



{10-11}  
CARLTON  
HOUSE  
TERRACE



CHRISTMAS MENUS

EST · 1847

SEARCYS

LONDON



# 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 and The Mall.

Enjoy intimate festive dining 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 and no party is complete without music to dance the night away and **Blank Canvas Entertainment** will ensure that no one leaves the dance floor.

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Like the beautiful building of {10-11} Carlton House Terrace, Searcys have a long and illustrious history since being established in 1847 by the chef to the Duke of Northumberland.

When you come to {10-11} Carlton House Terrace you can rest assured that your event will be in safe hands. Searcys will work with you to plan your occasion and ensure that your guests' expectations are exceeded. Their experience will be at your disposal at all times during the planning process and on the big day.







# CANAPÉS

## HOT CANAPÉS



Wild winter mushroom tartlet (ve)

Cashel Blue Stilton beignets, spiced pear, pickled onion relish (v)

Roast King Edward potato, white miso mayonnaise, chives, caviar (v)

Pulled Hereford beef brisket, grain mustard sprouts

## COLD CANAPÉS



Beetroot and pickled mooli parcel, sesame, shiso (ve)

Goats' cheesecake, red onion marmalade, ginger biscuit (v)

Prawn cocktail choux

Smoked mackerel tartlet, cranberry and lime spheres

Duck pâté, cherry gel, sourdough crostini

## DESSERTS

Passionfruit fruit jelly (pâte de fruits) (ve)

Islands chocolate and blood orange truffle (ve)

Lemon meringue tartlet (v)



(v) Vegetarian (ve) Vegan

# BOWL FOOD

## VEGAN

Roast and pickled cauliflower, cauliflower couscous, variations of Jerusalem artichoke, hazelnuts, pomegranate (ve)

Spiced squash, Brussel sprouts, roast chestnuts (ve)



## FISH

London Smoke and Cure smoked salmon, horseradish, cucumber textures and rye

Soused mackerel, celeriac and horseradish purée, Hampshire watercress, charred chicory, shallots

## MEAT

Braised venison haunch, mashed potatoes, crispy leeks, 85% Islands chocolate jus

## DESSERT

Cranberry and 65% Islands chocolate cheesecake (ve)

Spiced apple crumble, crème diplomate (v)

Warm ginger cake, toffee sauce, milk crisp (v)



(v) Vegetarian (ve) Vegan





# HOT FORK BUFFET

## VEGAN

Salt baked celeriac, spiced tempeh, sautéed chicory, kale, shallots, walnuts (ve)

Pumpkin, honey and lime roasted chickpeas, braised red cabbage, chestnuts, pomegranate (ve)



## FISH

Baked salmon, assiette of root vegetables, puffed wild rice, fried capers, herb beurre blanc

Pan-fried Dover sole, potato fondants, sea vegetables, Searcys Champagne sauce



## MEAT

Hereford beef shin stroganoff, wild winter mushrooms, brown butter gnocchi

Stuffed turkey leg, roast potatoes, sautéed Brussel sprouts, sage, onion

## SALADS

Ancient wheats, kale, pomegranate, almonds (ve)

Sprout and chestnut slaw (ve)

Beetroot, goats' cheese, watercress (v)

## DESSERT

Cranberry and 65% Islands chocolate cheesecake (ve)

Spiced apple crumble, crème diplomate (v)

Warm ginger cake, toffee sauce, milk crisp (v)

(v) Vegetarian (ve) Vegan







# SEATED DINNER



## STARTERS

Butternut squash variations, whipped plant-based feta, almonds, watercress (ve)

Mint dressed prawns, caviar, pea panna cotta, pink lady apple gel, pea tendrils, golden beetroot

Guineafowl rilette, parfait potato cigar, parsnip purée and crisps, pickled mustard dressing, mustard frills

## MAINS

Wild winter mushroom, chestnut and spelt Wellington, caramelised celeriac purée, shredded sprouts, shallot and mushroom jus (ve)

Roast sea bream, Jerusalem artichoke purée, red chicory, fossilized salsify, red wine sauce, leek oil

Ballantine of turkey, wrapped pig, fondant potato, sprouts, carrots, parsnips, spiced cranberry sauce, turkey jus

## DESSERTS

Winter spiced poached pear, Champagne sauce, hazelnut crisp (ve)

Islands chocolate and chestnut slice, milk chocolate truffle, clementine (v)

Christmas pudding, calvados sauce (v)



(v) Vegetarian (ve) Vegan



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**LET'S GET FESTIVE**  
YOU CAN SPEAK TO US IN A NUMBER OF WAYS

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.

Call us 020 7969 5224  
Email us [info@10-11cht.co.uk](mailto:info@10-11cht.co.uk)

Visit our social media pages for some venue inspiration!

 @1011cht

 @10.11CarltonHouseTerrace

 @1011chtevents

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