

EVENT MENUS

SPRING / SUMMER 2019



{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.

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

MINIMUM OF 10 GUESTS

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, honey, vanilla and
fresh berries (v)
Apricot, lemon and chia seed yoghurt pot (v)
Coconut yoghurt, multi seed granola and
organic maple syrup (ve)
Creamy quinoa and rice pudding, nutmeg,
banana and golden syrup (ve)

FROM THE BAKERY £3.00 PER ITEM

Sweet mini muffins (v)
Carrot and spinach muffins (v)
Goat's cheese and sweet pepper scones (v)
Banana bread (v)
Homemade cookie and biscuit tin (v)
Spelt and quinoa croissant with Tiptree
preserves (ve)
Peanut butter and banana flapjack (ve)
Homemade crunchy 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)
Carrot, mango and lime (ve)
Coconut, raspberry and vanilla (ve)
Kiwi, apple, cucumber and mint (ve)
Pineapple, passionfruit and papaya (ve)
Summer berry, banana, agave and
almond milk (ve)
Orange, melon, lemon and ginger (ve)

HOT BREAKFAST £4.00 PER ITEM

CHOOSE YOUR BREAD:
Sour dough bag
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)
Smoked salmon and scrambled egg (v)
Roasted Portobello mushroom
with spinach (ve)



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

Sweet mini muffins

Carrot and spinach muffins

Goat's cheese and sweet pepper scones

Beetroot and British apple cake

Victoria sandwich

Banana bread

Orange and almond cake

Scones with clotted cream and jam

White chocolate and pistachio slice

Homemade cookie and biscuit tin

Baked custard tart with fresh fruit

Summer roulade

Fruit, nut and jam turnover

Chocolate fudge cake (ve)

Lemon and poppyseed slice (ve)

Spelt and quinoa croissant with Tiptree preserves (ve)

Peanut butter and banana flapjack (ve)

Homemade crunchy energy bars (ve)





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

Roast chicken and watercress broth
Garden pea and mint (v)
Tomato and basil (v)
Split pea, sweet potato and coconut (ve)
Gazpacho (ve)

SALADS

Cracked freekeh, blue cheese, grilled broccoli
and watermelon radish (v)
Quinoa, spinach, roasted squash and
walnuts (ve)
Vegetable slaw, pumpkin seeds, lemon and
rapeseed oil dressing (ve)
British asparagus, fine green beans, shelled
peas, fresh mint and tarragon dressing (ve)
Chili and saffron pearl cous cous, roasted
Mediterranean vegetables and basil (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 with whipped avocado

Free range black pudding Scotch egg, Cox's apple puree

Peppered mackerel, toasted sourdough, horseradish cream

Smoked haddock and spring onion fishcake, tartare sauce

Lemon and chili marinade king prawns, honey and mustard dressing

Aged cheddar and chive frittata (v)

Spinach and feta roll (v)

Charred vegetables, babagnoush and hummus (ve)

Spiced polenta, celeriac puree (ve)

Quinoa, walnut and squash cake, broad bean hummus (ve)

CHOOSE TWO SALADS

Cracked freekeh, blue cheese, grilled broccoli and watermelon radish (v)

Quinoa, spinach, roasted squash and walnuts (ve)

Vegetable slaw, pumpkin seeds, lemon and rapeseed oil dressing (ve)

British asparagus, fine green beans, shelled peas, fresh mint and tarragon dressing (ve)

Chili and saffron pearl cous cous, roasted Mediterranean vegetables and basil (ve)

CHOOSE ONE OF OUR BRITISH INSPIRED DESSERTS

Summer trifle

Rhubarb pie (v)

Raspberry cranachan (v)

Apple and blackberry cake (v)

Vanilla rice pudding, cherry jubilee (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

WHY NOT COOL OFF WITH OUR MINI
TUBS OF ARTISAN ICE CREAM IN YOUR
AFTERNOON BREAK
£2.50 PER PERSON



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

Lancashire lamb, apricot and date tagine with pomegranate

Parmesan chicken escalope, wilted spinach, lemon and sage

Bavette steak, rosemary potatoes, watercress and horseradish

FISH

Grilled red mullet, wilted chard and citrus dressing

Poached Scottish salmon, parsley potatoes and hollandaise

Pan fried Cornish bream, warm cannellini beans, lemongrass and rocket

VEGETARIAN

Mushroom, squash and caramelised onion Wellington, toasted almonds (v)

Chan masala, toasted chickpeas, cumin scented yoghurt (v)

Chickpea falafel, charred vegetables, toasted quinoa and cavolo nero pesto (ve)

SIDE DISHES

Crispy polenta (v)

Creamed parsley potatoes (v)

Steamed Anya potatoes, hazelnut and maple (ve)

Citrus scented giant cous cous, garden herbs (ve)

Saffron braised rice (ve)

SEASONAL VEGETABLES

Charred courgette, burnt broccoli, salsa verde (v)

Sautéed green beans, toasted almonds (ve)

Maple glazed roasted carrots and pine kernels (ve)

Sautéed kale and leeks (ve)

Roast butternut squash, pomegranate and coriander (ve)

SALADS

Cracked freekeh, blue cheese, grilled broccoli and watermelon radish (v)

Quinoa, spinach, roasted squash and walnuts (ve)

Vegetable slaw, pumpkin seeds, lemon and rapeseed oil dressing (ve)

British asparagus, fine green beans, shelled peas, fresh mint and tarragon dressing (ve)

Chili and saffron pearl cous cous, roasted Mediterranean vegetables and basil (ve)

DESSERT

Rhubarb and vanilla pannacotta

Mango mousse, lime shortbread Caramelised peach tart (v)

Summer Eclairs (v)

Olive oil and almond chocolate cake (v)

Apple and berry crumble (ve)

Coriander infused compressed 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

Pork and Gala apple meatball, roast cherry tomato compote

Moroccan spiced Lancashire lamb, charred polenta, harissa emulsion

Sirloin of British beef, fondant potato, burnt onion puree

Chicken liver parfait, sesame cone, black cherry gel, brioche crisp

Gressingham duck, ginger and spring onion tart, roast plum sauce

Chicken escalope, air dried ham, sage and roasted garlic aioli

FISH

Lemon cured Scottish salmon, heritage rhubarb, sour crème and rye crumb

Spiced Portland crab, sweet red pepper salsa, potato rosti

Smoked mackerel mousse, quinoa cracker, pickled candy beetroot

Searcys smoked salmon, crispy cup, lemon crème fraiche

Roast hake and parsley fishcake, smoked salad cream

Tempura king prawn, lemon and Szechuan pepper emulsion

VEGETARIAN

Cornbread muffin, charred sweet potato, candied walnut

Carrot and caraway rosti, creamed feta and pomegranate

Wild mushroom arancini, bearnaise sauce

Pressed heritage potato, black olive tapenade (ve)

Compressed cucumber, Thai vegetable salad (ve)

Roast chickpea croquette, summer squash puree and basil (ve)

DESSERT

Mango and passionfruit cheesecake (v)

Homemade macarons (v)

Cornish sea salted caramel choux pastry (v)

Almond praline and amaretto truffles (v)

Caramelised lemon tart (v)

Raspberry, dark chocolate and vanilla shortbread (ve)

Valrhona dark chocolate covered Kentish strawberries (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

Confit Gressingham duck croquette, black cherries, almonds and roasted squash cream

Goosnargh chicken, pomme terrine, wild mushrooms and asparagus

Slow cooked brisket beef, shallots, gherkins, sweet mustard emulsion

Smoked duck breast, charred calcot, heritage carrot puree and brioche crumb

Cornish sea trout, charred gem, compressed cucumber and tomato fondue

Cod, chorizo and butterbean stew

Scottish salmon and dill mousse, calcot crepe, burnt cucumber and warm tartare sauce

Lapsong cured Scottish salmon, dill pickle, compressed fennel, roasted almonds andbsmoked rapeseed oil

Laverstoke farm mozzarella, lovage, shallots, Isle of Wight tomatoes and sourdough (v)

Salt baked heritage carrots, truffle ricotta, pecan granola and carrot top oil (v)

Heritage beetroot salad, dark rye, apple puree and pickled red onion (ve)

Charred BBQ celeriac, courgetti, burnt corn, cavolo nero pesto, celeriac puree (ve)



SWEET

British raspberry Eton mess (v)

Yoghurt mousse, poached rhubarb and crispy strawberry

Blueberry cheesecake, crème fraiche and blackberry gel (v)

Grand Marnier dark chocolate cake (ve)

Vodka and mint compressed watermelon (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

Spiced nuts

Roast pork crunch bites

Roasted vegetable crisps

Slightly salted Kettle crisps

Wasabi peas

Marinated olives in smoked garlic and lemon

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

Isle of Wight blue cheese gougères

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

Chicken liver parfait, pickles, brioche, whisky marmalade

Confit duck croquette, black cherries, almonds, roasted squash cream

Chicken roulade, chicken and cider mousse, apple slaw, burnt apple puree

Slow cooked brisket beef, shallots, gherkin, sweet mustard emulsion

Smoked duck breast, charred calcot, heritage carrot puree, brioche crumb

Roast red mullet, burrata, fennel, Thai basil, orange gel

Portland crab, Isle of Wight tomatoes, squid ink tuile, basil (£2.50 supplement)

Lapsong cured Scottish salmon, dill pickle, compressed fennel, roasted almonds, smoked rapeseed oil

Smoked mackerel, fermented beetroot, dill emulsion, rock samphire

Scottish salmon and dill mousse, calcot crepe, burnt cucumber, warm tartare sauce

Laverstoke farm mozzarella, lovage, shallots, Isle of Wight tomatoes, sourdough (v)

Salt baked heritage carrots, truffle ricotta, pecan granola, carrot top oil (v)

Twice baked parmesan soufflé, charred courgettes, tomato fondue, micro basil (v)

Fermented summer squash, quinoa, charred baby vegetables, tarragon oil (ve)

Shelled pea and garden mint soup, rosemary croutons, black truffle oil (ve)

Heritage beetroot salad, dark rye, apple puree, pickled red onion (ve)



PRIVATE DINING (CONTINUED)

MAINS

Braised short rib of beef, pomme Anna, glazed baby carrots, popped grains

Lake District pork rump, brown butter mash, purple sprouting broccoli, crackling

Goosnargh chicken, pomme terrine, mousseron mushrooms, asparagus

Cannon of Lake District lamb, baby leeks, straight neck squash, wild garlic (£6.00 supplement)

Roast Guinea fowl, Driftwood goat's cheese, spinach, spring vegetables

Roast Scottish salmon, butter poached potatoes, summer bean salad, sorrel

Wild Cornish sea bass, chive mash, baby fennel, sea purslane

Roast Atlantic cod loin, British asparagus, Anya potatoes, burnt butter hollandaise

Smoked mackerel, fermented beetroot, dill emulsion, rock samphire

Cornish sea trout, smoked eel croquette, charred gem, compressed cucumber, tomato fondue

Cod, chorizo, mussel and bean stew, samphire, butter poached potatoes

Pan fried gnocchi, sweetcorn velouté, wild mushrooms, asparagus, parmesan (v)

Ricotta and marjoram courgette flower, grilled polenta, broad bean hummus, burnt tomato sauce (v)

Pappardelle pasta, burnt broccoli, Isle of Wight blue cheese, smoked almond (v)

Miso glazed tofu, quinoa, borlotti beans, tenderstem broccoli, roasted garlic aioli (ve)

Charred BBQ celeriac, courgetti, burnt corn, cavolo nero pesto, celeriac puree (ve)

Summer squash risotto, forest mushrooms, sage, crispy kale (ve)



DESSERTS

Yoghurt parfait, poached rhubarb, fresh strawberries

Blueberry cheesecake, sour cream and poppyseed ice cream, blackberry gel

Chiffon cake, lemon zest ice cream, honeycomb and bee pollen

Cherry brandy and white chocolate mousse, black sesame crisp, cherry sauce

Vanilla pannacotta, poached peach in rosé wine, amaretti biscuit crumb

Pimms poached berry jelly, orange sponge, mint mascarpone

Aired cream cheese, fresh raspberries and caramelised meringue

Chocolate cake, pistachio and almond ice cream, saffron nougat (ve)

Vodka infused compressed fruit with raspberry and coconut sorbet (ve)

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

Five British artisan cheeses, apple chutney, grapes, 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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SEARCYS

LONDON