

{10-11}
CARLTON
HOUSE
TERRACE

Christmas Parties
2021





Celebrate in our central London townhouse

Located in the picturesque setting of Westminster, {10-11} Carlton House Terrace provides breath-taking views over St James's Park, The Mall and Waterloo Place.

Enjoy an intimate festive lunch in your own private room or host an exclusive evening party, dancing the night away in the grand setting of our first floor overlooking the garden square.

Our wonderful catering partners Searcys will provide a sumptuous festive feast with a seasonal and sustainably sourced menu.

No party is complete without music to dance the night away and Nathan Hassall Music will ensure that no one leaves the dance floor.

We can't wait to celebrate Christmas with you.

A choice of setting for your party

With 3 different adjoining rooms available to host your party, our rooms offer a unique setting to enjoy the festivities.

Choose from our ground floor Reading and Library rooms offering unrivalled views over The Mall, or revel in the grand Music and Council Rooms overlooking the garden square of Carlton House Terrace.

Choose a suite of rooms based on your anticipated guest numbers:

| | Dinner | Reception |
|---------------------------|--------|-----------|
| Reading and Library Rooms | 60 | 120 |
| Music and Council Rooms | 80 | 150 |
| Wolfson and Mall Rooms | 100 | 200 |



Festive Lunch in the Council Room
Greg Allen Photography



Festive Lunch

from £90 + VAT pp

- Room hire from 1:30pm – 5pm*
- Glass of sparkling wine on arrival
- 2 course lunch
- ½ bottle wine pp
- Unlimited mineral water pp
- Tea, coffee and homemade mince pies
- Christmas crackers
- Festive background music
- Service

minimum of 35 guests

*Wolfson Room minimum of 70

Festive Dinner

from £118 + VAT pp

- Room hire from 6:30pm – 11pm
- Glass of sparkling wine on arrival
- 1 hour pre/post dinner beer, wine and soft drinks
- 3 course dinner
- ½ bottle of house wine per person
- Unlimited mineral water with dinner
- Tea, coffee and homemade mince pies
- Manned cloakroom
- Poser tables and linen
- Christmas crackers
- Cash/account bar facilities
- Festive background music

Festive Dinner and DJ

from £129 + VAT pp

- Extended room hire until midnight
- DJ provided by Nathan Hassall Music*

minimum of 55 guests

*some rooms may require a dancefloor at an additional cost





Festive Reception in the
Mall Room

Festive Reception from £96 + VAT pp

- Room hire from 6:30pm – 11pm
- Glass of sparkling wine on arrival
- 5 canapes pp
- 3 bowls pp
- 3 hours beer, wine and soft drinks
- Manned cloakroom
- Poseur tables and linen
- Cash/account bar facilities
- Festive background music

Festive Reception and DJ from £107.50 + VAT pp

- Extended room hire until midnight
- DJ provided by Nathan Hassall Music *

minimum of 70 guests

*some rooms may require a dancefloor at an additional cost

Add some extra sparkle

The following upgrades are available:

Lunch only

- Add a 3rd course £8 + VAT pp

Reception only

- Additional bowls £5 + VAT each

All other upgrade options

- Upgrade to champagne or a Christmas cocktail on arrival £3 + VAT pp
- 4 pre-dinner canapes £16 + VAT pp
- An extra hour of unlimited beer, house wine and soft drinks £13 + VAT pp
- A cheese course or station £8 + VAT pp
- Midnight munchies £7.50 + VAT per item pp
- Nibble selection £5.50 + VAT pp

Ask our sales coordinators about flower and entertainment add ons.





Festive Menu

Canapes

Cold

- Whiskey and treacle cured salmon, pickled fennel, smashed avocado
- Smoked duck, red pepper relish, focaccia crisp, parsley oil
- Wasabi salt marsh lamb, white radish, spring onion, mushroom crumb
- Russet potato rosti, sour cream, beetroot horseradish (veo)
- Chilli quails egg, spiced cucumber, brioche toast (v)
- Goat's cheese and sweet chilli jam cheesecake (v)

Hot

- Maple glazed chorizo blinis
- Black pudding croquette, plum shallot relish parsnip
- Honey-glazed Hereford beef, Yorkshire pudding, horseradish
- Seared citrus cured scallop, cranberry salsa
- Baked Jersey Royal potato, Applewood smoked cheese, burnt lemon dill crème fraiche (v)
- Apple and sage arancini, cider dip (v)
- Spiced polenta, squash puree, candied walnut (ve)

Bowl Food

Savoury

- Norfolk Bronze turkey, fondant potato, pigs in blankets, roast parsnip, glazed carrot,
- fried truffle, Brussel sprouts
- Roast Welsh lamb, Jerusalem artichoke puree, Parmentier potatoes, smoked garlic
- green beans, mint jus
- Scottish salmon, charred sprouting broccoli, crushed purple potatoes, crispy kale, citrus glaze
- Grilled line-caught Cornish mackerel, radish, samphire, beetroot gel
- Wild mushroom and black truffle ravioli, wilted spinach, parmesan crust (v)
- Pumpkin and sweet potato nut roast, baked cauliflower, red pepper and onion puree,
- parsley oil (ve)
- Mushroom and chestnut pate, tarragon, fermented cranberries (ve)

Sweet

- Blackberry Eton mess (v)
- Lemon and cranberry posset, sage shortbread (v)
- Baileys yule log, candied cherry and hazelnuts (v)
- Plum and Amaretto Christmas pudding, nutmeg sauce, winter berries (v)
- Orange sticky pudding, whisky caramel, almond ice cream (ve)





Fine Dining

Starters

- Gin and maple cured salmon, red cabbage beetroot slaw, spinach and samphire, citrus reduction
- Gloucester Old Spot pressed ham hock, Bramley chutney, chicory, rye toast
- Pulled Welsh lamb, mint pesto, potato and spinach hash
- Grilled line-caught Cornish mackerel, radish, samphire, beetroot gel
- Mushroom and chestnut pate, tarragon, fermented cranberries (ve)
- Cauliflower and chestnut soup, Cropwell Bishop Stilton scone (veo)

Mains

- Norfolk Bronze turkey, fondant potato, pigs in blankets, roast parsnip, glazed carrot, fried truffle, Brussel sprouts
- Roast Welsh lamb, Jerusalem artichoke puree, Parmentier potatoes, smoked garlic green beans, mint jus
- Scottish salmon, charred sprouting broccoli, crushed purple potatoes, crispy kale, citrus glaze
- Baked monkfish, serrano ham, Brussel sprouts, Anya potato hash, candied samphire, Pernod tomato sauce

Mains cont.

- Wild mushroom and black truffle ravioli, wilted spinach, parmesan crust (v)
- Pumpkin and sweet potato nut roast, baked cauliflower, red pepper and onion puree, parsley oil (ve)

Puddings

- Blackberry Eton mess (v)
- Lemon and cranberry posset, sage shortbread (v)
- Baileys yule log, candied cherry and hazelnuts (v)
- Plum and Amaretto Christmas pudding, nutmeg sauce, winter berries (v)
- Artisan cheese, organic chutney, grapes and homemade crackers (£3.00 supplement)
- Orange sticky pudding, whisky caramel, almond ice cream (ve)

One menu for all guests.

Choice menu supplement £13 + VAT pp





Midnight Munchies

- Truffle cheese and ham toastie
- Cranberry mac and cheese bite (v)
- Spinach and mushroom ciabatta pizza (veo)
- Beef brisket slider, tomato relish, smoked Applewood
- Sweet potato and falafel slider, roasted peppers, whipped avocado (ve)

British Cheese Station

- Blacksticks blue, Somerset brie, Worcester Hop
- Selection of breads and biscuits
- Grapes, celery, dried fruit, nuts
- Rhubarb and Bramley apple relish
- Green tomato pickle

Nibble Selection

- Shatta nut mix (ve)
- Truffle sage mushroom puffs (v)
- Falafel picos (ve)
- Monkey nuts (ve)
- Mini chestnut tarts (v)

Don't just take our word for it

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Thank you for hosting our Christmas party, the event was great, everyone had a lovely time! The room set up in both spaces was absolutely amazing, the presentation of the dishes was lovely, and the service was great! All staff were kind and helpful throughout the evening

Pharo Management, December 2019

Our Christmas Party went really well! I was so impressed with how we were assisted prior to the event and also on the day- very hands on resolving any issues. Catering staff were also very helpful on the night. We had endless amounts of very positive feedback on how lovely the venue was, so thank you so much.

EPFIF, December 2019

Many thanks for a lovely event last night. It went very well and I have had very positive feedback regarding the venue, your exceptional staff, food and drink. Your waiting team that were working on the night were extremely good, polite, professional and very much on the ball. They are a credit to Carlton House so please pass on my gratitude and thanks for their hard work and wonderful service.

Petrofac, February 2020

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Let's get festive
You can speak to us in a number of
ways.

Call us
0207 969 5224

Email us
info@10-11cht.co.uk

In person
Viewings available, please contact us via one of the
above methods to arrange.

Visit our social media pages for some venue
inspiration!

