



THE CARLTON CLUB

Private Dining & Events



THE MORNING ROOM



THE MORNING ROOM

Bathed in light from St James's Street, this beautiful room is the second largest private event space at the Club. The mahogany bar, which remains from the days when this room served as the Members Bar, lends itself well to drinks receptions and pre-dinner drinks.

Dinner	50
Round Tables	50
Boardroom Style	30
Reception	70
Theatre Style	40

Please note that, during the week, this room is only available for events hosted after 7pm.



THE CHURCHILL ROOM



THE CHURCHILL ROOM

This room is the largest events space in the Club. The opulent setting, with its grand portraits and gilt edged walls, makes it the perfect location for grand celebrations. It is equally suitable for conferences, briefings and lectures. It is the only room in the Club that is licensed for civil ceremonies.

Dinner	94
Round Tables	80
E-shaped Table	94
Reception	120
Theatre Style	100



THE WELLINGTON ROOM



THE WELLINGTON ROOM

This room is the second of the largest events spaces in the Club. The crimson walls, ornate chandeliers and portraits of powerful figures, create the perfect surroundings for special celebrations. The size of the room means it is equally suitable for conferences, briefings and lectures.

Lunch	50
Round Tables	50
Boardroom	30
Reception	100
Theatre Style	40

Please note that, during the week, this room is only available for events hosted between 12:30pm and 4pm.



THE DISRAELI ROOM



THE DISRAELI ROOM

The Disraeli Room is the most intimate of the Club's private rooms. Originally designed as a smoking room, its sumptuous teal walls and ornate decor create the perfect setting for smaller gatherings.

Lunch/Dinner	20
Boardroom	20



THE CABINET ROOM



THE CABINET ROOM

The newly refurbished Cabinet Room, located on the lower ground floor, now provides a quiet, light and luxurious space which lends itself perfectly to private dining as well as boardroom meetings.

Lunch/Dinner	20
Boardroom	20



THE WINE ROOM





THE WINE ROOM

Located on the lower ground floor of the Club and formerly the Library, the Wine Room is a newly refurbished intimate dining space which showcases part of the Club's extensive wine cellar.



Lunch/Dinner
(with drinks in the room)

12 (oval)



TERRACE DINING ~ AVAILABLE AT WEEKENDS



MENUS



SET MENU A

£84 per person

Beetroot & Goat Cheese Salad
with Olive Oil, Pistachio & Micro Cress

Pan Roasted Fillet of Halibut
Served with Orzo & Parsley

Oven Roasted Lamb Saddle
*with Mash Potatoes, Honey Glazed Carrots, Green Beans
& Sherry Jus*

Vanilla Panna Cotta
with Bromley Apple Sauce & Cinnamon Streusel

Coffee & Club Mints



SET MENU B

£90 per person

Beef Carpaccio

with Parmesan, Rocket Leaves, Crispy Capers & Balsamic Syrup

Pan Roasted Scallop

served with Root Vegetable Salad, Beetroot Purée & Parsley

Homemade Sorbet

Confit Duck Leg

with Semi-Dried Cranberries, Mash Potatoes, Pak Choi & Braised Carrots

Chocolate Delice

with Caramel Sauce & Cocoa Nibs

Coffee, Club Mints & Petits Fours



SET MENU C

£,100 per person

Gin & Lime Cured Chalk Stream Trout
with Mixed Leaves, Citrus Fruits & Beetroot Dressing

Pan Roasted Scallop
with Root Vegetable Salad, Beetroot Purée & Parsley

Homemade Sorbet

Ribeye Steak
with Grilled Bell Peppers, Mash Potatoes, Roasted Carrots & Rosemary Jus

Vanilla Cheesecake
with Fresh Berries

Coffee, Club Mints and Petits Fours



SET MENU D

£,115 per person

Tuna Tataki

with Spring Onions, Sesame Seeds, Soya, Chillies & Edible Flowers

Lobster & Avocado Salad

with Lobster Mayo, Flying Fish Roe & Baby Gem

Homemade Sorbet

Fillet of Surrey Farm Beef

with Sautéed Potato, Carrot Baton, Green Beans & a Red Wine Jus

Authentic Italian Coffee Tiramisu

Selection of English Cheese

(Cornish Yarg, Brie & Stilton

served with Quince Jelly, Grapes, Celery and Sourdough Crackers)

Coffee, Club Mints & Petits Fours

SET MENU SELECTOR

*The set menu selector allows you to design your own set menu.
Choose from a selection of starters, mains and desserts.*

STARTERS - £18

Cream of Cauliflower Soup
with Parmesan Croutons

Heritage Baby Beetroot and Goats Cheese Salad
with Fruit Chutney and Toasted Almonds

Quail Rilette
with Fruit Charred Corn, Carrot Purée, Mushroom Ragout and Grilled French Bread

Chicken and Leek Terrine
with Micro Herbs, Apricot Jam

Cold Smoked Trout
*served on Seasonal Leaves with Crème Fraîche
and Lemon & Honey Dressing*

Intermediate Course Option

Homemade Sorbet - £3.50

MAIN COURSES - £38

Oven Roasted Breast of Corn Fed Chicken
with Crispy Leg Butternut Squash Puree and a Red Wine Jus

Confit Duck Leg
with Caramelised Onion Mash, Cranberry and a Red Wine Sauce

Butter Cooked Pork Loin
with Apricot Jam and a Madeira Jus

Crispy Baked Haddock
with Brown Shrimp Cream and Cauliflower Cous Cous

Sea Bass
with Caramelised Chicory and Herb Cream

- All main courses include potatoes and vegetables -



DESSERTS - £16

Classic Bakewell Tart
with Mulled Wine Poached Pear, Quince Jelly & Almond Flakes

Milk Chocolate & Praline Mousse
with Raspberry Coulis & Fresh Berries

Warm Apple Strudel
with Caramel Crisps & Vanilla Ice Cream

Coconut Panna Cotta
with Passion Fruit Coulis & Mango Salsa

Vanilla Crème Brûlée
with Cocoa Shortbread

Raspberry & Champagne Posset





Additional Courses

Welsh Rarebit

£12 (*max 50*)

Half a Baby Stilton

£84.00 (*serves 12*)

Coffee & Club Mints

£5.00

Coffee, Club Mints & Petits Fours

£7.00



CHEESE SELECTION

£16 per person

Cropwell Bishop Stilton

This blue vein cheese is made from pasteurized cow's milk and has a creamy and rich flavour, developed over its 12 week ageing process.

Cornish Garlic Yarg

Made from pasteurized cow's milk, this is a hard cheese with a fresh lemon taste.

White Lake Driftwood

*A fantastic ash log with a silky-smooth texture.
This cheese is suitable for vegetarians and is made from goat's milk.*

Somerset Brie

This soft, white cheese, has a velvety smooth flavour and white edible rind. The cheese's aroma suggests mushrooms with a hint of green grass.

Served with Quince Jelly, Grapes, Celery and Sourdough Cracker

CANAPÉ SELECTION

C O L D

Chalk Farm Salmon
on Brown Bread with Crème Fraiche
and Chives
£4.5

Confit Duck
with Cranberry & Orange
£4

Roasted Beef & Horseradish Crostini
£4.5

Goat Cheese Mousse
with Beetroot & Almond Crust
£3

Tomato, Mozzarella & Basil Skewer
£3

Parma Ham & Cantaloupe Skewer
£3

Stilton Mousse & Grape Vol au Vent
£3

H O T

Mini Burger
with Burger Relish and Brioche Bun
£4

Spicy Crab Beignet
£4.5

Stilton & Spinach Quiche
£3

Mini Fish & Chips
with Tartar Sauce
£4

Mini Fish Cake
with Chilli Sauce
£4

Pulled Pork
on Sourdough
£4.5

Vegetable Frito Misto
with Sweet Chilli Sauce
£4

Please note that a minimum of 20 covers applies for Cocktail Receptions

BUSINESS LUNCH MENU

- Prices are based on a minimum of 6 covers -

COLD

A Selection of Assorted Sandwiches

£8.5

Smoked Salmon Bagel

£8.5

Smoked Chicken Caesar Salad

£6

Cheese Platter

(serves 6)

£65

Fruit Platter

(serves 6)

£25

Fruit Cake

£5

Chocolate Brownie

£4.5

HOT

Beef & Stilton Slider

£6

Pulled Pork

with Red Onion Compote & BBQ Sauce

£6

Mini Vegetable Quiche

£6

Bacon and Sausage Rolls

£8.5

Teriyaki Trout

with Rice & Crispy Nori

£8.5

Chipolatas

with Mash & Onion Gravy

£6



BREAKFAST MENUS

English Breakfast - £20.00

Tomato, Orange or Grapefruit Juice

Corn Flakes, All Bran, Jordan's Special Recipe Museli

Toast - Brown and White

*Unsmoked Back Bacon, Cumberland Sausages, Grilled Tomatoes, Mushrooms
and a choice of scrambled or poached eggs*

or

Scrambled Egg with Smoked Salmon

A Selection of Tea

(Traditional English, Lapsang Souchong, Earl Grey, Peppermint or Camomile)

Filter Coffee

Continental Breakfast - £15

Tomato, Orange or Grapefruit Juice

Croissants, Danish Pastries, Preserves & Honey

Mixed Fruit Yoghurts

Corn Flakes, All Bran, Jordan's Special Recipe Museli

Toast - Brown and White

A Selection of Tea

(Traditional English, Lapsang Souchong, Earl Grey, Peppermint or Camomile)

Filter Coffee



AFTERNOON TEA

£40
per person

£30
per person without Champagne

A Glass of 'Pol Roger NV Champagne'

A Selection of Cakes

Scones, Clotted Cream and Jam

Finger Sandwiches
Cucumber and Cream Cheese
Egg Mayonnaise and Cress
Smoked Salmon

A Selection of Teas and Herbal Infusions

BANQUETING WINE LIST

- Champagne & Sparkling -

11 Villa Folini Prosecco DOC, NV.....	£38.00
14 Forget-Brimont, Brut 1er Cru, <i>Montagne de Reims NV</i>	£65.00
9 Dopff Cremant Rosé, <i>Alsace</i>	£50.00

- White Wines -

White Burgundy

121 Mâcon Villages 2022, <i>Cave De Lugny</i>	£35.00
152 Horgelus 2022, <i>Famille Le Menn</i>	£32.00
112 Petit Chablis 2022, <i>Domaine Séguinot-Bordet</i>	£50.00
123 Chablis 2022, <i>Famille Gueguen</i>	£52.00

Loire

100 Sancerre 2023, <i>Château de Thauvenay</i>	£43.00
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Alsace

131 Riesling 2020, <i>Les Princes Abbés</i>	£40.00
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Portugal

204 Alvarinho 2022.....	£39.00
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New Zealand

306 Te Mata Sauvignon Blanc 2023.....	£44.00
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- Rose Wines -

444 Whispering Angel, 2023

<i>Chateau D'Esclans, Côtes de Provence</i>	£47.00
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- Red Wines -

Bordeaux

590	Chateau Haut Branda 202, <i>Bordeaux</i>	£32.00
582	Château Pey La Tour 2018, <i>Bordeaux</i>	£35.00
567	Château Beaumont 2019, <i>Haut-Medoc</i>	£38.00
551	Château Tour St Bonnet 2019, <i>Cru Bourgeois</i>	£50.00
565	Château Meyney 2012, <i>Saint-Estèphe</i>	£70.00

Beaujolais

504	Brouilly 2023, <i>Château des Tours</i>	£44.00
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Spain

700	Rioja 2022, <i>Viña Ilusión</i>	£30.00
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Portugal

715	Pinot Noir Bella Dao 2023.....	£40.00
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- Dessert Wines -

1015 Muscat de Beaumes de Venise 2022, (37.5cl).....	£27.00
1001 Sichel Sauternes 2020, <i>Famille Sichel</i>	£35.00
1016 Monbazillac 2020, <i>Domaine de L'Ancienne Cure, Bergerac</i>	£42.00
1002 Château Coutet 2007, <i>Sauternes Barsac</i>	£74.00

- Port -

1060 Club Port Fonseca Bin 27, <i>NV</i>	£34.00
1062 Graham's 20 Year Old Tawny.....	£72.00
1061 Dow's 1997 Vintage Port.....	£94.00

- Corkage Charges -

price per bottle

Still Wine - £20.00

Sparkling Wine - £25.00

Fortified Wines - £30.00

Spirits - £40.00



————— In-House AV Equipment —————

Data Projector - £90

Projector Screen - £20

Flipchart & Paper - £15

Lectern - *Complimentary*

Sound System - £90
(Churchill Room only)

Plasma Screen (60") - £100

Please note that we are able to source further equipment depending on your requirements.

Other Services

If you require a florist for your event we are more than happy to organise this for you along with any other suppliers you might need (Celebration Cakes, Photographer etc.)