



*Searcys at Bath's
Historic Venues*

AUTUMN/WINTER WEDDINGS

Special catering for your special day

Searcys at Bath's Historic Venues

Established in 1847, Searcys have catered for the Roman Baths and Pump Room since 2004, helping to create unique events in exquisite venues at the social heart of the city.

Our Head Chef, Mark Pearson, and his team take great pride in producing food of an exceptionally high quality.

Together they have created a selection of dishes with the emphasis on careful seasoning, subtle flavours and simple garnishes.

Searcys also work in partnership with some of Bath's leading suppliers who share our passion for sourcing the best local produce.

These include Lovejoys Grocers, Fussells Fine Foods and John Sheppard Butchers.

We believe that the quality of our food is matched by professional but friendly, attentive service, real flexibility and a true understanding of our clients' needs.

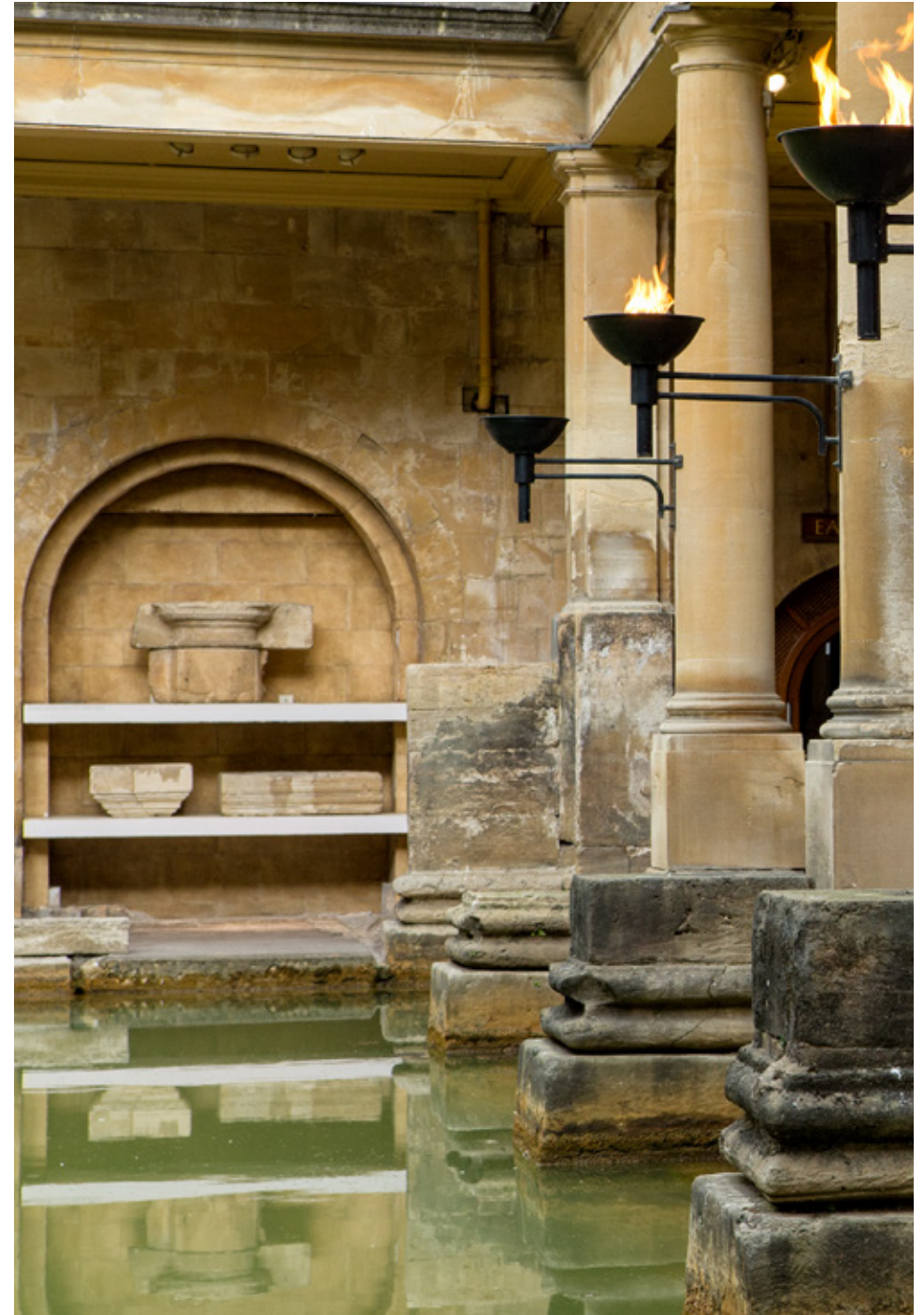
Whatever your requirements may be, you can be rest assured that Searcys will provide quality catering and a seamless service within the most unique and stunning venues in Bath.

Bath's Historic Venues are managed by Bath and North East Somerset Council

We would be delighted to cater for your special day

The Pump Room | Stall Street | Bath | BA1 1LZ
01225 444477
pumproom@searcys.co.uk
www.searcys.co.uk/venues/the-pump-room

Our packages are designed to include everything you need for a traditional wedding breakfast celebration, leaving you completely free to focus on enjoying your special day. These packages may be perfect for you, but if you had something different or more casual in mind, then please get in touch and our team will be happy to discuss your needs and put together a bespoke package just for you.



Your Day

Style Package

From £108 inc VAT per guest

Prosecco reception with a selection of cocktail bites
(one glass plus top up)

3 course seated Wedding Breakfast
with coffee and handmade chocolates (one set menu)

½ bottle of house wine

Glass of prosecco for toast

Still and sparkling mineral water with the meal

Plant Based Package

From £108 inc VAT per guest

Prosecco reception with a choice of 4 canapés
(one glass plus top up)

3 course seated Wedding Breakfast
with coffee and homemade plant based truffles (one set menu)

½ bottle of vegan certified white and red wines

Glass of prosecco for toast

Still and sparkling mineral water with the meal

Luxury Package

From £118.90 inc VAT per guest

Prosecco reception with a choice of 4 canapés
(one glass plus top up)

3 course seated Wedding Breakfast
with coffee and mini macaroons (one set menu)

½ bottle of house wine

Glass of house Champagne for toast

Still and sparkling mineral water with the meal

Indulgence Package

From £138 inc VAT per guest

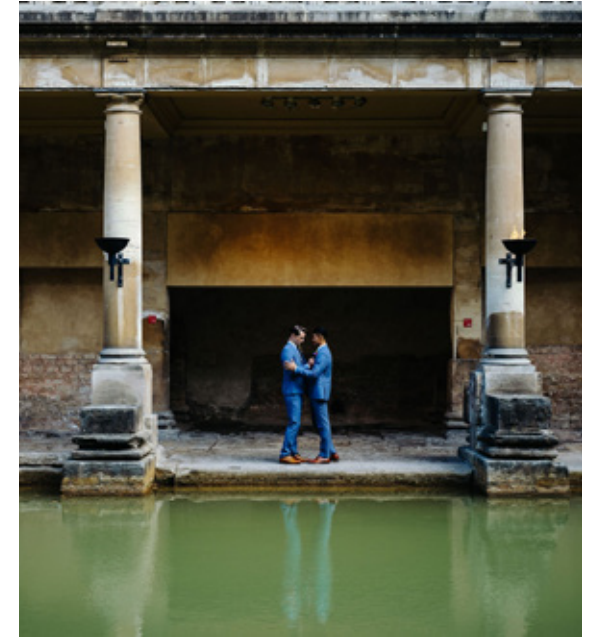
Champagne reception with a choice of 4 canapés (one glass plus top up of house Champagne)

4 course seated Wedding Breakfast
with coffee and petit fours (one set menu)

½ bottle of our 'indulgence package' wine selection

Glass of Champagne for toast

Still and sparkling mineral water with the meal



PLEASE SELECT ONE DISH PER COURSE FOR ALL GUEST PRICES | PRICES EXCLUDE VAT AND ARE SUBJECT TO CHANGE
ALL PRICING IS BASED ON A MINIMUM SPEND OF £3000. WHERE SMALLER GUEST NUMBERS MAY MEAN THE MINIMUM SPEND IS NOT MET,
ADDITIONAL STAFFING CHARGES WILL APPLY. PLEASE ENQUIRE DIRECTLY TO CONFIRM.

Your Style Menu

Reception Nibbles

Cocktail bites

Kettle chips
Smoked almonds
Luxury mixed smoked nuts
Root vegetable crisps
Marinated olives

First Courses

Grilled English goat's cheese

vine tomato, minted pea and balsamic dressing (v)

Chicken liver parfait

baby watercress, pink peppercorn butter
and toasted sourdough

Wing of St Mawe smoked salmon

lime crème fraiche, rocket salad



Main Courses

Slow cooked beef

glazed shallot, green beans, dauphinois potatoes
and thyme jus

Grilled salmon

wilted spinach, pressed potato, tomato,
herb and caper butter

Chicken wrapped in pancetta

crushed potato, honey carrots and sage cream sauce

Shallot and vine tomato tatin

wild rocket, peas, broad bean and mint dressing (v)

Desserts

Baked vanilla cheesecake

with mango and passion fruit (v)

Warmed chocolate brownie

with coconut ice cream (v)

Eton Mess (v)



Wine

Prosecco reception

(one glass plus top up)

½ bottle of house wine with dinner

Glass of prosecco for toast

Still and sparkling mineral water



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Your Plant Based Menu

Reception Canapés

Cocktail bites

Kettle chips
Smoked almonds
Luxury mixed smoked nuts
Root vegetable crisps

First Courses

Wild mushroom and tarragon tart

white truffle oil and tarragon (v)

Roasted red pepper

wilted spinach, tahini, chickpeas and seared baby tomatoes (v)

Avocado, chargrilled artichokes

sundried tomato and basil quinoa dressing (v)

Grilled aubergine

feta, harissa and mint (v)

Main Courses

Mushroom and lentil Wellington

maple syrup glazed parsnips, baby onions, wilted spinach and red wine gravy (v)

Pan fried butternut squash and chickpea tagine

basmati rice and lime pickle (v)

Lemon and asparagus risotto

marinated smoked tofu, basil oil and wild rocket (v)

Baked aubergine with caponata

mozzarella fritters and toasted pine nut gremolata (v)

Desserts

Trio of desserts

chocolate brownie, strawberry Champagne sorbet shot, coconut and vanilla brûlée tart (v)

Apple crumble tart

vanilla ice cream (v)

Chocolate torte

Chantilly cream and chocolate sauce (v)

Meringue nest

salted caramel ice cream and home made fudge (v)

Wine

Prosecco reception

(one glass plus top up)

½ bottle of certified wine

Montalto Organic Catarratto
Malbec, Portillo, Uco Valley

Still and sparkling mineral water

Glass of prosecco for toast



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Your Luxury Menu



Reception Canapés

Tiger prawn and lime

aioli croutes

Chargrilled beef fillet

with strawberries and balsamic

Smoked bacon and thyme risotto cake

with pepper dip

Whipped goat's cheese

with chilli jam on sourdough (v)

First Courses

Hot smoked salmon

buckwheat blini, lime crème fraîche and baby watercress

Ham hock terrine

with pickled summer vegetables

Roast pepper

vine tomato, mozzarella, with basil and garlic oil (v)

Main Courses

Breast of duck

spring onion mash, asparagus, peas and balsamic gravy

Roast sea bass

tenderstem, saffron aioli and baby potatoes

Crispy shoulder of lamb

buttered potato, rosemary pan fried roots and mint gravy

Spiced sweet potato and fennel filo parcel

stir fried vegetables, coconut coriander sauce (v)

Desserts

Salted caramelised custard tart

crème fraiche (v)

Dark chocolate torte

raspberries and clotted cream (v)

Classic vanilla crème brûlée

hazelnut shortbread and blueberry compote (v)

Wine

Prosecco reception

(one glass plus top up)

½ bottle of house wine

Glass of house Champagne for toast

Still and sparkling mineral water

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Your Indulgence Menu

Reception Canapés

Chilli marinated scallops

coriander and lemongrass

Chicken liver parfait

toasted brioche and baby onion

Wild mushroom tartlet

truffle butter sauce and crispy onions (v)

Pink lamb fillet

minted pea puree and rosemary rye toast

Amuse-bouche

Creamed cauliflower

curry oil and coriander (v)

Minted pea soup shot

chive choux (v)

Wild mushroom velouté

glazed rarebit (v)

First Courses

Trio of salmon

mustard and dill with pickled cucumber

Twice baked goat's cheese and beetroot soufflé

toasted walnut dressing (v)

Sea trout tartare

asparagus, cucumber oil and baby watercress

Main Courses

Herb crusted lamb fillet

rosemary fondant potato, ratatouille and port glaze
(£5.00+VAT supplement per guest)

Grilled fillet of sea bream

crab crushed potato, buttered savoy cabbage and a baby caper dressing

Butter roast beef fillet

pressed potato, pea puree, honey glazed carrots and red wine sauce
(£5.00+VAT supplement per guest)

Mushroom and lentil Wellington

maple syrup glazed parsnips, baby onions, wilted spinach and rich red wine gravy (v)

Desserts

Trio of desserts

Passion fruit meringue, blueberry brûlée tart and warmed chocolate brownie with coconut ice cream (v)

Sticky toffee pudding

clotted cream ice cream (v)

Chocolate fondant

raspberries and clotted cream (v)

Please enquire for evening food options.

Wine

Champagne reception

(one glass plus top up of Searcys Selected Cuvée)

½ bottle of Indulgence package wine selection with dinner

Glass of Champagne for toast

Still and sparkling mineral water

White Wine

Goleta Sauvignon Blanc, 2021

Central Valley, Chile

Montalto Organic Catarratto, 2020

Sicily, Italy (suitable for vegans)

Soave Classico, Bottega, 2021

Veneto, Italy

Picpoul De Pinet, Deux Bars, Cave De l'Ormarine, 2021

Languedoc, France

Red Wine

Malbec, Portillo, Uco Valley, 2020

Mendoza, Argentina (Suitable for vegans)

Sotherton Shiraz, NV

SE Australia

Podere, Montepulciano D'Abruzzo, 2021

Umani Ronchi, Italy

Veramonte Organic Merlot, 2018

Casablanca Valley, Chile

Drinks Alternative

Alcohol Free Drinks Package

Reception

Valencian Orange and Grapefruit,
Raspberry Lemonade or Ginger Beer

(1 glass plus top up)

With the Wedding Breakfast

Elderflower spritz with lime and fresh mint

Still and sparkling mineral water

Toast

Wild Idol Alcohol Free Sparkling Rosé

Post Dinner Evening Food

A delicious range of locally baked hot baps

From £10.80 inc VAT per guest

Served with the following fillings

Roast Somerset pork and apple sauce

Locally cured bacon with beef tomato

Field mushroom and goat's cheese (v)

Smoked mozzarella and roast red pepper (v)

Your choice of two

A selection of English cheeses

From £90 inc VAT per platter

Including

Mature Cheddar, Stilton, Somerset brie,

celery, grapes, speciality biscuits,

red onion chutney

Serves nibbles for 10





Contact details

BATH'S HISTORIC VENUES

Venue hire of the Pump Room and Roman Baths is managed by Bath's Historic Venues.

The Pump Room, Stall Street BA1 1LZ

01225 477786

bath_venues@bathnes.gov.uk

SEARCYS

Contact Searcys Bath to discuss catering for your big day.

01225 444477

pumproom@searcys.co.uk