

REFRESHMENTS AND BREAKS

BREAKFAST

SANDWICH LUNCH

GRAZING LUNCH

STAND UP HOT AND COLD FORK BUFFET

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 Glad-stone {10-11} Carlton House Terrace sits at the very heart of the capital, overlooking St James's Park, Whitehall and the Mall. The venues 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







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Minimum of 10 guests

DRINKS

Organic tea, Extract coffee	£3.70	Mini pastries	£3.75
Organic tea, Extract coffee,	£4.20	Homemade cake (veo)	£6.20
whole fruits (v)		Triple chocolate pecan brownie (v)	£5.00
Organic tea, Extract coffee, biscuits (v)	£4.20	Scones, clotted cream, preserves (v	£7.00
Organic tea, Extract coffee, mini pastries (veo)	£6.30	Whole fresh fruits (v) 🚯	£3.00
		Sliced fresh fruit platter (v) 🚯	£4.75
Organic tea, Extract coffee, homemade cakes (veo)	£7.70	Tomato picos bread sticks, Socca nut mix, Pistou green olives (veo) 🔇	£6.00
Still and sparkling water (750ml)	£3.50		
Fruit smoothies 🚯	£4.00		

FOOD

Mini pastries	£3.75
Homemade cake (veo)	£6.20
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
Tomato picos bread sticks, Socca nut mix, Pistou green olives (veo) §	26.00



HEALTHY SWAPS

Fruit Juice (1 litre)

All day organic tea,

Extract coffee station



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

£7.50

£12.00

Please select one option:

Malt loaf (v) Fruit skewers (ve) 🚯

Flavoured rice cakes (ve) 6 Beetroot, blueberry, ginger juice (ve) 🚯



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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

Breakfast bap £5.75

With smoked Wiltshire bacon, Cumberland sausage *or* Roast portobello mushroom and spinach (ve)

Simple continental breakfast £11.50

Fresh mini pastries (v)

Fruit salad (v)

Organic tea, Extract coffee and orange juice (v)

Deluxe breakfast £16.25

Fresh mini pastries (v)

Fruit salad (v)

Coconut yogurt, grapefruit, cranberry compote (ve) ♦

Organic tea, Extract coffee and orange juice (v)

Simple English breakfast

Smoked Wiltshire bacon, Cumberland sausage *or* Roast portobello mushroom and spinach bap (ve) 🚱

Organic tea, Extract coffee and orange juice (v)

All rates are exclusive of VAT.

Healthy start (9 £20.00

Coconut porridge (ve)

Smoked salmon, scrambled egg
or scrambled egg, avocado (v)

Greek yogurt, blueberry gel, toasted almonds (veo)

Beetroot, blueberry, ginger juice (ve)

Organic tea, Extract coffee and orange juice (v)

Full English breakfast £20.00

Free range scrambled eggs,
Wiltshire bacon, Cumberland
sausage, black pudding, chestnut
mushrooms, tomatoes, hash browns,
baked olive bread

Organic tea, Extract coffee and orange juice





£14.00

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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, crisps, seasonal fruits and flavoured water	£24.00
Chef's selection of sandwiches, soup of the day, seasonal fruits and flavoured water	£26.00
Chef's selection of sandwiches, 2 salads, seasonal fruits and flavoured water	£28.00
Selection of soft drinks	£3.00

SALADS

Roasted beetroot, pear, stilton dressing (v)

Spiced squash, kohlrabi, date, walnut (ve) 👂

Red cabbage, kale, carrot, dukkah crumb (ve) 🌗

Green lentil, radicchio, shallot, feta, lemon, honey dressing (v) ♦

Bento boxes option on request



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GRAZING LUNCH

CHOOSE THREE SAVOURY BITES, TWO SALADS AND ONE DESSERT

Minimum of 10 guests

£32.50 per guest includes bread & butter and flavoured water

Selection of soft drinks £3.00 per guest

SAVOURY BITES

Sussex pork, thyme, beetroot, sausage roll, tomato chutney

Hereford beef slider, egg, Emmental, pickle, red onion relish

Tandoori salmon skewers, lime yogurt 🌖

Cod, dill, vintage cheddar, fish pie

Tomato, spinach, ash goat's cheese, ciabatta pizza (veo)

Zaatar cauliflower frites, red chilli dip (ve)

SALADS

Roasted beetroot, pear, stilton dressing (v)

Spiced squash, kohlrabi, date, walnut (ve) 🚯

Red cabbage, kale, carrot, dukkah crumb (ve) 🜖

Green lentil, radicchio, shallot, feta, lemon, honey dressing (v)

DESSERTS

Panettone bread pudding, clementines, brandy cherries (v)

Rose and lychee profiterole, white chocolate crumb (v)

Marsala, chocolate tiramisu (veo)

Sticky toffee pudding, vanilla cream (veo)



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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

£38.50 per guest includes flavoured water

Selection of soft drinks £3.00 per guest

MAINS

MEAT

Port wine beef cassolette, candied root vegetables, baby onions, rosemary potatoes

Shawarma spiced Norfolk chicken, apricot citrus rice, garlic green beans

FISH

Turmeric salmon, wilted spinach, kale, sautéed purple potatoes, tomato sauce §

Baked seabass, quinoa, roasted squash, shallot, caper sauce §

VEGETARIAN/VEGAN

Roasted pepper, aubergine, jackfruit bean casserole, herb dressing (ve) §

Beetroot, tomato tarts, warm potato, shallots, spinach (veo)

SALADS

Roasted beetroot, pear, stilton dressing (v)

Spiced squash, kohlrabi, date, walnut (ve) 🌗

DESSERTS

Panettone bread pudding, clementines, brandy cherries (v)

Rose and lychee profiterole, white chocolate crumb (v)

Marsala, chocolate tiramisu (veo)

Sticky toffee pudding, vanilla cream (veo)



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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 £22.00

6 canapés per guest £26.00

8 canapés per guest £30.00

Additional canapés £4.00

COLD

Duck liver parfait, lemon gel

Ham hock, pear chutney, parsnip crisp

Haddock, kohlrabi, caviar, crème fraîche 🚯

Sesame salmon, pickled cucumber, radish 🚱

Candy beetroot, lemon cream, crispy kumquat (veo) (

Pumpkin tart, radish, carrot, Parmesan crisp (veo)

Unlimited drinks package from £18 per guest

HOT

Spiced chicken meatball, chorizo mayonnaise

Pancetta and pea arancini, blue cheese squce

King prawns, chilli, ginger, lime dip 🌖

Lobster scone, black garlic lemon aioli

Crispy polenta, caramelised onions, garlic mushrooms (ve) ♦

Welsh rarebit, potato rosti

DESSERT

Passion fruit pâte de fruits (veo)

Triple chocolate pecan brownie (v)

Fruit macarons (v)

Mulled wine mini profiterole (v)



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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 £33.00 5 bowls per guest £35.00 6 bowls per guest £38.00 Additional bowl £7.50

COLD

Beetroot smoked salmon, pickled daikon, cucumber, dill horseradish cream

Charred mackerel, potato, shallot mustard salad (

Chimichurri chicken, coriander, pumpkin salad

Roasted Hereford beef, shaved fennel, beetroot relish

Minted spelt, shallots, spinach, crumbed falafel (ve) €

Garlic, thyme green lentils, soused kohlrabi, celeriac, herb oil (ve)

Unlimited drinks package from £18 per guest

All rates are exclusive of VAT.

HOT

Chorizo, black bean, coriander gremolata

Braised beef brisket, garlic, chive mash, pickled red cabbage

Baked haddock, turmeric, ginger yogurt, herb rice

Shimeji mushroom, pea, squash risotto (ve)

Jackfruit, korma, toasted seeds (ve) 🚯

Hot and sour dashi ramen, pickled mooli (ve) ♦

DESSERTS

Panettone bread pudding, clementines, brandy cherries (v)

Rose and lychee profiterole, white chocolate crumb (v)

Marsala, chocolate tiramisu (veo)

Sticky toffee pudding, vanilla cream (veo)



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PRIVATE DINING

CHOOSE ONE DISH FROM EACH COURSE FOR THE WHOLE PARTY

Minimum of 10 guests

From £62.00 per guest including coffee and petit fours

Choose two dishes from each course for the whole party (supplement £17.50 per guest)

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

Add two glasses of prosecco on arrival, $\frac{1}{2}$ bottle of house wine and unlimited mineral water with dinner £26.00 per guest $Or \frac{1}{2}$ bottle of house wine and unlimited mineral water £16.00 per guest

STARTERS

Black treacle-cured salmon, caviar vinaigrette

Grilled mackerel, crisp fennel, rhubarb compote
Gloucester old spot terrine, tonka bean mayonnaise

Smoked chicken, lemon thyme mousse, pickled mushrooms

Beetroot terrine, texture of beets, kohlrabi compote (ve)
Caramelised parsnip soup, garlic bhajis (ve)



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CHOOSE ONE DISH FROM EACH COURSE FOR THE WHOLE PARTY

Minimum of 10 guests

MAINS

Spiced seabass, mustard Brussel sprouts, carrot, artichoke puree, dill oil 🚱

Grilled cod, borlotti beans, salsa verde 🚯

Rosemary guinea fowl, liquorice braised leeks, thyme mash, morel sauce

Roasted pork medallion, parsnip, confit red cabbage, apple cider jus

Lovage, beetroot risotto, pumpkin crumb (ve) 🌖

Baked stuffed sweet potato, wild mushroom, balsamic shallots (ve) 👂

DESSERTS

Clementine cheesecake, candied orange, red vein sorrel (v)
Warm ginger spiced cake, toffee sauce, vanilla ice cream (v)
Coconut rice pudding, spiced pineapple, mango (ve)
Apple cinnamon, almond sponge, caramel cream (veo)
Chocolate truffle torte, blood orange, crystalised chestnuts (v)

CHEESE

Four British artisan cheese, seasonal chutney, grapes, savoury crackers (£7.50 supplement)



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Minimum of 20 guests

	1 hour	1.5 hours	2 hours	3 hours
House package	£18.00	£24.00	£28.00	£35.00
Selection of house wine, beers and soft drinks				
Prosecco package	£24.00	£30.00	£34.00	£42.00
House prosecco, beers and soft drinks				

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

£45.00 per guest



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CHAMPAGNE AND SPARKLING WINE

Bottega Poeti Prosecco Brut, Veneto, Italy Aromas of apple, white peach, citrus fruits and delicate floral; a fresh taste with a harmonious blend of acidity and softness	£34.00
Wild Idol Alcohol Free Sparkling White	£38.00
Gratien & Meyer Cuvée Flamme, Cremant de Loire Blanc, France A fresh, sweet bouquet with notes of hazelnut and candied fruits (apricot and peach); excellent fusion of acidity and sweetness leaving a distinct fresh impression	£39.00
Searcys Classic Cuvée Brut, Buckinghamshire, England	£48.00
Greyfriars Rosé Réserve, English Sparkling, Surrey, England	£52.00
Searcys Selected Cuvée, Brut, Champagne	£65.00
Searcys selected Cuvée, Blanc de Blancs, Champagne	£65.00
Searcys selected Cuvée, Rosé Brut, Champagne	£70.00
Möet & Chandon, Brut Impérial, Champagne	£95.00
Veuve Cliquot, Yellow Label, Brut, Champagne	£105.00
Searcys selected Cuvée, Brut, Champagne (Magnum)	£135.00



Our wine is served in 175ml glasses, 125ml is available on request. Not all wines are suitable for vegetarians.

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WHITE WINE

Flor de Lisboa Branco, Portugal (House Wine) Dry white with floral notes on the nose; herbaceous, zesty lemon and peach flavours with bright acidity and a mouth-watering finish	£26.00	Sauvignon Blanc, Featherdrop, Marlborough, New Zealand Bold flavours of lemon, lime, grapefruit and gooseberry with a refreshing clean finish	£36.00
Marsanne, Joie de Vigne, Pays d'Oc, Languedoc, France Zesty with aromas of citrus fruit, pineapple and white flowers	£27.00	Sancerre, Les Chailloux, Domaine Fouassier, Loire Valley, France A rich dry white and zesty Sancerre with aromas	£50.00
Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy Light, delicately flavoured and refreshingly dry, with hints of ripe apple	£27.00	of apple, pear and citrus freshness Chablis, Domaine Jean-Marc Brocard, Burgundy, France	£52.00
Kleine Zalze Cellar Selection Bush Vines Chenin Blanc, Coastal Region, South Africa Tropical stone fruit flavours supported by a burst of citrus on the palate	£29.50	Classic Chablis: structured, crisp and delicious, with citrus flavours on the nose ROSÉ WINE	
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France Bone-dry white with grapes grown close to the	£35.00	Rosato Colline delle Rosé, Organic, Sicily, Italy Fresh and fruity crisp wine with aromas of red and black fruits	£29.00
Mediterranean shore; a distinctive combination of nuttine peach fruit and stoney flavour	ess,	Gerard Bertrand Gris Blanc Rose, Occitaine, France A rose with an original profile, of a very pale pink colour, with shades of grey and white. On the nose, the aromas of red berries are mixed with very fond aromas of small red berries	£34.00
Gavi Ca'Bianca, Piemonte, Italy Aroma of white flowers and green fruit; a palate of honey with notes of lime and greengage	£35.00		
Corralillo Riesling, Matetic, Casablanca, Chile Bright yellow in colour, with intense fruit and floral aromas Mineral and saline, with a bright lingering finish	£36.00	Côtes de Provence, Mas Fleurey Rosé, Provence, France Dry rosé, full of peach and apricot aromas with a soft herbal palate and a summer berry finish	£34.00

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RED WINE

fruit flavours and a silky finish

Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy (House Wine) Fruity, bursting with cherry and plum, but with soft tanning	£27.00	Alice Vieira de Sousa Red Reserve, Douro, Portugal A very smooth and elegant wine, with rich aromas of fresh fruit, floral and spice note. Full bodied and fruit	£38.00
Sotherton Shiraz, South Eastern Australia Concentrated plum and blackberry, with a smooth, rounded finish	£30.00	driven with subtle tannins Saint-Amour, Mommessin Les Grandes Mises, Burgundy, France	£43.00
Podere, Montepulciano d'Abruzzo, Umani Ronchi, Abruzzo, Italy	£32.00	Intense and complex with aromas of raspberry, cherry, morello cherry and pear	
Rich and juicy, with robust tannins, aromas of plum and morello cherries, and a youthful freshness		The Crusher Pinot Noir, Wilson Vineyard, California, USA	£47.00
Veramonte Organic Merlot, Casablanca Valley, Chile Full-bodied offering an intricate blend of blackberries and raspberries, complemented by delicate currant	£33.00	Aromas of black cheery and subtle spiced smoke. It tastes of juicy cranberry fruit, rose petals, black tea and melted chocolate.	
and a hint of spice. Vibrant red berry fruit flavours combir with the oak notes to provide a long, lingering finish	ne	Chateau Cissac, Haut-Medoc, Bordeaux, France This wine shows a fresh, focus character, with powerful	£56.00
Conde De Valdemar Crianza, Rioja, Spain Rounded structure with complex aromas of ripe blackber balanced with warm vanilla notes and a touch of spice	£36.00 ries	currant fruit aromas DESSERT WINE (375ml)	
Côtes du Rhône, Les Abeilles, J.L. Colombo,	£37.00	Muscat de Beaumes-de-Venise, Domaine du Paparotier	£24.00
Rhône, France Seductive nose of small red fruits, but also coriander and		Finca Antigua, Moscatel Naturalmente Dulce, Spain	£31.50
bay leaf. Fresh and silky on the palate with a note of liquorice and spice. 9 months in oak		FORTIFIED WINE	
Gerard Bertrand Naturalys Pinot Noir Organic,	£38.00	Dows Fine Ruby Port	£36.50
Occitanie, France Ripe cherry and raspberry aromas, complemented by subtle spice nuances. Balanced with fine tannin, pure		Grahams Late Bottled Vintage	£43.00

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SPIRITS

Spirits (25ml) with mixer from £7.00

BEERS & CIDER (330ml) £5.00

Freedom Lager

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

Freedom Pale Ale

Big Drop Brewing Pale Ale (low alc 0.5%)

Aspalls Suffolk Draught Apple Cyder

SOFT DRINKS

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

Fruit juices (1 litre) £7.50

Homemade zesty lemonade (1 litre) £8.50

Soft drinks (330ml) £3.00

Sparkling pomegranate and £7.00

£10.00

elderflower (1 litre)



COCKTAILS

(non-alcoholic versions available)

Espresso Martini

42Below vodka, coffee liqueur and arabica coffee beans

Garden Cocktail

Bombay Sapphire dry gin, St Germain elderflower liqueur, lemon juice, cucumber, basil

Berry Mojito

Bacardi rum, crème de cassis, mint, lime juice, soda

Cranberry Orange Whiskey Sour

Jack Daniels whiskey, cranberry and orange juice, syrup, ginger beer

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SEARCYS

SUSTAINABILITY PLEDGES 2023





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



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



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



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



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



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



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



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



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



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



We hero seasonal English apples on our menus and offer a free bowl with our meetings packages.



Up to 90% of our fruit and vegetables are British, you will always find plant-based dishes on our menus.



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



Freedom Brewery (SRA recommended) and Toast (brewed with surplus wheat) supply our house beers.



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



We only use fish from the Good Fish Guide.



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network.



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



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



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



Our prawns are sustainably farmed.



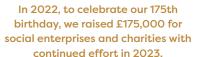
Our cooking chocolate is organic single source from the Islands Chocolate farm in St. Vincent and the Grenadines.



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



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





AUTUMN WINTER X MENU 2023/24

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.

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

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SEARCYS

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