{10-11} CARLTON HOUSE TERRACE

AUTUMN & WINTER MENU

2026/2027



EST·1847

SEARCYS

LONDON

{10-11}
CARLTON
HOUSE
TERRACE

DAY PACKAGES

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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 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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CARLTON HOUSE TERRACE

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DAY PACKAGES

All packages are Chef's choice
Additional charge for service required prior to 8am

HALF DAY (MORNING)

£36.00 per guest
Minimum 15 guests

Arrival: Nemi tea selection, Notes filter coffee, mini pastries

AM break: Nemi tea selection, Notes filter coffee, biscuits

Lunch: Sandwich lunch, crisps, seasonal whole fruit

Throughout: Filtered still and sparkling water

HALF DAY (AFTERNOON)

£39.50 per guest
Minimum 15 guests

Arrival: Nemi tea selection, Notes filter coffee, biscuits

Lunch: Sandwich lunch, crisps, seasonal whole fruit

PM Break: Nemi tea selection, Notes filter coffee, homemade cake

Throughout: Filtered still and sparkling water

FULL DAY

£50.00 per person
Minimum 15 guests

Arrival: Nemi tea selection, Notes filter coffee, mini pastries

AM Break: Nemi tea selection, Notes filter coffee, biscuits

Lunch: Sandwich lunch, crisps, seasonal whole fruit, Nemi tea selection, Notes filter coffee,

PM Break: Nemi tea selection, Notes filter coffee, homemade cake

Throughout: Filtered still and sparkling water

FULL DAY AND WORKING LUNCH

£58.00 per guest
Minimum 20 guests

Arrival: Nemi tea selection, Notes filter coffee, mini pastries

AM Break: Nemi tea selection, Notes filter coffee, biscuits

Lunch: Sandwich lunch, 3 finger food items, 1 dessert, seasonal whole fruit,

Nemi tea selection, Notes filter coffee

PM Break: Nemi tea selection, Notes filter coffee, homemade cake

Throughout: Filtered still and sparkling water

FULL DAY AND HOT FORK BUFFET

£62.00 per guest
Minimum 20 guests

Arrival: Nemi tea selection, Notes filter coffee, mini pastries

AM Break: Nemi tea selection, Notes filter coffee, biscuits

Lunch: 2 mains (1 vegetarian), 2 salads, 1 dessert, seasonal whole fruit, Nemi tea selection, Notes filter coffee

PM Break: Nemi tea selection, Notes filter coffee, homemade cake

Throughout: Filtered still and sparkling water

(v) Vegetarian (ve) Vegan All rates are exclusive of VAT.
Minimum spends apply, please ask for more information.



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REFRESHMENTS AND BREAKS

Minimum of 15 guests
Additional charge for service required prior 8am

Refreshments are self-service. For a served offering, additional staffing costs apply.

DRINKS

Nemi tea selection, Notes filter coffee, biscuits (or upgrade for homemade cookies £3.00)	£5.00
Nemi tea selection, Notes filter coffee, mini pastries (Served before midday)	£7.00
Nemi tea selection, Notes filter coffee with homemade cakes (v) (Served after midday)	£8.50
Still or sparkling filtered water (1 litre)	£4.00
Fruit juice (1 litre)	£8.00
All day freshly brewed tea and coffee station (4 servings per day at stated time slots)	£13.75

FOOD

Biscuits (v)	£1.50
Homemade cookies (v)	£3.50
Homemade cake (v)	£7.00
Scones, clotted cream, jam (v)	£7.50
Whole fresh fruits (v)	£3.25
Sliced fresh fruit platter (v)	£5.75
Chef's selection of three nibbles (v)	£7.50
Zero waste sticks and dips (off menu selection of 3 sticks and 3 dips)	£7.50
Homemade jumbo sausage rolls	£8.00

notes COFFEE ROASTERS

This Brazilian coffee was sourced from Daterra, with whom we've launched The Roas-tree Club, a sustainability initiative that promises to plant and maintain one tree for the next decade for every 20kg of coffee we purchase. Our aim is to plant at least 20,000 trees, but the sky is the limit.

NEMI

London-born and Somerset-crafted, our exceptional whole-leaf teas are 100% organic and sustainability sourced. Every cup proudly supports NEMI's Changing Journeys programme, providing vital employment and hospitality training to UK refugees.

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BREAKFAST PACKAGES

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

Minimum of 15 guests
Additional charge for service required prior to 8am
(Served before midday)

All the below includes Nemi tea selection, Notes filter coffee and juice (v)

Continental breakfast £19.00

Fresh mini pastries (v)

Coconut yoghurt, seasonal compote, seeded granola crumble (ve)

Seasonal sliced fruit (ve)

English breakfast buffet £34.00
(minimum 40 guests)

Bacon, sausage, scrambled eggs, beans, mushrooms, hash browns.

Seasonal sliced fruit (ve)

Chef Omelette Station £15.00

Offered only as an upgrade alongside the English breakfast buffet

Additional toppings of ham, cheese, onion and tomatoes.

English breakfast muffins £21.00

Choose one of: sausage / bacon or mushroom, spinach and tomato

Seasonal sliced fruit (ve)

Cereal & Yoghurt Station £23.00

Selection of cereal and yoghurts bases: Kaffir, coconut yoghurt, Greek yoghurt
Served alongside selection of sides and toppings including: honey, dried fruits, oats, seeds, seasonal compote (v)

Frosties, Coco Pops, Weetabix (v)

Seasonal sliced fruit (ve)

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AFTERNOON TEA

BACK BY POPULAR DEMAND

Minimum of 20 guests £35.00
Served as a buffet as standard.

Seated supplement £10.00

All the below includes Nemi tea selection, Notes filter coffee and still and sparkling filter water (v)

SAVOURY

Topside roast beef, chimichurri, rocket sandwich
Beetroot gravlax, dill cream cheese sandwich
Spiced butternut squash puree, roasted vegetables sandwich (ve)
Smoked Chalk Stream trout, dill and cheddar quiche

SWEET

Homemade plain and golden raisin scones, Devonshire clotted cream and raspberry jam (v)
Matcha macaroon, yuzu gel (v)
Salted caramel bon bon (v)
Smokey treacle tart, spiced pear puree (v)
Lemon and poppy seed drizzle cake, seasonal berry cream (ve)

ADD A GLASS

Champagne on arrival
£14.00 per guest

Mimosas on arrival
£9.00 per guest

Prosecco on arrival
£8.50 per guest



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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 selection of salads are highly seasonal, hearty and energising – full of flavour and nutrients to keep you satisfied. All sandwich lunches are chef's choice. Please state if you would prefer all vegetarian or vegan options.

Minimum of 15 guests

Sandwiches, crisps, seasonal fruits	£26.00
Sandwiches, 3 finger food items, 1 dessert, seasonal whole fruits	£34.00
Chef's choice of 2 salads	£6.00

FULL DAY AND WORKING LUNCH

£58.00 per guest
Minimum 20 guests

Arrival: Nemi tea selection, Notes filter coffee, mini pastries

AM Break: Nemi tea selection, Notes filter coffee, biscuits

Lunch: Sandwich lunch, 3 finger food items, 1 desert, seasonal whole fruits, Nemi tea selection, Notes filter coffee

PM Break: Nemi tea selection, Notes filter coffee, homemade cake

Throughout: filtered still and sparkling water

*all packages are chef's choice

FINGER FOOD

Pea kachori, lime pickle (ve)

Mini samosa, mango chutney (ve)

Hickory smoked potato croquette, paprika mayo (v)

Buffalo mac and cheese bites, ranch dip (v)

Smoked Chalk Stream trout, dill and cheddar quiche

Indian chicken tandoori skewers, mint yoghurt

DESSERT

Lemon and poppy seed drizzle cake, seasonal berry cream (ve)

Matcha blondies (v)

Apple and cinnamon samosas, salted caramel sauce (v)

Mini jam doughnuts (v)



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STAND UP HOT AND COLD FORK BUFFET

CHOOSE TWO MAINS (INCLUDING ONE VEGETARIAN OR VEGAN OPTION), TWO SALADS, ONE DESSERT

£42.50 per guest

Seated hot fork buffet supplement £7.50 per guest

Additional main course £8.50 per guest

Additional dessert £6.00 per guest

Minimum of 20 guests

Embrace a 10% discount with our Sustainable Chef's Choice food selection.
Ask our team to find out more.

FULL DAY AND HOT FORK BUFFET

£62.00 per guest
Minimum 20 guests

Arrival: Nemi tea selection, Notes filter coffee, mini pastries

AM Break: Nemi tea selection, Notes filter coffee, biscuits

Lunch: chef's choice 2 mains (1 vegetarian), 2 salads, 1 dessert, seasonal whole fruit, Nemi tea selection, Notes filter coffee

PM Break: Nemi tea selection, Notes filter coffee, homemade cake

Throughout: filtered still and sparkling water

MAINS

Massaman sweet potato and butternut squash curry, coconut rice (ve)

Spinach and ricotta tortellini, basil, tomato sauce (v)

Fisherman's pie, dill mash

Sticky pressed pork belly, stir fried noodles

Chicken fricassee, fragrant basmati rice

Braised beef featherblade, mash potatoes

SALADS

Sweet potato, chickpea, vegan feta, tahini (ve)

Winter Panzanella salad (ve)

Charred goat's cheese, heritage beetroot (v)

Caesar Salad (v)

DESSERT

Green apple panna cotta, Viennese biscuit (ve)

Lemon posset, vanilla sable, winter berries (v)

Red velvet, honeycomb chocolate log (v)

Caramelised clementine bread and butter pudding (v)

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EVENING PACKAGES

OUR GO TO PARTY OPTIONS COVER ALL OCCASIONS FROM A POST CONFERENCE HOUR RECEPTION THROUGH TO YOUR DREAM SIT DOWN DINNER

BUBBLES HOUR

£47.50 per guest
Minimum 25 guests

4 Chef's choice canapés
1 Hour unlimited Prosecco
Homemade non-alcoholic cocktails
London lagers
Filtered still and sparkling water

THE EXTENDED APERITIVO

£66.00 per guest
Minimum 25 guests

4 Chef's choice canapés and 1 dessert bowl
1 Hour unlimited prosecco
Followed by
1 Hour unlimited wines, London lagers, homemade non-alcoholic cocktails
Filtered still and sparkling water

SEARCYS SIGNATURE SOIRÉE

£94.00 per guest
Minimum 20 guests

Selection of 4 canapés selection and 3 bowls
1 Hour unlimited Searcys Champagne
Followed by
2.5 Hours unlimited wines, London lagers, homemade non-alcoholic cocktails
Filtered still and sparkling water

THE CARLTON DINNER PACKAGE

£110.00 per guest
Minimum 20 guests

Glass of Prosecco on arrival
3 Chef's choice canapés
3 Course fine dining menu
½ bottle of wine per person
Tea, coffee and petit four
Filtered still and sparkling water

Dinner upgrades list (per guest)

Upgrade to Champagne **£5.50**
Upgrade to Tier 1 Wines **£3.00**
Upgrade to Tier 2 Wines **£5.00**
Upgrade to Tier 3 Wines **£7.00**
Upgrade to Tier 4 Wines **£15.00**
Add dessert wine **£11.00**
Add port **£8.00**
Add cheese course **£11.00**
Add post dinner cocktail **£14.00**
Add post dinner nibbles **£7.50**

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CANAPÉS

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

4 canapés per guest £24.75
6 canapés per guest £28.50
8 canapés per guest £31.50
Additional canapés £4.00
Minimum of 20 guests

Embrace a 10% discount with our Sustainable Chef's Choice food selection.
Ask our team to find out more.

BUBBLES HOUR

£45.70 per guest
Minimum 25 guests

4 Chef's choice canapés
1 Hour unlimited Prosecco
Homemade non-alcoholic cocktails
London lagers
Filtered still and sparkling water

SWEET

Passion fruit pâté de fruit (ve)
Smokey treacle tart, spiced pear puree (v)
Salted caramel bon bon (v)
Lemon curd meringue sandwich (v)
Matcha macaroon, yuzu gel (v)
Toffee apple choux bun (v)

HOT

Celeriac croquette, apple puree, pickled apple (ve)
Wild mushroom arancini, cep ketchup, pecorino (v)
Winter root rosti, parsnip puree (ve)
Crispy pome pave potato, truffled crème fraiche (v)
Salt cod croquette, pickled romesco puree, lemon thyme
Fish & Chips, tartar sauce
Pressed pork belly, spiced apple sauce, crispy skin
Slow-braised ox cheek bon bon, horseradish cream, crispy shallots

COLD

Wild mushroom and tarragon tart, thyme jelly (ve)
Heritage beetroot macaroon, goat's curd, candied pine nuts, thyme (v)
Mexican refried bean taco, lemon, sour cream (v)
Smoked Chalk Stream trout rillette, soda bread sable, pickled cucumber, seaweed jelly
Crispy chicken skin, chicken parfait, lemon gel

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BOWL FOOD

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

4 bowls per guest £35.75
5 bowls per guest £39.00
6 bowls per guest £41.50
Additional bowl £8.50
Minimum of 20 guests

Embrace a 10% discount with our Sustainable Chef's Choice food selection.
Ask our team to find out more.

SEARCYS SIGNATURE SOIRÉE

£94.00 per guest
Minimum 20 guests

Selection of 4 canapés selection and 3 bowls

1 Hour unlimited Searcys Champagne

Followed by

2.5 Hours unlimited wines, London lagers, homemade non-alcoholic cocktails

Filtered still and sparkling water

COLD

Heritage beetroot salad, vegan feta (ve)

Herb marinated artichoke hearts, puy lentils, yellow split peas, mint yoghurt (ve)

Beetroot gravlax, celeriac, fennel salad, mustard dill dressing

Chalk Stream trout, turnip, horseradish, leeks, seaweed and sesame oil

Soya chicken, rice noodles, Asian slaw

HOT

Massaman sweet potato and butternut squash curry, coconut rice (ve)

Slow roasted celeriac, winter root tops, confit shallot, chestnut, winter truffle cream sauce (ve)

Spinach and ricotta tortellini, basil and tomato sauce (v)

Fish and chips, tartare sauce, mushy peas

Sticky pressed pork belly, stir fried noodles

Chicken Fricassee, fragrant basmati rice

Braised beef featherblade, mash potatoes

SWEET

Green apple panna cotta, Viennese biscuit (ve)

Lemon posset, vanilla sable, winter berries (v)

Red velvet, honeycomb chocolate log (v)

Caramelised clementine bread and butter pudding (v)

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PRIVATE DINING

Our menus are designed by our Executive Chef, showcasing the very best of locally sourced produce focused on sustainable and seasonal ingredients. Nemi tea selection, Notes filter coffee and petit fours are included.

Select one starter, one main, and one dessert for the group; this menu will be served to everyone, except for guests with dietary requirements, For any clients that are not able to consume the chosen menu (due to a dietary) our chef will prepare an appropriate alternative.

3 course seated £72.00
2 course seated £58.00

Additional choice option for one course £12.00
Minimum 20 guests

Embrace a 10% discount with our Sustainable Chef's Choice food selection.
Ask our team to find out more.

STARTERS

Mushroom parfait, pickled mushrooms, sourdough crisp (ve)

Roasted delica pumpkin, pumpkin velouté, sage oil, pumpkin seeds, Yorkshire blue cheese (v)

Burrata, Jerusalem artichoke, poached blackberries, herb oil (v)

Pickled herring, potato salad, dill crème fraiche, beetroot and horseradish gel, brioche crumb

Chalk Stream smoked trout, beetroot carpaccio, goat's cheese mousse, toasted pine nuts, dill and caper dressing

Premium dish

Pan-roasted scallop, pickled cauliflower truffled cauliflower and pea puree (12.50 supplement)

MAINS

Celeriac and wild mushroom Wellington, braised cavolo nero, parsnip puree, red wine shallot jus (ve)

King oyster mushroom gyoza, honey, soya and miso dressing (v)

Cornish Hake, Jerusalem artichoke parmentier, confit shallots, Pitchfork cheddar cheese sabayon

Brie and wild mushroom chicken ballotine, fondant potato, sautéed spinach, carrot puree, chicken jus

Braised Lake District beef feather blade, pomme puree, sandy carrots, pickled turnip, red wine sauce

Premium dish

Beef Wellington, dauphinoise potatoes, sauteed spinach and savoy cabbage, celeriac puree, red wine jus (£25 per person supplement charge)

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DESSERTS

Blackberry mille-feuille, clementine cream, soaked clementines, orange tuille (ve)

Sticky toffee pudding, salted caramel ice cream, caramelised pear (v)

Classic custard tart, quince compote (v)

Apple and cinnamon crumble, blackberry crémeux, orchard fruit compote, clotted cream ice cream (v)

Black forest chocolate delice, brandied cherries, Chantilly (v)

Swap your seated dessert for one of our stunning dessert stations as part of your post dinner reception

select 1 option:

- Classic tiramisu (v)
- Orange and clementine trifle (v)
- Dark chocolate mousse (ve)

CHEESE

Lord London, Pitchfork cheddar, Yorkshire blue, celery, grapes, homemade chutney, biscuits
(£11.00 supplement per guest)



ADDITIONS

3 canapés for pre-dinner reception
£18.50 per guest

2 glasses Prosecco, 1/2 bottle of wine and water £29.50 per guest

1/2 bottle of wine and water
£21.00 per guest



THE CARLTON DINNER PACKAGE

£110 per guest
Minimum 20 guests

Glass of prosecco on arrival
3 chef's choice canapés
3 course fine dining menu
½ bottle of wine per person
Tea, coffee and petit four
Filtered still and sparkling water

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UNLIMITED DRINKS PACKAGES

Minimum of 20 guests

	1 hour	1.5 hours	2 hours	3 hours
House package Selection of non-alcoholic cocktails, wines, beers, soft drinks, water	£21.50	£28.50	£32.50	£40.00
Prosecco package Prosecco, non-alcoholic cocktails, wines, beers, soft drinks, water	£28.00	£34.75	£39.00	£45.00
House non-alcoholic package Selection of non-alcoholic cocktails, Prosecco 0, soft drinks, water	£13.00	£16.25	£18.00	£20.00

ADD A GLASS

Champagne on arrival
£14.00 per guest

Mimosas on arrival
£9.00 per guest

Prosecco on arrival
£8.50 per guest





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CHAMPAGNE & SPARKLING 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.

CHAMPAGNE

Searcys Selected Cuvée, Brut, NV, Champagne (12.5% ABV, vegan)	£75.00
Searcys Selected Cuvée, Rosé Brut, NV, Champagne (12.5% ABV, vegan)	£80.00
Laurent-Perrier, La Cuvée, Brut, NV, Champagne (12% ABV, vegan)	£105.00
Searcys Selected Cuvée, Brut, NV, Champagne (Magnum) (12% ABV, vegan)	£140.00
Laurent-Perrier, Cuvée Rosé, Brut, NV, Champagne (12% ABV, vegan)	£155.00

SPARKLING WINE

Bottega Poeti Prosecco Brut, Veneto, Italy (11% ABV, vegan)	£36.00
Bottega Poeti Prosecco Rosato Brut, Veneto, Italy (11.5% ABV, vegan)	£39.00
Gratien & Meyer Cuvée Flamme, Crémant de Loire Blanc, France (12% ABV, vegan)	£41.00
Silver Reign Rosé Brut, Kent, England (12% ABV, vegan)	£49.00
Searcys Classic Cuvée Brut, NV, Surrey, England (12.5% ABV, vegan)	£54.00
Chapel Down Classic Brut, NV, Kent, England (12% ABV, vegan)	£69.00

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WINE 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. For package drink upgrades please refer to the number on the second line.

WHITE WINE

Flor de Lisboa Branco, Portugal (12.5% ABV) (1)	£31.00
Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy (1) (11% ABV, vegan) (1)	£33.00
Good Natured Organic Chenin Blanc, Spier, South Africa (12.5% ABV, vegan) (1)	£35.00
Organic Catarratto, Montalto, Sicily, Italy (12% ABV, vegan) (1)	£36.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France (12.5% ABV, vegan) (2)	£37.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand (12.5% ABV) (2)	£38.00
Domaine de la Foliette, Muscadet Cuveé L'Origine, Loire, France (12% ABV, vegan) (2)	£39.00
Corralillo Riesling, Matetic, Casablanca, Chile (13.5% ABV, vegan) (3)	£41.00
Chapel Down Bacchus, Kent, England (12% ABV) (3)	£43.00
Bolney Estate Pinot Gris, Bolney Wine Estate, West Sussex, England (11% ABV, vegan) (4)	£57.00
Chablis, Domaine Jean-Marc. Brocard, Burgundy, France (12% ABV, vegan) (4)	£59.00
Marcel Henri Cuvée, Daniel Chotard, Sancerre, Loire, France (13.5% ABV, vegan) (4)	£65.00

ROSÉ WINE

Rosato Colline delle Rosé, Organic, Sicily, Italy (12% ABV, vegan)	£32.00
Chapel Down English Rosé, Kent, England (12.5% ABV)	£46.00
Château d'Esclans Whispering Angel Rosé, Provence, France (13.5% ABV, vegan)	£53.00

(v) Vegetarian (ve) Vegan All rates are exclusive of VAT.
Minimum spends apply, please ask for more information.

RED WINE

Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy (12.5% ABV) (1)	£31.00
Good Natured Organic Shiraz, Spier, South Africa (13.5% ABV, vegan) (1)	£33.00
Andes Soul Malbec, Argento, Mendoza, Argentina (13.5% ABV, vegan) (1)	£35.00
Château Fréneraie Bordeaux Supérieur, Bordeaux, France (14.5% ABV, vegan) (1)	£35.00
Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy (13.5% ABV, vegan) (2)	£36.00
Côtes du Rhône Haut de Brun, Alain Jaume, Organic, Rhône, France (13.5% ABV, vegan) (2)	£37.00
Conde De Valdermar Crianza, Rioja, Spain (14% ABV, vegan) (3)	£41.00
Beaujolais Villages, Vignes de 1951, Lucien Lardy, Beaujolais, France (14% ABV) (3)	£42.00
Wakefield Pinot Noir, Adelaide, Australia France (14% ABV) (3)	£42.00
Chateau Montaiguillon, Montagne-Saint-Emilion, Bordeaux, (14.5% ABV, vegan) (4)	£49.00
Luke's Pinot Noir, Balfour, Kent, England (12.5% ABV, vegan) (4)	£54.00
Château Cissac, Haut Médoc, Bordeaux, France (13% ABV) (4)	£56.00
St Joseph, Poivre et Sol, Francois Villard, Rhône, France (12.5% ABV, vegan) (4)	£57.00

DESSERT & PORT WINE

La Fleur d'Or, Sauternes, Bordeaux, France (13.5% ABV, vegan) (375ml)	£40.00
Maculan Dindarello, Breganze, Veneto, Italy (11.5% ABV, vegan) (375ml)	£45.00
Vieira de Sousa, Tawny, Portugal (19.5% ABV) (750ml)	£50.00
Dow's Late Bottled Vintage Port, Douro Portugal (20% ABV, vegan) (750ml)	£60.00

DAY PACKAGES
REFRESHMENTS AND BREAKS
BREAKFAST
AFTERNOON TEA
SANDWICH LUNCH
FORK BUFFET
EVENING PACKAGES
CANAPÉS
BOWL FOOD
PRIVATE DINING
DRINKS PACKAGES
DRINKS LIST
SUSTAINABILITY PLEDGES

SIGNATURE COCKTAIL LIST

Our cocktail list is created utilising unused fruit from our wider menu and curated into simple but elegant seasonal cocktails. If you require an alternative classic cocktail or themed cocktail supplement costs will apply.

SIGNATURE SELECTION

Pick one cocktail for your event (non-alcoholic version will also be included) £14.00
Minimum of 15 per event

The London Orchard
Sapling Vodka, pear liqueur, pear syrup, lemon juice, soda water, cinnamon powder, dehydrated pear

Golden Palm Daiquiri
Coconut Rum, banana puree, lemon juice, sugar syrup, soda water, dehydrated banana

London Bees Knees
Gin, honey syrup, orange juice, lemon peel

Whiskey Blinker
Jameson Whiskey, grapefruit juice, Grenadine, fresh grapefruit, rosemary

NON-ALCOHOLIC SELECTION

Pick one cocktail for your event (non-alcoholic version will also be included) £12.50
Minimum of 15 per event

The London Garden
Strykk Not Vodka, pear syrup, lemon juice, soda water, cinnamon powder, dehydrated pear

Golden Palm Cooler
Seedlip Spice, coconut syrup, banana puree, lemon juice, soda water, dehydrated banana

London Bees Breeze
Pentire Coastal Spritz, honey syrup, orange juice, lemon peel

Pentire Blinker
Pentire Seaward, grapefruit juice, grenadine, fresh grapefruit slice, rosemary

Anon & Stormy
Anon Dark Spiced Cane, ginger beer, lime

(v) Vegetarian (ve) Vegan All rates are exclusive of VAT.
Minimum spends apply, please ask for more information.



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OTHER 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.

SPIRITS

House spirits £9.00
(Vodka, Gin, Rum, Whisky - 25ml) and mixers

Premium spirits £11.50
(Vodka, Gin, Rum, Whisky – 25ml) and mixers

BEERS & CIDER (330ml) £6.00

Minimum of 12 per order (ex gluten-free) (all vegan)

Camden Hells Lager

Camden Town Pale Ale

Portabello London Pilsner

Peroni Nastro Azzurro

Peroni Nastro Azzurro Gluten-Free 5%

Gravity Theory Cider

BLACK LINES COCKTAILS £11.50

All vegan

Pick two options for your event

Black Lines Espresso Martini 13.0% ABV
Sapling Vodka, espresso liqueur, cold brew coffee

Black Lines Negroni 18.8% ABV
East London Gin, Campari, Spanish Sweet Vermouth

Spicy Tommy's Margarita 12.7% ABV
Los Arcos, agave, lime, chilli

Passion Fruit Martini 14.0% ABV
Sapling Vodka, passion fruit, pineapple, lime, vanilla

LOW/ALCOHOL-FREE

SPARKLING DRINKS

Bottega 0% White £26.00

Wild Life Botanicals Nude £29.00
0.5% ABV (classed as alcohol-free)

BEERS £6.00

Peroni Nastro Azzurro 0.0% (vegan)

Lucky Saint Superior Unfiltered Lager 0.5%

SOFT DRINKS £3.50

Fever Tree Lemonade

Fever Tree White Grape & Apricot

Fever Tree Ginger Beer

Coke

Diet Coke

Pear & sage lemon fizz (1 litre) £9.00

Fruit juices (1 litre) £8.00

(v) Vegetarian (ve) Vegan All rates are exclusive of VAT.
Minimum spends apply, please ask for more information.



SUSTAINABILITY PLEDGES 2026

inclusion by design

We are delighted to have 4 employee network groups representing EDI fundamentals. LGBTQIA2S+ Race, Neurodiversity and Gender.

As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.

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

We are committed to becoming a Menopause—friendly employer in partnership with Henpicked.

We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

We are committed to ensuring we have a Mental Health First Aider in each venue, and ongoing support of team wellbeing.

nurturing & growing talent

We are an ILM-accredited training provider focussing on leadership skills and EDI development.

We are a 2025 'Only a Pavement Away' Top employer.

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

20+ supplier engagement trips scheduled in 2026 to support team knowledge and engagement in our ingredients.

Searcys apprenticeship plan offers 40+ development programmes for our colleagues.

We are committed to creating career pathways for all core roles to support retention and succession planning for all departments.

We work with our nominated charities Hotel School, Only a Pavement Away and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.

Searcys Leadership programme is in it's second year, with a target to reach 15+ managers and heads of departments in 2026.

10 graduates from Hotel School are currently working in our business.

We provide a range of team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

progressive partnerships

We champion British beef, pork, chicken and bacon across our event menus.

We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1–3 fish and seafood.

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

Committed to only using Wild Farmed flour in all our onsite cookery.

We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.

Plant-based and vegetarian dishes are a key part of our signature menus.

Championing lower carbon-emitting proteins in place of beef and lamb, including venison and duck.

In our recipes, we champion British-harvested rapeseed oil from R-Oil, who are committed to farming in ways that improve soil quality.

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

We champion natural filtered-on-site water where possible, or Harrogate Water in glass bottles.

We promote mindful drinking by providing premium no- and low-alcohol options.

We only use British RSPCA-assured fresh milk.

Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.

Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.

In 2026 we will continue to drive engagement with our Nourish by Searcys conference menu, delivering maximum nutrition with minimal environmental impact. All recipes have a low–moderate CO2 footprint, measured via Nutritics.

step up

In 2026 we pledge to have a sustainability champion in every Searcys venue.

We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).

We recycle our Champagne bottles into a handmade scented candle gifts in partnership with a small independent business.

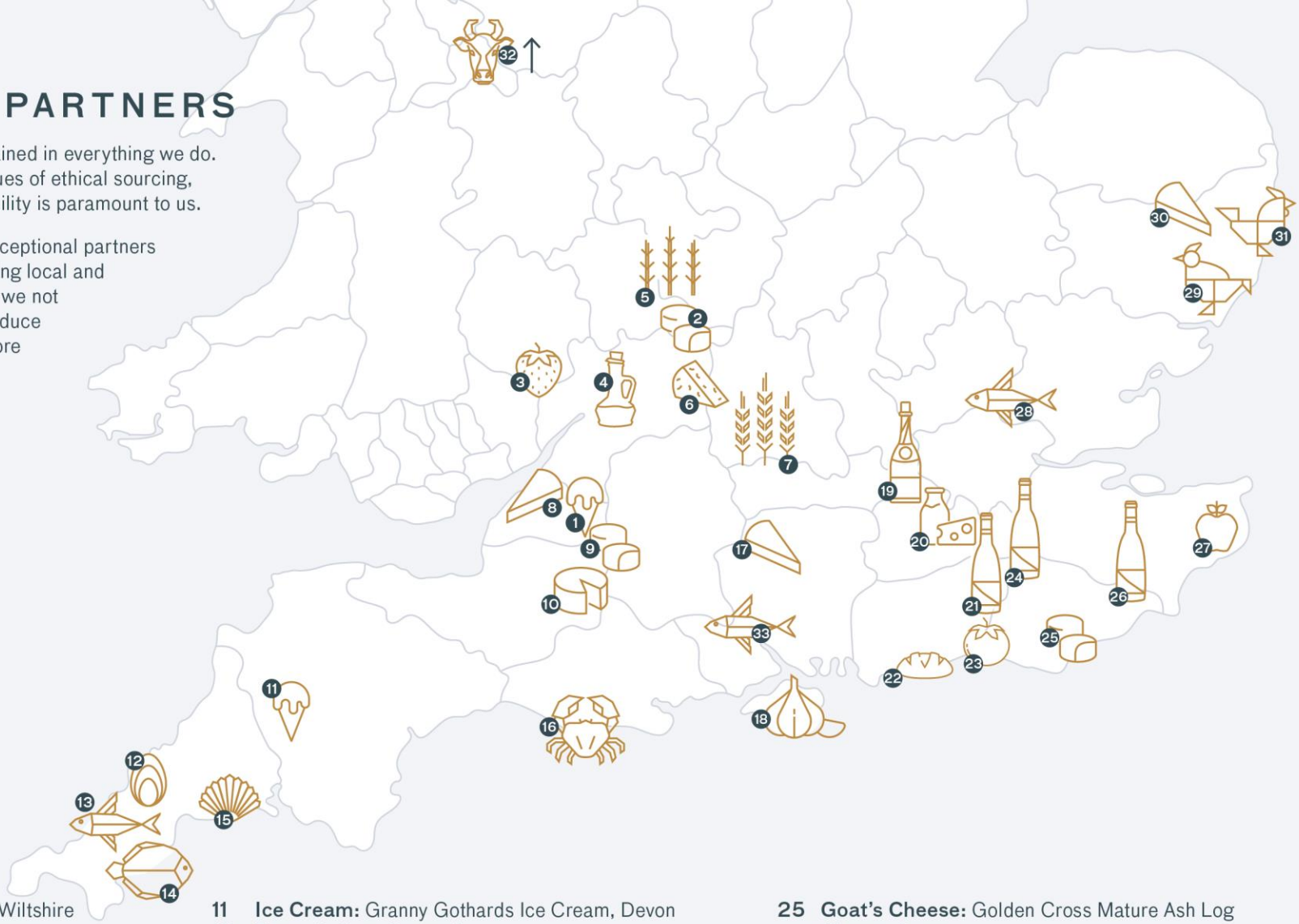
We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

We are proud to be Silver members of the Future Food Movement, supporting our activities through advice, collaboration and upskilling.

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.

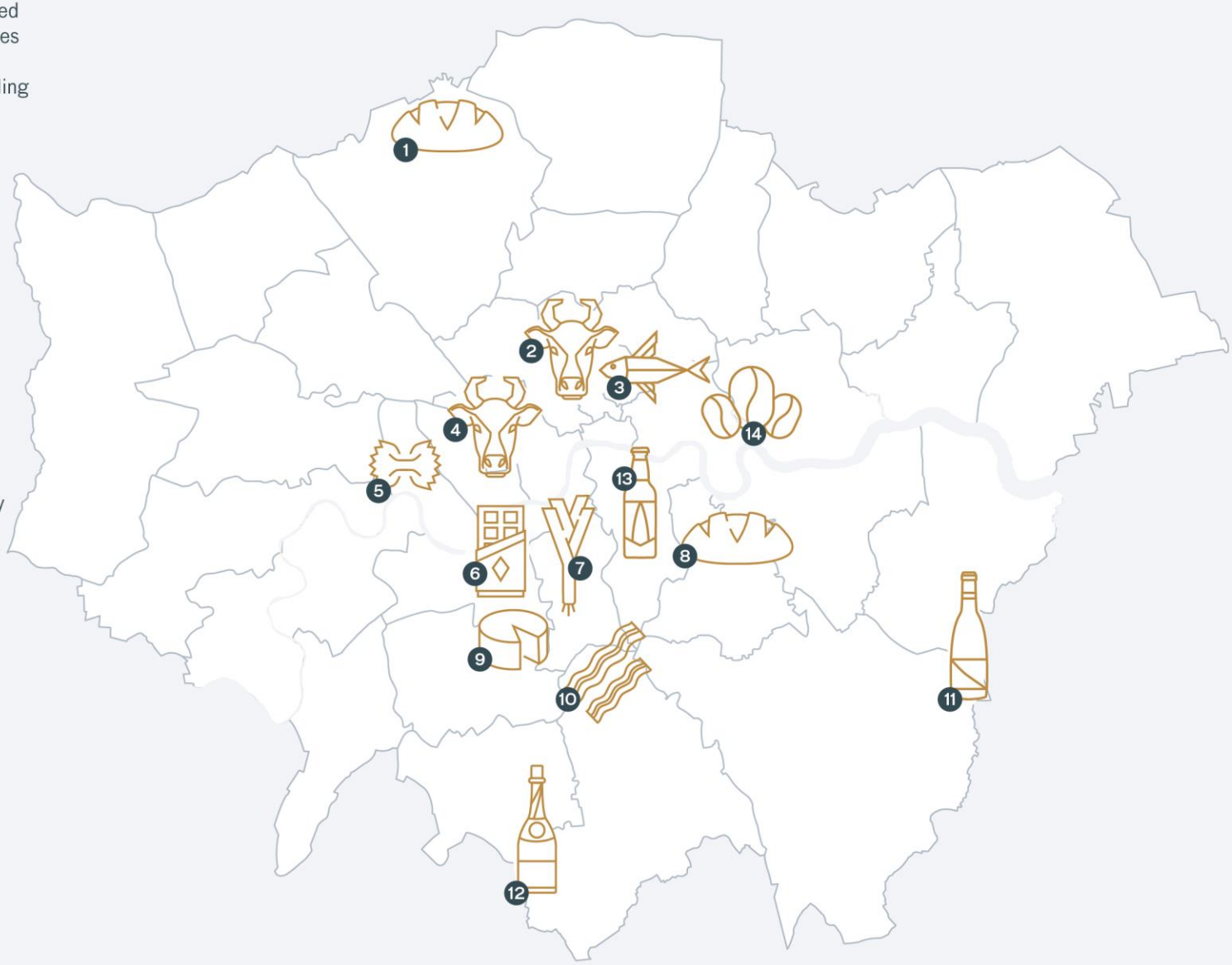


1 **Ice Cream:** Marshfield Ice Cream, Wiltshire
2 **Goat's Cheese:** Ashlynn Goat's Cheese, Worcestershire
3 **Strawberries:** Windmill Hill, Herefordshire
4 **Rapeseed Oil:** Cotswolds
5 **Samphire:** Mudwalls Farm, Warwickshire
6 **Blue Cheese:** Oxford Blue Cheese, Burford, Oxfordshire
7 **Flour:** Wildfarmed
8 **Soft Cheese:** Bath Soft Cheese, Somerset
9 **Goat's 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 **Wine:** Albourne Estate, Sussex
22 **Bakery:** Piglets Pantry, Sussex
23 **Heritage Tomatoes:** Nutbourne Nurseries, Sussex
24 **Wine:** Chapel Down and Balfour Vineyards, Kent
25 **Goat's Cheese:** Golden Cross Mature Ash Log Cheese, Sussex
26 **Wine:** Gusbourne Vineyard, Kent
27 **Apples:** Kent
28 **Fish:** Marr Fish, Essex
29 **Guineafowl:** Suffolk
30 **Soft Cheese:** Baby Baron Bigod Cheese, Jonny Crickmore Fen Farm, Suffolk
31 **Chicken:** Crown Farm, Suffolk
32 **Meat:** Lake District Farmers
33 **Trout:** ChalkStream Foods, Romsey

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
13 **Beer:** Small Beer Brew Co
14 **Coffee:** Notes Coffee Roasters



{10-11} CARLTON HOUSE TERRACE

AUTUMN & WINTER MENU 2026 / 2027

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
SEARCYS
LONDON

