

{ 10-11 }

CARLTON
HOUSE
TERRACE

AUTUMN &
WINTER
MENU 2025/2026



EST. 1847

SEARCYS

LONDON

{10-11}
CARLTON
HOUSE
TERRACE

REFRESHMENTS
AND BREAKS

BREAKFAST

SANDWICH 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 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

BY SEARCYS



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Minimum of 10 guests

DRINKS

Freshly brewed tea and coffee	£4.10
Freshly brewed tea and coffee, biscuits (v) (or upgrade for freshly in-house baked treats £1.00)	£4.75
Freshly brewed tea and coffee, mini pastries	£6.75
Freshly brewed tea and coffee, cake bites (v)	£8.00
10-11 CHT still and sparkling filtered water (1 litre)	£3.75
Seasonal fruit smoothies	£4.00
Fruit juice (1 litre)	£7.50
All day freshly brewed tea and coffee station	£12.95

FOOD

Biscuits (v)	£1.00
Mini pastries	£3.80
Flapjack (ve)	£3.80
Homemade cake (v)	£6.50
Scones, clotted cream, preserves (v)	£7.00
Whole fresh fruits (v)	£3.00
Sliced fresh fruit platter (v)	£4.75
Chef's selection of three nibbles (v)	£6.95

notes
COFFEE ROASTERS

Our Notes coffee was sourced from Datterra, with whom we've launched The Roas-tree Club, a sustainability initiative that promises to plant and maintain 1 tree for the next decade for every 20kg of coffee we have bought from them. Datterra is also a carbon-negative coffee producer, meaning we are also offsetting our carbon footprint too.

NEMI

Specialist London-based tea company that offers a variety of tea blends, including loose-leaf, teabags, and a chai syrup. Providing employment to refugees, giving them local work experience and job readiness skills to enter the UK workforce and integrate into broader society. All of the teabags are plastic-free, the packaging is biodegradable, and the teas are organic-certified.

(v) Vegetarian (ve) Vegan 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 £12.95

Fresh mini pastries (v)
Fruit salad (ve)
Freshly brewed tea and coffee and juice (v)

Simple English breakfast £14.95

Smoked Wiltshire bacon *or* winter roots,
umami glazed, smoky tomato ketchup (ve)
English muffins
Freshly brewed tea and coffee and juice (v)

Deluxe breakfast £15.95

Fresh mini pastries (v)
Fruit salad (ve)
Yorkshire rhubarb, kefir overnight oats,
flax seed crunch (ve)
Freshly brewed tea and coffee and juice (v)

Plant-based pancakes £6.50

With seasonal fruits (ve)

Breakfast English muffins £7.50

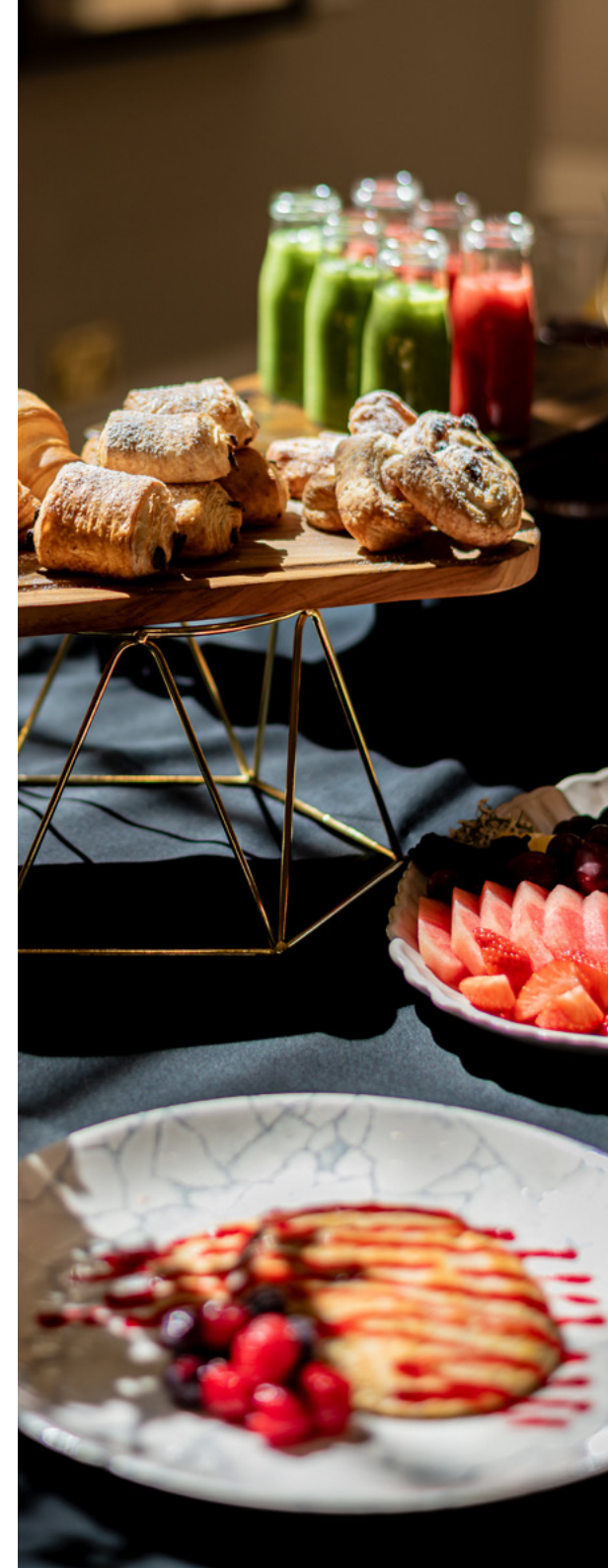
With smoked Wiltshire bacon *or*
winter roots, umami glazed, smoky
tomato ketchup (ve)

**Coconut yoghurt, berry compote,
linseed** (ve) £5.50

**Yorkshire rhubarb, kefir overnight
oats, flax seed crunch** (v) £5.50

Flapjack (ve) £3.80

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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 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	£25.00
Chef's selection of sandwiches, 3 finger food items, 1 dessert, seasonal fruits	£32.50
Add the chef's selection of 2 salads (ve)	£4.00
Add a seasonal chef's choice soup	£4.50
Selection of soft drinks	£3.00

FINGER FOOD

Vegetable pakora, mango chutney (ve)

Sweet potato falafel, coconut tzatziki (ve)

BBQ jackfruit spring roll, sweet chili dip (ve)

Salmon, leek and dill tart

Chorizo and caramelised onion sausage roll

Grilled beef skewers, chimichurri dip

Dessert

Islands triple chocolate brownie (ve)

Bread & butter pudding, macerated clementine (v)

Coconut, mango and passion fruit meringue (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

Minimum of 20 guests

£39.95 per guest

Seated hot fork buffet supplement
£5.00 per guest

Additional main course £8.00 per guest

Additional dessert £4.00 per guest

Selection of soft drinks £3.00 per guest

Embrace a 10% discount with
our Sustainable Chef's Choice
food selection.

Ask our team to find out more.

MAINS

Creamy lentil okra curry bowl (ve)

Pumpkin, artichoke, mozzarella and pesto
pasta (v)

Miso and ginger tofu, rice noodles (v)

Sesame tuna poke, sushi rice

Spicy aromatic lamb, minted couscous

Korean beef bulgogi, fragrant rice

SALADS

Kale, chickpea, avocado and sesame (ve)

Wild rice, butternut squash and
pomegranate (ve)

Spiced sweet potatoes, quinoa, toasted
seeds, Swiss chard and halloumi cheese (v)

Spinach, rocket, shaved fennel, orange and
parmesan (v)

DESSERTS

Apple and quince Victoria sponge (ve)

Islands chocolate log, candied ginger
and honeycomb (v)

Almond cherry Bakewell tart, vanilla
cream (v)

Lemon and cranberry posset, sage
shortbread (v)

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AFTERNOON TEA

Minimum of 15 guests

£31.50 per guest with a selection of tea and freshly brewed coffee

Add a glass of Champagne
£13.50 per guest

Add a glass of prosecco
£8.00 per guest

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



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Ask our team to find out more.

SAVOURY

Hummus and grilled vegetables on granary (ve)

St. Ewe's free-range egg mayonnaise and cress on white (v)

Searcys smoked salmon, cream cheese and dill on granary

Butternut squash and sage tart

SWEET

Homemade plain and golden raisin scones,
Devonshire clotted cream and raspberry jam (v)

Apple and quince Victoria sponge (ve)

Black cherry macaroon gateaux (v)

Coconut, mango and passion fruit meringue (v)

Cranberry choux, orange cremeux (v)

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CANAPÉS

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

Minimum of 20 guests

4 canapés per guest £23.50

6 canapés per guest £27.00

8 canapés per guest £30.00

Additional canapés £4.00

Embrace a 10% discount with
our Sustainable Chef's Choice
food selection.

Ask our team to find out more.

COLD

Mushroom pate, pickled enoki, rye crisp (ve)

Breaded brie with cranberry (v)

Pomme pave, cod taramasalata,
salmon caviar

London cured smoked salmon, crab mousse
roulade, kalamansi gel

HOT

Heritage beetroot terrine, hazelnut cream (ve)

Mac and cheese croquette, mustard
mayonnaise (v)

Shrimp toast, sweet & sour gel

Steak and chips, beetroot horseradish

Jerusalem artichoke and chestnut tart,
roasted chicken crackling

SWEET

Islands chocolate truffle and salted caramel
tears (ve) (gf)

Cranberry choux bun, orange cremeux (v)

Baked cinnamon cheesecake (v)

Lemon madeleine (v)

Unlimited drinks package
from £20.50 per guest

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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 £37.00

6 bowls per guest £39.50

Additional bowl £8.50

Embrace a 10% discount with our Sustainable Chef's Choice food selection.

Ask our team to find out more.

COLD

Cumin spiced cauliflower, sweet potatoes, chilli and coriander lentils, coconut yoghurt (ve)

Roasted beetroot, radish, rocket and feta (v)

Cornish crab, brown crab mayonnaise, brioche crumbs

Grilled chicken and harissa root vegetables, tzatziki

HOT

Purple broccoli and paneer dhansak (ve)

Butternut squash and chickpea tagine, giant couscous (v)

Cornish pollock, Jerusalem artichoke puree

Spicy aromatic lamb, minted couscous

Braised featherblade, creamy garlic potatoes

Ham, egg, chips

SWEET

Apple and quince Victoria sponge (ve)

Islands chocolate log, candied ginger, honeycomb (v)

Almond cherry Bakewell tart, vanilla cream (v)

Lemon and cranberry posset, sage shortbread (v)

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PRIVATE DINING

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

Menu choices are to be preselected ahead of the event. A la carte dining options not available.

Minimum of 15 guests

Embrace a 10% discount with our Sustainable Chef's Choice food selection.

Ask our team to find out more.

From £68.50 per guest including coffee and petits fours

Two course menu option **£51.50 per guest**

Choose two dishes from each course for the whole party (**supplement £20.50 per guest**)

Add three canapés per person to a pre-dinner reception **£17.50 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 **£18.00 per guest**

STARTERS

Salt baked heritage carrots, pine nut and barley crumb, roasted garlic aioli (ve)

Chestnut, mushroom mille-feuille (ve)

Burrata, Jerusalem artichoke, truffle salsa (v)

Searcys gin and beetroot cured sea trout, blood orange and coriander

Smoked duck, celeriac and apple remoulade burnt onion, Wildfarmed sourdough

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Menu choices are to be preselected ahead of the event.
A la carte dining options not available.

Minimum of 15 guests

MAINS

Jerusalem artichoke and cep risotto, winter endive salad (ve)

Crispy polenta, winter ratatouille, whipped goat's cheese (v)

Roasted Cornish cod, fondant potatoes, spinach, mooli spaghetti, citrus cream

Short rib of beef bourguignonne, confit onion, mash, portobello mushroom

Spiced breast guineafowl, gratin potatoes, braised cabbage, light honey jus

DESSERTS

Searcys sticky toffee pudding, toffee sauce, vanilla Chantilly (ve)

Meringue, forced Yorkshire rhubarb, wildflower honey cream, oat crumb (v)

Poached clementine and mascarpone tiramisu (v)

Searcys lemon meringue tart, winter berries (v)

Chocolate truffle torte, blood orange, crystalised chestnuts (v)

CHEESE

Three British Isle cheeses, celery, grapes, homemade chutney, biscuits
(£10.50 supplement per guest)

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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	£20.50	£27.00	£31.00	£38.00
Prosecco package Prosecco, non-alcoholic cocktails, wines, beers, soft drinks, water	£26.50	£33.00	£37.00	£43.00
House non-alcoholic package Selection of non-alcoholic cocktails, Prosecco O, pear & sage lemon fizz, softs drinks, water	£12.50	£15.50	£17.00	£19.00

Add a glass of Champagne on arrival
 £13.50 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.

ALCOHOL-FREE

SPARKLING DRINKS

Bottega 0% White	£25.00
Wild Life Botanicals Nude 0.5% ABV (classed as alcohol-free)	£28.00

NON-ALCOHOLIC COCKTAILS

£9.50

Pick two options for your event

Pentire Negroni (vegan)
Pentire Seaward, Pentire Coastal Spritz,
Lyre's aperitif rosso, orange slice

Coastal Bay Chai (vegan)
Pentire Coastal, Chai syrup, cloudy apple
juice, lime juice, cinnamon dusted rim

Winter Basil Still (vegan)
Pentire Seaward, basil syrup, grapefruit
juice, lime juice, basil garnish

BEERS

£5.50

Peroni Nastro Azzurro 0.0% (vegan)

SOFT DRINKS

£3.00

Fever Tree Lemonade
Fever Tree White Grape & Apricot
Fever Tree Ginger Beer

Coke

Diet coke

Pear and sage lemon fizz (1 litre) £8.50

Fruit juices (1 litre) £7.50



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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)	£95.00
Moët & Chandon, Brut Impérial, NV, Champagne (12% ABV, vegan)	£100.00
Veuve Clicquot, Yellow Label, Brut, NV, Champagne (12% ABV, vegan)	£105.00
Searcys Selected Cuvée, Brut, NV, Champagne (Magnum) (12.5% ABV, vegan)	£140.00

SPARKLING WINE

Bottega Poeti Prosecco Brut, Veneto, Italy (11% ABV, vegan)	£34.00
Bottega Poeti Prosecco Rosato Brut, Veneto, Italy (11.5% ABV, vegan)	£38.00
Gratien & Meyer Cuvée Flamme, Cremant de Loire Blanc, France (12% ABV, vegan)	£40.00
Silver Reign Rosé Brut, Kent, England (12% ABV)	£48.00
Searcys Classic Cuvée Brut, NV, Surrey, England (12.5% ABV)	£54.00
Chapel Down Classic Brut, England (12% ABV)	£68.00

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WHITE WINE

Flor de Lisboa Branco, Portugal (13% ABV)	£29.50
Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy (11% ABV, vegan)	£32.00
Steinbock Zero Riesling, Germany (0% ABV, vegan)	£32.00
Good Natured Organic Chenin Blanc, Spier, South Africa (12.5% ABV, vegan)	£34.00
Gavi Ca'bianca, Piemonte, Italy (12% ABV)	£35.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France (12.5% ABV, vegan)	£36.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand (12.5% ABV)	£37.00
Chapel Down Bacchus, Kent, England (12% ABV)	£42.00
WindVane Carneros Chardonnay, Napa/Sonoma, USA (14.5% ABV)	£44.00
Bolney Estate Pinot Gris, Bolney Wine Estate, West Sussex (11% ABV, vegan)	£57.00
Marcel Henri Cuvée, Daniel Chotard, Sancerre, Loire, France (13.5% ABV, vegan)	£64.00
Cigalus Blanc, Gérard Bertrand, Pays d'Oc, France (14% ABV, vegan)	£73.00

ROSÉ WINE

Rosato Colline delle Rosé, Organic, Sicily, Italy (12% ABV, vegan)	£30.00
Côtes de Provence, Mas Fleurey Rosé, Provence, France (12.5% ABV, vegan)	£35.00
Chapel Down English Rosé, England (12.5% ABV)	£46.00

RED WINE

Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy (12.5% ABV)	£29.50
Good Natured Organic Shiraz, Spier, South Africa (13.5% ABV, vegan)	£32.00
Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy (13% ABV, vegan)	£34.00
Gérard Bertrand Naturalys Pinot Noir Organic, Occitanie, France (13.5% ABV, vegan)	£38.00
Conde De Valdermar Crianza, Rioja, Spain (14% ABV, vegan)	£40.00
Catena Appellation Vista Flores Malbec, Mendoza, Argentina (13.5% ABV)	£40.00
Saint-Amour, Mommessin Les Grandes Mises, Burgundy, France (14% ABV, vegan)	£44.00
Cervoles Colors Negre, Costers del Segre, Catalonia, Spain (15% ABV, vegan)	£46.00
Luke's Pinot Noir, Balfour, Kent, England (12.5% ABV, vegan)	£53.00
Château Cissac, Haut Médoc, Bordeaux, France (13% ABV)	£56.00
St Joseph, Poivre et Sol, Francois Villard, Rhône, France (12.5% ABV, vegan)	£65.00

DESSERT WINE

La Fleur d'Or, Sauternes, Bordeaux, France (13.5% ABV, vegan) (375ml)	£40.00
Tokaji Szamorodni, Zsirai Winery, Hungary (13.5% ABV, vegan) (500ml)	£45.00

FORTIFIED WINE

Dow's Fine Ruby Port (19% ABV)	£36.50
Graham's Late Bottled Vintage (20% ABV)	£43.00

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SPIRITS

House spirits (25ml) and mixers

£8.50

BEERS & CIDER (330ml)

Camden Hells Lager (vegan)

Camden Town Pale Ale

Aspalls Suffolk Draught Apple Cider (vegan)

Peroni Nastro Azzurro Gluten-Free 5% (vegan)

£5.50

COCKTAILS

Pick two options for your event

Black Lines Rum Punch 8.4% ABV (vegan)

Two drifters signature rum, pineapple, passion fruit, ginger

Black Lines Espresso Martini 13.0% ABV (vegan)

Sapling Vodka, Espresso liqueur, cold brew coffee

Black Lines Pear & White Tea Fizz 8.4% ABV (vegan)

Sapling vodka, Kanpai sake, pear, white tea, Lemon, soda

Black Lines White Negroni 18.6% ABV (vegan)

East London gin, Suze, Dolin Blanc

£10.50

All rates are exclusive of VAT.

Minimum evenings and weekends rates apply, please ask for more information.



inclusion by design



In 2025, we are launching our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.



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.

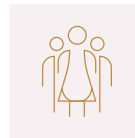
nurturing & growing talent



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



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



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



We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.

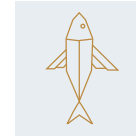


13 graduates from Hotel School are currently working in our business.

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.



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



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 menus, with the goal to make them 25% of all menus by the end of 2025.



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



In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving 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.



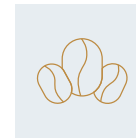
We promote mindful drinking by providing premium no- and low-alcohol options.



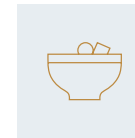
We will only use British RSPCA-assured fresh milk by the end of 2025.



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 2025 we are launching Nourish by Searcys conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low-moderate CO₂ footprint, measured using our Nutritics system.

step up



In 2025 we pledge to have a sustainability champion in every Searcys venue.



We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



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



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

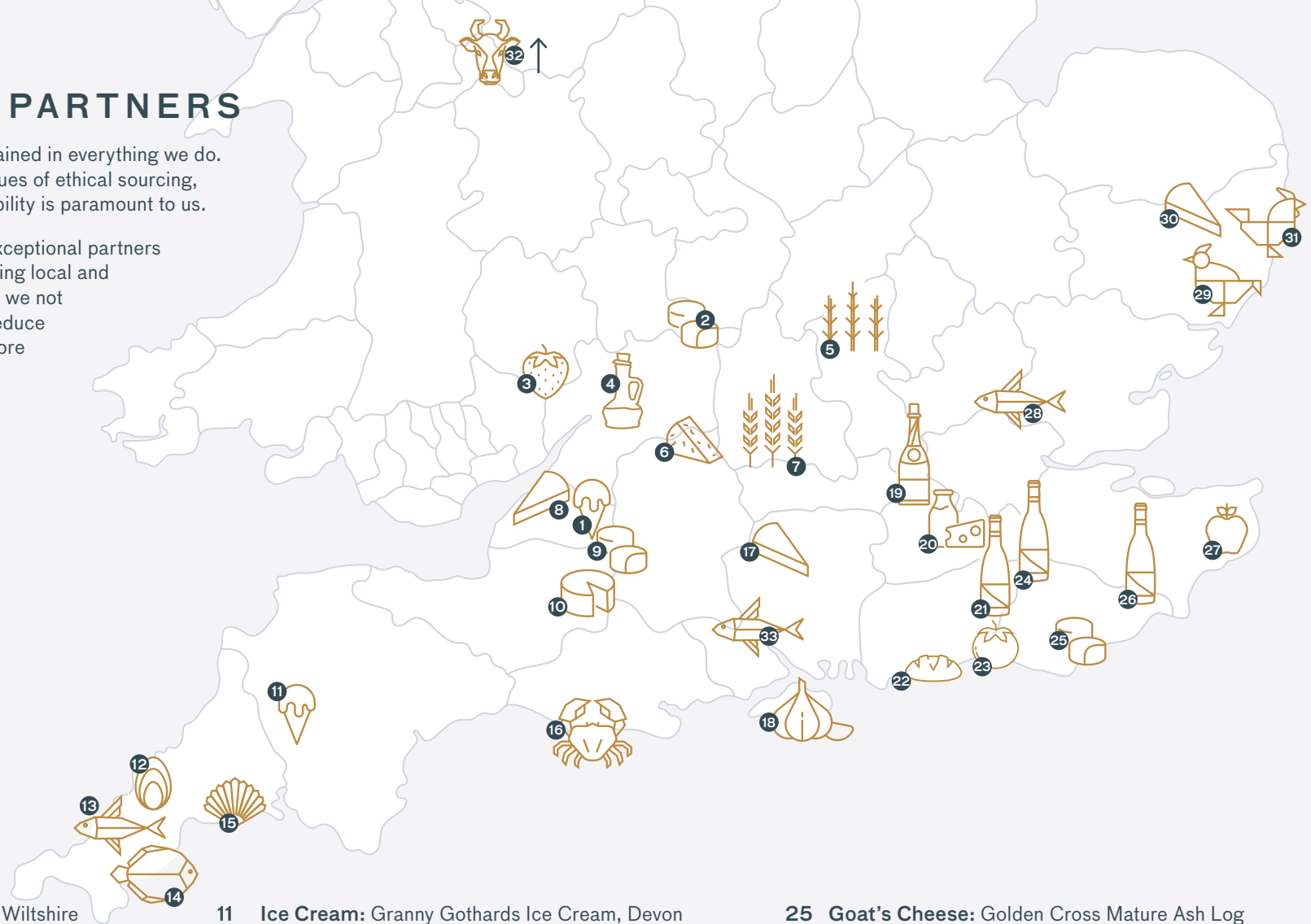


We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

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

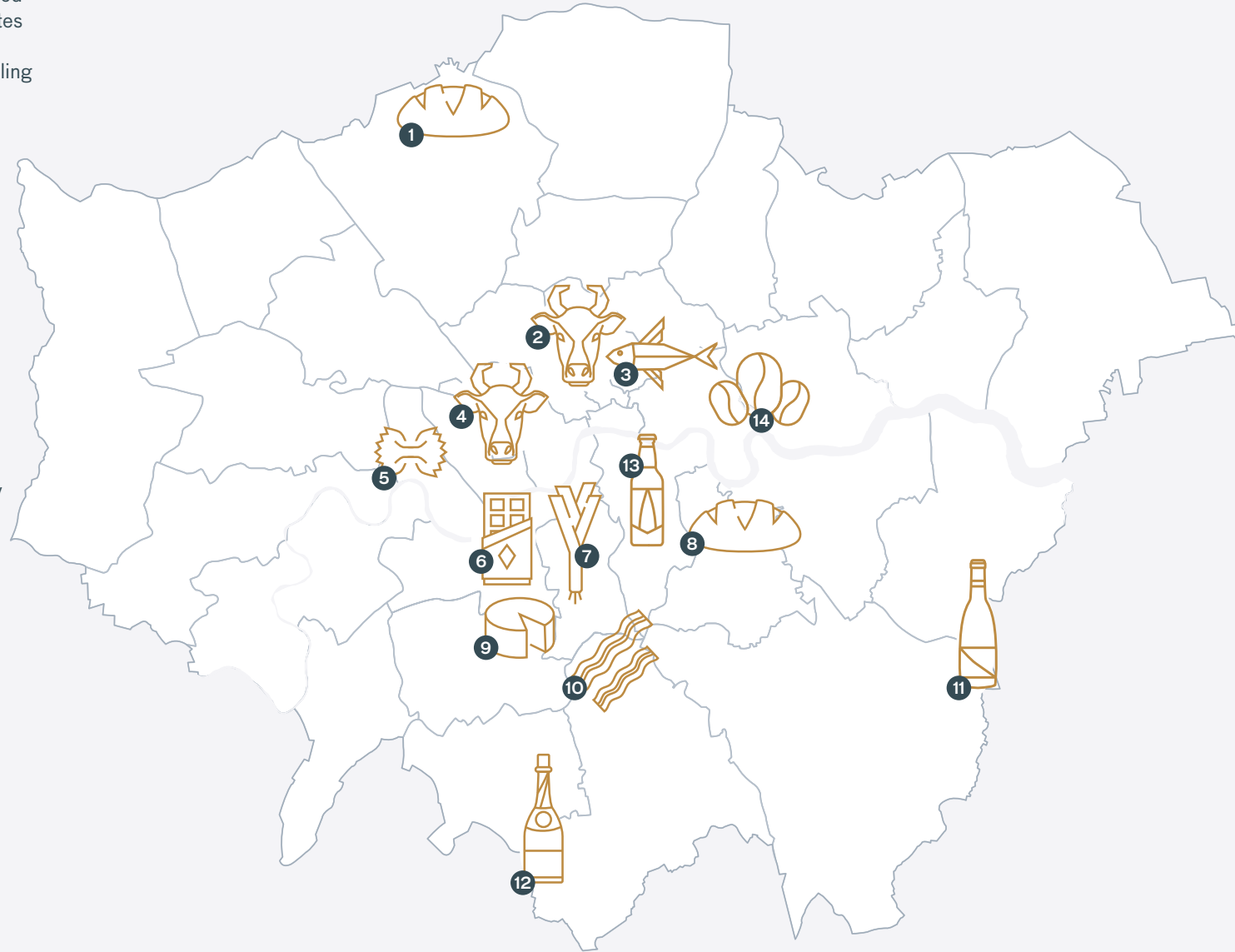
- 11 **Ice Cream:** Granny Gothards Ice Cream, Devon
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:** 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 **Guinea fowl:** 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 2025/2026

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

