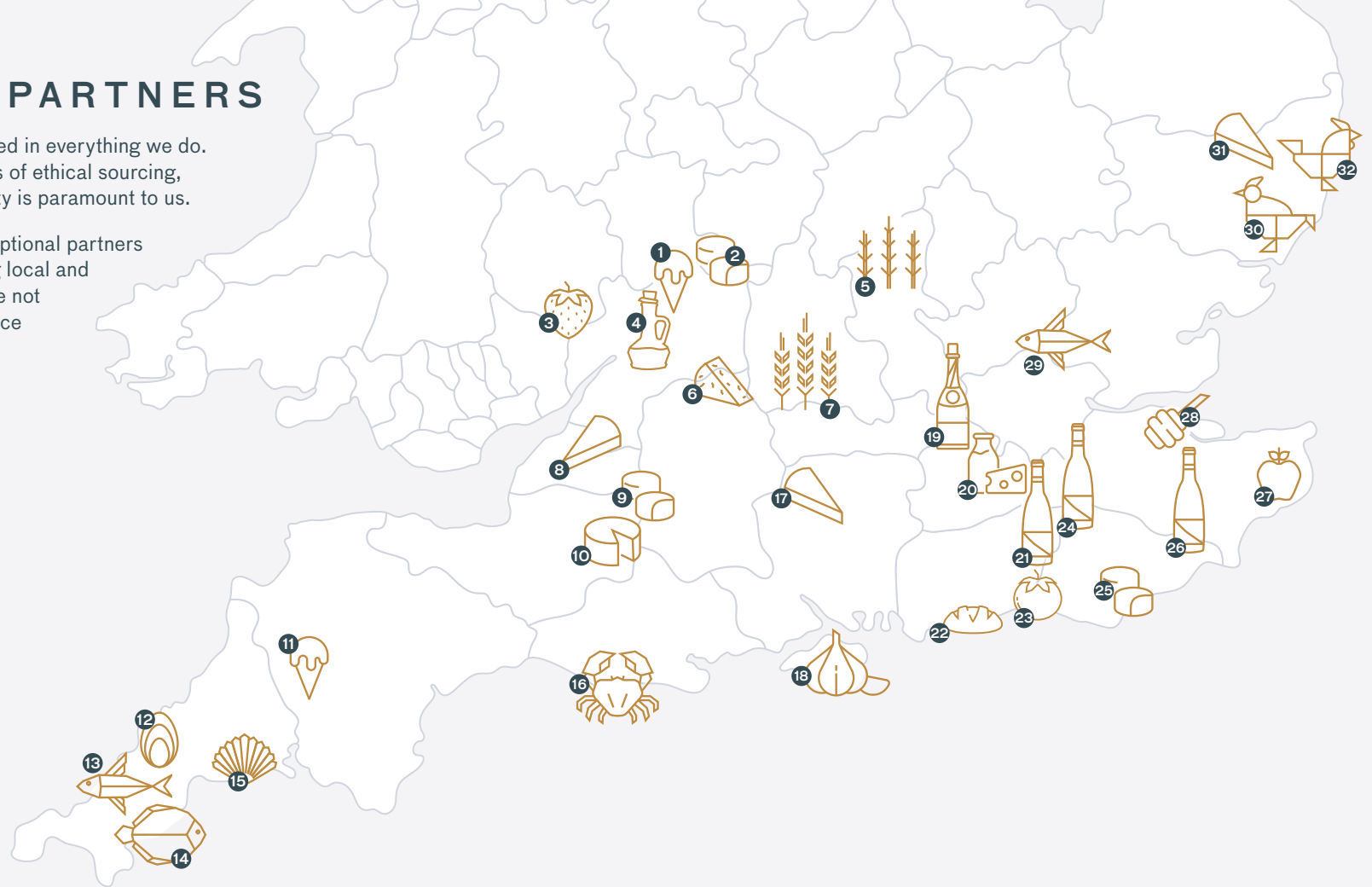
Tour de Searcys

In summer 2023, our annual charity cycle ride took us to Epernay, the home of Champagne and raised £22k for our partner charities.

LOCAL BRITISH PARTNERS

Our commitment to sustainability is ingrained in everything we do. Ensuring that our suppliers share our values of ethical sourcing, traceability, and environmental responsibility is paramount to us.

We take pride in curating a network of exceptional partners who uphold these standards. By prioritising local and seasonal produce for all Searcys events, we not only support our communities but also reduce our carbon footprint, contributing to a more sustainable future.



- 1 **Ice cream** Marshfield Ice-cream, Wiltshire
- 2 **Goats' cheese** Ashlynn Goats' cheese, Worcestershire
- 3 **Strawberries** Windmill Hill, Herefordshire
- 4 **Rapeseed oil** Cotswolds
- 5 **Samphire** Mudwalls Farm, Warwickshire
- 6 **Blue cheese** Oxford Blue cheese, Burford, Oxfordshire
- 7 **Flour** Wildfarmed
- 8 **Soft cheese** Bath Soft cheese, Somerset
- 9 **Goats' cheese** Driftwood Goat's cheese, Bagborough, Somerset
- 10 **Cheddar cheese** Keens Cheddar cheese, Moorhayes Farm, Somerset

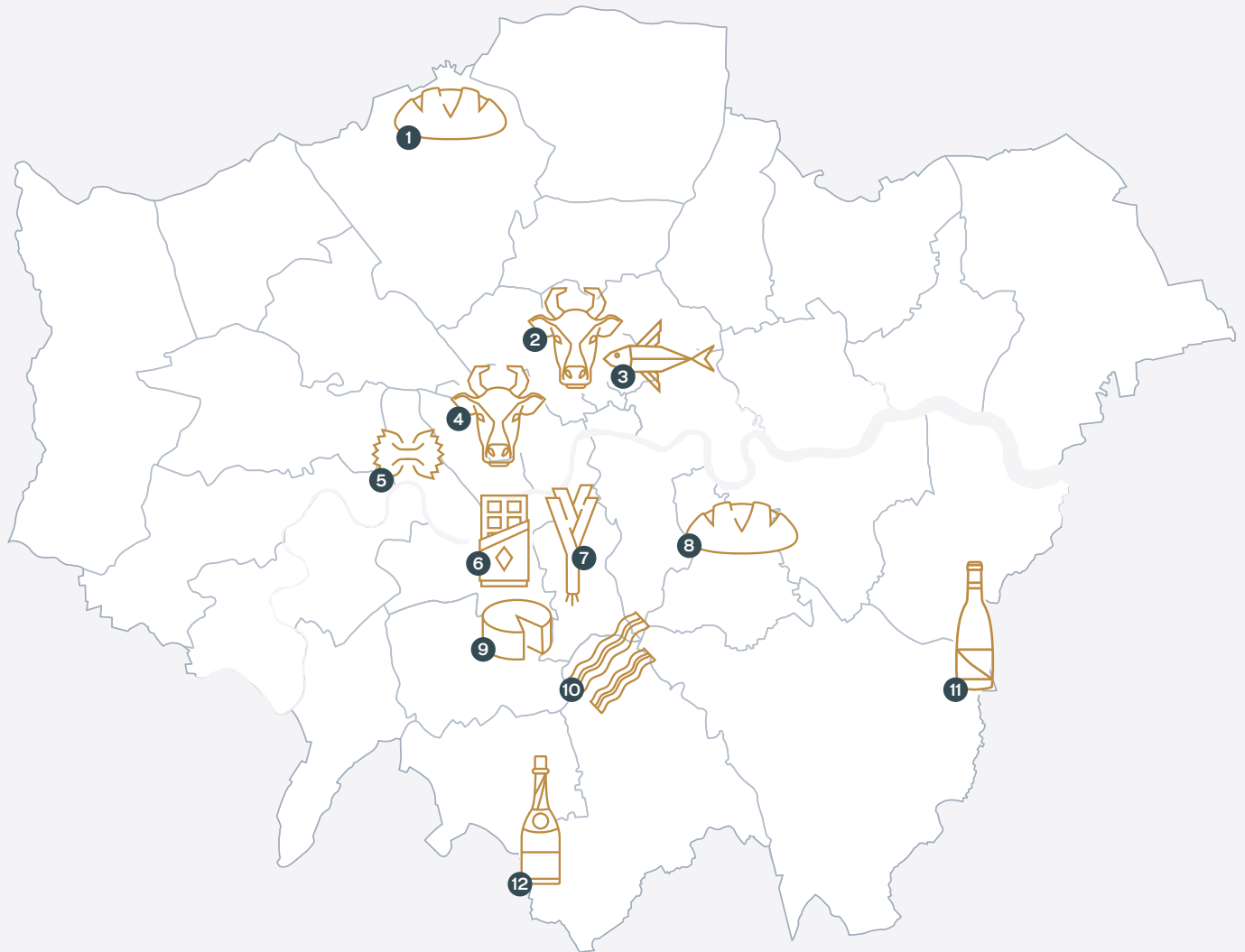
- 11 **Ice cream** Granny Gothards Ice-cream, Devon
- 12 **Eggs** St Ewe, Cornwall
- 13 **Fish** Flying Fish, Cornwall
- 14 **Brill** Newlyn, Cornwall
- 15 **Scallops** Cornwall
- 16 **Shellfish** Portland Shellfish, Dorset
- 17 **Soft cheese** Tunworth Soft cheese, Hampshire
- 18 **Garlic** Isle of Wight, Hampshire
- 19 **Searcys English Sparkling Wine** Guildford, Surrey
- 20 **Dairy** West Horsley Dairy, Surrey
- 21 **Bakery** Piglets Pantry, Sussex
- 22 **Wine** Albourne Estate, Sussex
- 23 **Heritage tomatoes** Nutbourne Nurseries, Sussex
- 24 **Wine** Chapel Down and Balfour Vineyards, Kent

- 25 **Goats' cheese** Golden Cross Mature Ash Log cheese, Sussex
- 26 **Wine** Gusbourne Vineyard, Kent
- 27 **Apples** Kent
- 28 **Honey** Brogdale Farm, Kent
- 29 **Fish** Marr Fish, Essex
- 30 **Guinea fowl** Suffolk
- 31 **Soft cheese** Baby Baron Bigod cheese, Jonny Crickmore Fen Farm, Suffolk
- 32 **Chicken** Crown Farm, Suffolk

LOCAL LONDON PARTNERS

In our primary food and beverage selections, we're delighted to showcase our Local London partners. This initiative unites our London-based partners for a personalised touch; from Chapel Down wine to our exclusive Searcys English Sparkling Wine, each product carries its own unique narrative.

- 1 **Bakery** Bread Factory
- 2 **Meat** Fenn's of Piccadilly
- 3 **Fish** Direct seafood
- 4 **Meat** IMS Smithfield
- 5 **Pasta** La Tua Pasta
- 6 **Chocolate** Islands Chocolate
- 7 **Fruit and vegetables** First Choice Produce and County Supplies Limited
- 8 **Bread** Paul Rhodes Bakery
- 9 **Cheese** Harvey and Brockless
- 10 **Cured meats** London Smoke and Cure
- 11 **Wine** Chapel Down and Balfour Vineyards, Kent
- 12 **Searcys English Sparkling Wine** Guildford Surrey



{10-11} CARLTON HOUSE TERRACE

SPRING & SUMMER MENU 2024

Thank you for your enquiry and we hope that our menus excite you. We are very happy to discuss your requirements and to talk through any bespoke options that you may be interested in.

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EST · 1847

SEARCY'S

LONDON

