

EVENT MENUS

AUTUMN / WINTER



{10-11}

CARLTON HOUSE TERRACE

EST · 1847

SEARCYS

LONDON

SUSTAINABILITY PLEDGES

We are ensuring sustainability is at the heart of our business, with a series of new pledges across our restaurants, bars and events venues.



We celebrate English sparkling wines, working closely with Nyetimber, Greyfriars and Furleigh Estate



Our bespoke chocolates have been created by William Curley, four-times winner of Best British Chocolatier title



All our cooking chocolate is organic, Fairtrade and Rainforest Alliance-certified



Our signature smoked salmon is caught and smoked at a family-run smokehouse on the edge of Aberdeen harbour



We only use pole and line-caught tuna, which is a sustainable fishing method used to catch tuna, one fish at a time



All our fresh and frozen prawns are Marine Stewardship Council-certified



Up to 90% of seasonal fruit and veg on our menus are British



We only use British-harvested rapeseed oil in cooking



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming within 48-mile radius from our venues



We celebrate signature seasonal English apples at all our cafes. We offer a free bowl with all our meetings packages



All our milk is British Red Tractor-certified



We only use British-milled flour



All our teas are ethically and responsibly sourced



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



All our fresh eggs are British free-range



We only source British meat and poultry



All our bacon is British-reared and dry-cured



By using the freshest, best-quality ingredients sourced responsibly from local suppliers, we create a better experience for our customers, the community, and in ways that benefit the environment.

BREAKFAST

Breakfast is one of the most important meals of the day so why not start with one of the following packages or choose from our list of individual items below.

We offer a selection of Canton Teas sourced directly from small, family-run farms.

Our coffee is ethically and responsibly sourced from a small cooperative in Jaen & San Ignacio, Peru.

MINIMUM OF 10 GUESTS FOR ALL ITEMS BELOW

TEA AND COFFEE	£3.00
TEA, COFFEE AND BISCUITS	£3.75
TEA, COFFEE AND PASTRIES	£6.00

BUSINESS BREAKFAST £14.50 PER PERSON

Tea, coffee and fruit juice
Selection of Danish pastries (v)
Selection of whole fruit (ve)
Greek yoghurt and granola (v)
Smoked Wiltshire bacon and egg baps

FULL ENGLISH BUFFET £17.95 PER PERSON

(Minimum of 20 guests)
(£3.00 supplement per person for a seated breakfast)
Tea, coffee and fruit juice
Scrambled free range eggs and chives
Smoked Wiltshire streaky bacon
Cumberland sausages
Button mushrooms with garlic and parsley
Hash browns
Thyme roasted vine tomatoes

FROM THE FIELD £3.50 PER ITEM

Greek yoghurt, cranberry, nutty granola, honey (v)
Natural yoghurt, orange, blueberry, chia (v)
Banana oat pot, dates, apple, maple (ve)

FROM THE BAKERY £3.00 PER ITEM

Sweet mini muffins (v)
Feta, spinach and pepper muffins (v)
Banana bread (v)
Peanut butter flapjack (v)
Homemade cookie and biscuit tin (v)
Spinach and chive muffin (ve)
Large croissant, Tiptree preserves (ve)
Homemade energy bars (ve)

PICKED FROM THE ORCHARD £2.50 PER ITEM

Fresh fruit skewer (ve)
Whole seasonal fruit selection (ve)
Fresh fruit salad (ve)

SMOOTHIE BARS SERVED IN MINI MILK BOTTLES

£2.50 PER BOTTLE
(Minimum of 10 per flavour)
Beetroot, pear, mint (ve)
Banana, cocoa, cashews, almond milk (ve)
Carrot, orange, lime (ve)
Kale, spinach, kiwi, green apple, cucumber (ve)
Avocado, chia, coconut milk (ve)
Grapefruit, ginger, lemon, turmeric (ve)

HOT BREAKFAST £4.00 PER ITEM

CHOOSE YOUR BREAD:

Sour dough bap
English muffin
Bloomer bread
Croissant bun (£4.50 per item)

CHOOSE YOUR FILLING:

Smoked Wiltshire bacon
Cumberland sausage
Vine tomato, brie and spinach (v)
Scrambled egg and avocado (v)
Poached egg, spinach and hollandaise (v)



GREAT BRITISH BAKE OFF

Choose two of your favourites from the list below to add to your morning or afternoon break.

MINIMUM OF 10 GUESTS
£5.00 PER PERSON

Salted peanut brownie, coffee cream

Victoria sandwich

Coffee and hazelnut cake

Scones with preserves, clotted cream

Sweet mini muffins

Banana bread

Pear and lemon loaf

Apple and thyme baked tart

Earl grey and lavender cupcake

Spiced carrot cake

Beetroot seeded cake

Peanut butter flapjack

Homemade cookies

Feta, pepper and courgette muffin

Spinach and chive muffin (ve)

Large croissant, Tiptree preserves (ve)

Orange drizzle cake (ve)

Dark chocolate and courgette cake (ve)

Homemade energy bars (ve)

SPRING / SUMMER 2019

(v)=vegetarian (





WORKING LUNCHES

Our delicious sandwiches are lovingly made on site daily, using bread from our London based bakery, The Bread Factory. Our soups are freshly made in our kitchen and are packed full of seasonal ingredients. Our selection of salads are both hearty and energizing, full of flavour and nutrients to keep you satisfied.

Our sandwich list is devised on a daily basis offering fresh and delicious fillings. Our chef prepares 6 fillings per day including meat, fish, vegetarian and vegan options to ensure there is something for everyone.

CHEF'S SELECTION OF SANDWICHES, whole fruit and crisps	£15.00 PER PERSON
CHEF'S SELECTION OF SANDWICHES, cup of soup and whole fruit	£18.50 PER PERSON
CHEF'S SELECTION OF SANDWICHES, two salads and whole fruit	£19.95 PER PERSON
ADD FRUIT JUICE	£1.50 PER PERSON

SOUPS

Chorizo, celeriac, hispi broth
Sweetcorn chowder (v)
Broccoli and cheddar (v)
Spiced parsnip (v)
Tomato, split pea, lentil (ve)

SALADS

Driftwood goat's cheese, courgette, chicory,
lemon and pea dressing (v)
Borlotti bean, kale, olives, heritage
tomatoes (ve)
Red slaw, beetroot, golden sultanas (ve)
Quinoa, charred broccoli, chili, lime (ve)
Orzo, artichoke, peppers, chervil dressing (ve)

GRAZING LUNCH STATION

Choose three hot savoury bites, two hearty and energizing salads and one of our British desserts.

MINIMUM OF 10 GUESTS

£23.50 PER PERSON

Add fruit juice £1.50 per person

INCLUDES A BREAD BASKET, SHARING SELECTION OF BRITISH CHEESE, CURED MEATS AND HOMEMADE CHUTNEYS

CHOOSE THREE SAVOURY BITES

Searcys sausage rolls with mustard
Smoked chicken and aubergine skewer, mustard dressing
Hen's Scotch egg, heritage tomato chutney
Chicken liver parfait, sourdough croute, Cumberland sauce
Poached salmon, pickled cucumber, dill mayonnaise
Fishcake, tartare sauce
Smoked haddock and sweetcorn tart
Spinach, pumpkin and feta roll (v)
Tortilla, roast tomato, aioli (v)
Tempura tofu, chili, lime dressing (ve)
Quinoa, walnut and squash cake, hummus (ve)

CHOOSE TWO SALADS

Driftwood goat's cheese, courgette, chicory, lemon and pea dressing (v)
Borlotti bean, kale, olives, heritage tomatoes (ve)
Red slaw, beetroot, golden sultanas (ve)
Quinoa, charred broccoli, chili, lime (ve)
Orzo, artichoke, peppers, chervil dressing (ve)

CHOOSE ONE OF OUR BRITISH INSPIRED DESSERTS

Winter trifle
Ginger and lemon sticky cake (v)
Spiced fruit cake (v)
Treacle tart (v)
Polenta cake (ve)



DAY DELEGATE CATERING PACKAGES

All our delegate packages include unlimited filtered water throughout the day

MINIMUM OF 20 GUESTS

CLASSIC £42.50 PER PERSON

MORNING BREAK

Tea, coffee, pastries and fruit skewers

MID MORNING

Tea, coffee and biscuits

LUNCH

Your choice of fork buffet

AFTERNOON

Tea, coffee and biscuits

PREMIUM £46.50 PER PERSON

MORNING BREAK

Tea, coffee, pastries, fruit skewers and granola bars

MID MORNING

Tea, coffee and biscuits

LUNCH

Your choice of fork buffet with unlimited flavoured water

AFTERNOON

Tea, coffee and homemade cakes

DELUXE £51.00 PER PERSON

MORNING BREAK

Tea, coffee, pastries

Fruit skewers

Greek yoghurt, honey and pumpkin seed granola

Mini breakfast rolls

MID MORNING

Tea, coffee and homemade cookies

LUNCH

Your choice of fork buffet with unlimited flavoured water

AFTERNOON

Tea, coffee and homemade scones with clotted cream and jam



FORK BUFFET

£35.95 PER PERSON

£3.00 supplement per person is applicable for a seated buffet

Minimum of 20 guests

CHOOSE ONE DISH FROM EACH CATEGORY BELOW

MEAT

Chicken pastilla, almonds, raisins, preserved lemon, coriander, cumin
yoghurt

Searcys Cottage pie

Spiced lamb casserole, puy lentils, turnips, redcurrants

FISH

Fisherman's pie, Atlantic prawns, free range egg, potato

Smoked haddock fillet, potato cake, spinach, hollandaise

Baked salmon fillet, sweet potato, baked fennel

VEGETARIAN

Pinto bean, piquillo pepper, artichoke bake (v)

Wild mushroom, ricotta lasagne (v)

Roast pumpkin, forest mushrooms, caraway cream (veo)

SIDE DISHES

Bubble and squeak (v)

Maple glazed pink firs, hazelnut crumb (ve)

Sweet potato wedges, coriander, chili, lime (ve)

Saffron braised rice (ve)

Quinoa, lemon, thyme (ve)

SEASONAL VEGETABLES

Honey roast, thyme carrots (v)

Creamed leeks, spinach (v)

Ratatouille, toasted breadcrumbs (ve)

Cauliflower, lemon, walnut (ve)

Braised red cabbage (ve)

SALADS

Driftwood goat's cheese, courgette, chicory, lemon and pea dressing (v)

Borlotti bean, kale, olives, heritage tomatoes (ve)

Red slaw, beetroot, golden sultanas (ve)

Quinoa, charred broccoli, chili, lime (ve)

Orzo, artichoke, peppers, chervil dressing (ve)

DESSERT

Winter trifle

Chocolate and pistachio choux bun (v)

Lemon and thyme apple tart, vanilla cream (v)

Sticky toffee pudding, crème fraîche (v)

Salted peanut brownie, coffee cream (v)

Orange drizzle cake (ve)

Spiced pineapple, coconut cream (ve)

COMPLIMENTARY FRUIT BOWL

Add a second dessert £3.95 per person

Add flavoured water £1.00 per person



AFTERNOON TEA

Available between the hours of 2pm to 5pm

MINIMUM OF 10 GUESTS

Seated afternoon tea supplement £3.00 per person

CLASSIC AFTERNOON TEA £19.50 PER PERSON

A selection of three finger sandwiches

Traditional scones with clotted cream and jam

A selection of three artisan cakes

Tea and coffee

CHAMPAGNE AFTERNOON TEA £27.00 PER PERSON

A selection of finger sandwiches and savoury tarts

Traditional scones with clotted cream and jam

A selection of petite cakes

Layered verine glasses of delicious seasonal flavours and textures

Glass of house champagne

ADD A GLASS OF CHAMPAGNE FOR £8.50

ADD A GLASS OF PROSECCO FOR £7.00



CANAPES

Our flexible canape service can be tailored to suit any party. Should you wish to theme or brand the presentation of your canapes, simply talk to your catering events planner and we can discuss this with you.

Minimum of 10 guests

FOUR PER PERSON £15.00

(To be ordered when followed by a seated meal)

SIX PER PERSON £19.00

EIGHT PER PERSON £23.00

TEN PER PERSON £27.00



MEAT

Confit Lancashire lamb, harissa polenta, garden mint mayonnaise

Roast sirloin of beef, potato and horseradish rosti, heritage carrot

Confit duck, pistachio crumb, cranberry gel, sourdough croute

Crispy pork cheek, mustard mayonnaise

Smoked chicken mousse, sweetcorn puree, crispy skin

Chorizo tortilla, tomato chutney

FISH

Lemon cured Scottish salmon, crème fraiche and caviar

Smoked haddock and spring onion croquette, caper aioli

Seared tuna, golden beetroot puree, walnut crumb

Searcys smoked salmon, crispy cup, lemon crème fraiche

Crispy cod cheek, saffron aioli

Smoked mackerel and shelled pea tart, beetroot puree

VEGETARIAN

Butternut squash tart, chestnut pesto (v)

Truffle Croxton Manor goats curd, olive crumb, tomato cone (v)

Wild mushroom arancini, bearnaise sauce (v)

Winter spiced polenta, pumpkin puree (ve)

Spiced aubergine, red pepper, coriander, crostini (ve)

Roast butterbean falafel, marjoram, spinach pesto (ve)

DESSERT

Lemon and thyme tart (v)

Selection of homemade macarons (v)

Pear frangipane, hazelnut (v)

Toffee banana choux (v)

Rum and raisin cheesecake (veo)

Orange brandy truffles (ve)

ADD UNLIMITED HOUSE WINE,
BEER AND SOFT DRINKS
£12.00 PER HOUR

BOWL FOOD

Bowl food is an excellent way of providing small portions of delicious dishes that always prove a fantastic hit with any guest. Tray served by our staff in ceramic bowls and designed to eat standing up, they are both a substantial and stylish alternative to finger buffets. The bowl food menu can be designed and served in keeping with the theme of your event. Our catering events planner would be delighted to discuss this with you in more detail.

Minimum of 10 guests

£22.00 PER PERSON

Select 4 bowls from the below

SAVOURY

- Pork shoulder croquette, cumin roast heritage carrot, caraway crumble
- Coronation chicken, apricot, golden raisin, walnut puree
- Confit duck leg, chicory, fine beans, apricot chutney
- Slow braised Rhug Estate blade of beef, thyme mashed potato, pickled turnip
- Roast cod loin, Jerusalem artichoke, broccoli, smoked fish cream, parsley oil
- Scottish salmon, roast heritage beets, celeriac, dill
- Pan fried hake, borlotti beans, Swiss chard, lemon dressing
- Gin cured sea trout, cucumber, compressed fennel, lemon and lime set cream
- Beetroot salad, goat's curd, marjoram, Taylor's Gold pear (v)
- Sweet potato barley risotto, parsnip and beetroot crisps (v)
- Chickpea croquettes, radicchio, hazelnut, carrot puree (ve)
- Artichokes, soused roots, burnt apple puree (ve)



SWEET

- Bread and butter pudding, vanilla and orange custard (v)
- Gin and tonic verrine, popping candy, lime crunch (v)
- Dark chocolate sponge, peanut mousse, shortbread (v)
- Sticky toffee pudding, whisky caramel, almond crumb (ve)
- Compressed fruit, coconut cream, pomegranate (ve)

ADDITIONAL BOWLS

£5.00 EACH

ADD UNLIMITED HOUSE WINE, BEER AND SOFT DRINKS

£12.00 PER HOUR

RECEPTION PACKAGES

Opt for a combination of canapes and bowl food for your event

Select your chosen package for all guests from the list below, then pick your dishes from the canape and bowl food menus provided



ST JAMES

£22.00 PER PERSON

This is recommended for receptions lasting up to 1.5 hours

Selection of 4 canapes per person

Selection of 2 bowls per person

THE MALL

£28.00 PER PERSON

This is recommended for receptions lasting up to 2 hours

Selection of 5 canapes per person

Selection of 3 bowls per person

CARLTON HOUSE

£33.00 PER PERSON

This is recommended for receptions lasting up to 2.5 hours

Selection of 6 canapes per person

Selection of 4 bowls per person

ADD UNLIMITED HOUSE WINE, BEER AND
SOFT DRINKS
£12.00 PER HOUR



NIBBLES

£4.00 PER PERSON

CHOOSE THREE ITEMS FROM THE BELOW

Mixed salted nuts (v)

Spiced nuts (v)

Roast pork crunch bites (v)

Roasted vegetable crisps (v)

Slightly salted crisps (v)

Wasabi peas (v)

Marinated Spanish olives (v)

DELUXE NIBBLES

£7.00 PER PERSON

SELECT TWO ITEMS FROM ABOVE AND
TWO FROM BELOW

Cheddar cheese palmiers

Basil and pine nut puffs

Cheese and olive pastry twists

Flavoured popcorn (v)

PRIVATE DINING

By using the freshest, best-quality ingredients sourced responsibly from local suppliers, we create a better experience for our customers, the community, and in ways that benefit the environment. Because we use seasonal ingredients, our menus will change slightly throughout the seasons to reflect the best produce available.

Minimum 10 guests

FROM £50.50 PER PERSON, INCLUDING COFFEE
AND PETIT FOURS

Select one menu for all guests

Choice menu supplement £12.00 per person

Add a glass of prosecco on arrival £7.00 per person

Add ½ bottle house wine and unlimited mineral water £13.00 per person

STARTERS

Guinea fowl and ham hock terrine, baby vegetables, mustard emulsion

Crispy pig's cheek, radicchio, textures of apple

Coronation chicken, apricot, golden raisin, walnut puree

Confit duck leg, chicory, fine beans, apricot chutney

Picanha beef, soft boiled quails' egg, citrus dressing

Gin cured sea trout, cucumber, compressed fennel, lemon and lime set cream

Portland crab, chicory, cranberry, olive oil tuile (£2.50 supplement)

Red gurnard, pepper, fennel, Yukon Gold, bouillabaisse sauce

Mackerel rillettes, horseradish mousse, walnut bloomer

Monkfish cheeks, cured ham, blood orange puree

Mushroom and chestnut tortelloni, butternut squash velouté, pumpernickel crumb (v)

Truffle parsnip soup, Beenleigh Blue goujere, walnut crumb (v)

Beetroot salad, goat's curd, marjoram, Taylor's Gold pear (v)

Chickpea croquettes, radicchio, hazelnut, carrot puree (ve)

Artichokes, soused roots, burnt apple puree (ve)

SPRING / SUMMER 2019

(v)=vegetarian (ve)=vegan (veo) vegan option available



PRIVATE DINING (CONTINUED)

MAINS

Slow braised blade of beef, thyme mashed potato, pickled turnip

Ox cheek carbonnade, Guinness, forest mushrooms, Sarladaise potatoes

Roast Goosnargh chicken, pink firs, baked onions, caramelised chestnuts, tarragon sauce

Loin of Sussex pork, pork shoulder croquette, cumin roast heritage carrot, caraway crumble

Rhug Farm loin of venison, brown butter mousseline, sprout tops, blackberry jus (£5.00 supplement)

Lake District rump of lamb, kohlrabi, rosemary mash, wilted greens

Roast cod loin, Jerusalem artichoke, broccoli, smoked fish cream, parsley oil

Scottish salmon fillet, roast heritage beets, celeriac, dill

Pan fried halibut, salsify, sea vegetables, burnt apple puree (£7.00 supplement)

Seabass, Parisienne potatoes, sea beets, cauliflower, almond milk tuile

Pan fried hake and borlotti bean stew, mussels, Swiss chard

Cornish sea trout, truffle mashed potato, forest mushrooms, samphire

Roast pumpkin, capers, sage, pumpkin seed pesto, ricotta, garlic puree (v)

Roast Jerusalem artichoke, crispy skin, feta, garlic labneh, dukkah (v)

Sweet potato barley risotto, parsnip and beetroot crisp, parmesan (v)

Grilled polenta, braised and charred tender stem broccoli, freekeh, smoked almond, lemon (ve)

Glazed Crapaudine beetroot, pressed potato, pear, walnut, roots, parsnip puree (ve)



DESSERTS

Ginger cake, lemon ice cream, honey tuile, crème fraîche (v)

Wine poached winter fruit, vanilla sponge, clotted cream ice cream

Chocolate cheesecake, cranberry, mint cream

Candied walnut parfait, dark chocolate ganache, beetroot ice cream

Orange sticky toffee pudding, whisky caramel, almond ice cream (ve)

Sweet potato and pumpkin pie, Italian meringue, hazelnut biscuit (ve)

Three British artisan cheese, apple chutney, grapes and homemade crackers (£3.00 supplement)

Five British artisan cheese, apple chutney, grapes and homemade crackers (£5.00 supplement)

We may suggest slight modifications to your chosen menu so you receive the best quality ingredients throughout the season

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.

FOR MORE INFORMATION PLEASE CONTACT:

{10-11}

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EST · 1847

SEARCYS

LONDON