



*Searcys at Bath's  
Historic Venues*

*Special catering for your special day*

**WEDDING**

THE  
PUMP  
ROOM  
BATH

BY **SEARCYS**

# *Searcys at Bath's Historic Venues*

**E**stablished 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 Bartlett and Sons Butcher, Bakers of Bath, Lovejoys Grocers, Fussels 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.

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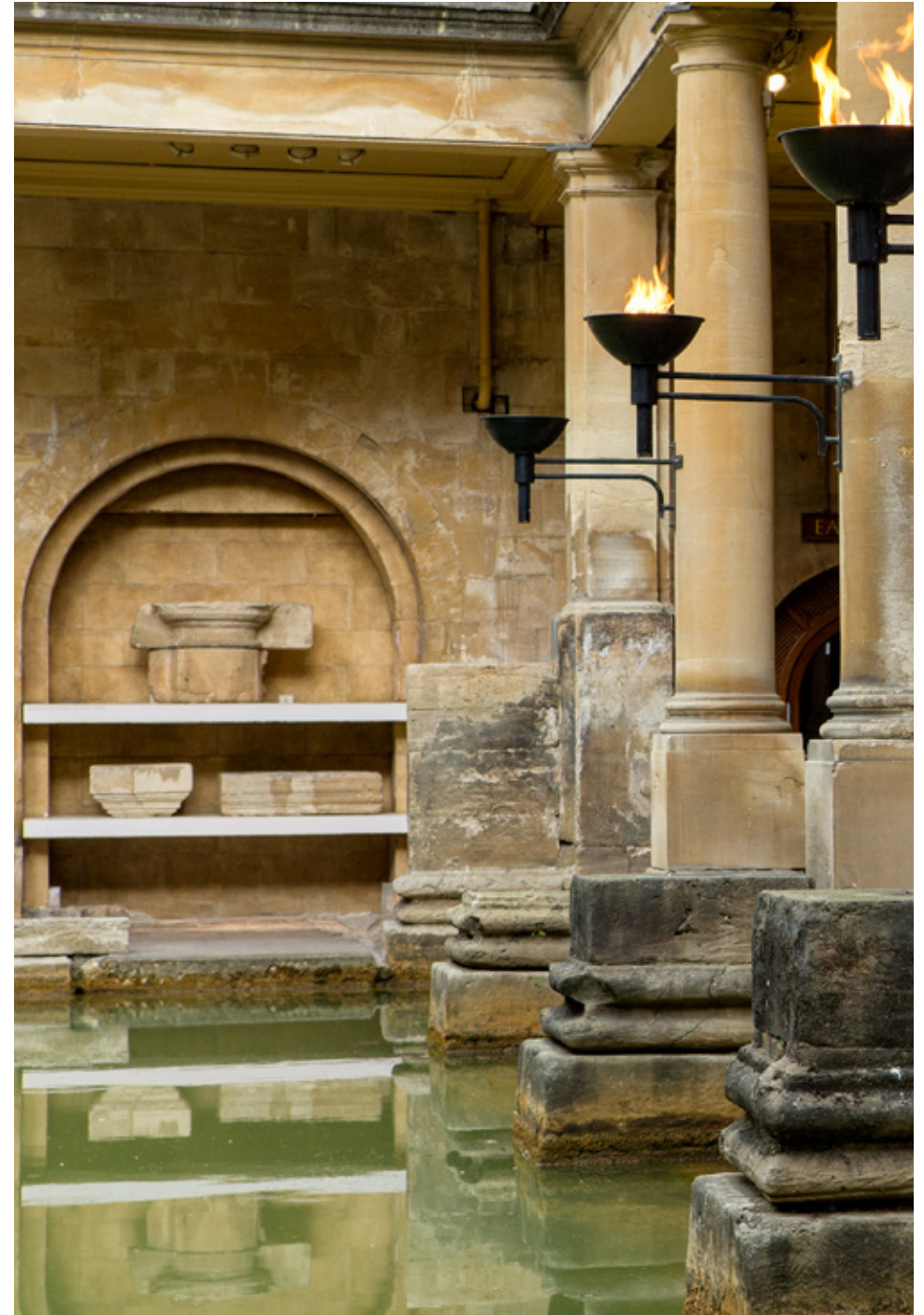
**Bath's Historic Venues are managed by Bath and North East Somerset Council**

**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](http://www.searcys.co.uk/venues/the-pump-room)

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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

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## Style Package

From £90+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 £90+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 £99+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 macarons (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 £115+VAT per guest

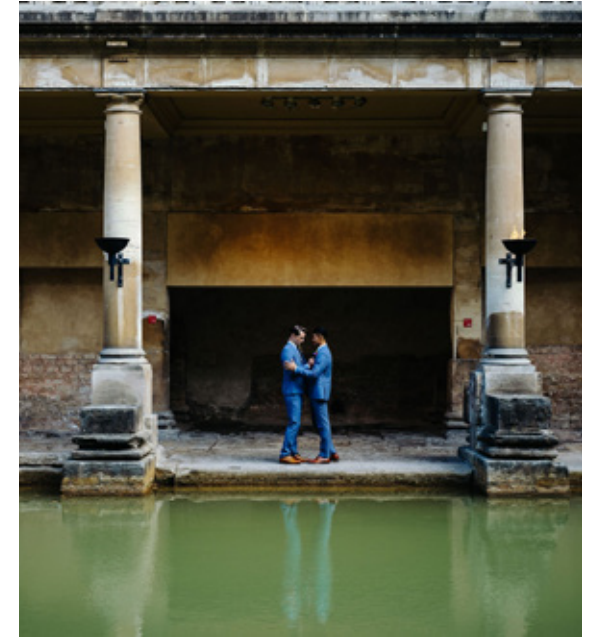
**Champagne reception with a choice of 4 canapés**  
(one glass plus top up of house Champagne)

**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

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## 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 £9+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 £75+VAT per platter

*Including*

**Mature Cheddar, Stilton, Somerset brie,**

**celery, grapes, speciality biscuits,**

**red onion chutney**

Serves nibbles for 10

(£7.50+VAT per guest)







## *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](mailto:bath_venues@bathnes.gov.uk)**

### **SEARCYS**

Contact Searcys Bath to discuss catering for your big day.

**01225 444477**

**[pumproom@searcys.co.uk](mailto:pumproom@searcys.co.uk)**