



EVENT MENUS
SPRING / SUMMER

THE
PUMP ROOM
BATH

EST 1847
SEARCYS
LONDON

175
YEARS
TOGETHER

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.

FOOD



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 from our local supply network



We celebrate signature seasonal English apples at all our cafes. We offer a free bowl with all our meetings packages



We only use British-milled flour



All our fresh eggs are British free-range



We only source British meat and poultry



All our bacon is British-reared and dry-cured



Our signature smoked salmon is caught and smoked by an artisan British smokehouse to our recipe



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 frozen prawns are Marine Stewardship Council-certified



All our milk is British Red Tractor-certified

DRINK



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



Our bottled water is naturally-sourced Harrogate. It is Britain's oldest bottled water, discovered in 1571, first bottled in 1740. It is a zero-waste-to-landfill company



We have partnered with Drappier, the world's first carbon-neutral Champagne house



We celebrate English sparkling wines, working with some of the best vineyards in the country

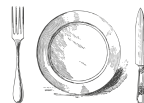


Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association and Toast, a craft beer brewed with surplus fresh bread that would otherwise be wasted with all profits going to the charity

PEOPLE



In 2023, we donated £175k to the charities and communities we work in



Our new Searcys apprenticeship programme ensures we have exciting apprenticeships for those entering our industry, and for our seasoned colleagues we have 42 development journeys in culinary, operations, front of house, HR, IT, finance and marketing



We have partnered with food waste app Too Good To Go, an innovative app that connects customers to restaurants that have unsold food surplus – at a great price – so it gets eaten instead of wasted



Our nominated charities Hotel School and Beyond Food help those who are most at risk of homelessness to gain meaningful employment in hospitality



By using the freshest, best quality ingredients sourced responsibly from local suppliers in ways that benefit the environment, we create better experiences for our customers and the community

CANAPES

Our delicious range of canapes can be tailored to suit any party and are creatively presented to your guests on an imaginative range of serviceware. If you would like to explore canape themes or alternatives, please let your event coordinator know and they will be happy to discuss further.

Minimum spend of £1100 + VAT

FOUR PER PERSON £12.00

(To be ordered when followed by a seated meal)

SIX PER PERSON £16.50

EIGHT PER PERSON £22.00

TEN PER PERSON £27.50



MEAT

Bacon and thyme arancini

Venison sausage, Cumberland sauce

Cottage pie with Quickes Mature Cheddar

Local fillet of beef, Roquefort and horseradish dip (GF)

Spiced chicken skewer, peanut dip (GF)

Wiltshire lamb fillet, rosemary loaf, pea puree, mint jelly

Duck liver parfait, orange marmalade,

Fillet of West Country beef, tarragon and garlic croute

FISH

Chilli marinated scallop, coriander, lemongrass (£1.25 supplement pp) (GF)

Tiger prawn skewer, aioli dip (GF)

Salmon goujon, mushy peas, capers

Cornish crab cake, spring onion, chilli saffron mayonnaise

Smoked mackerel mousse, granary toast

Seared tuna, pickled ginger and black pepper dip (GF)

Smoked salmon and soft cheese pikelet, dill

VEGETARIAN

Tarragon and wild mushroom ragout, filo pastry cup

Cheese, onion and mustard muffin

Mini vegetable spring roll, sweet chilli dip (VE)

Bath soft cheese tartlet, caramelised onion chutney

Goats' cheese toast, chilli jam

Asparagus and shallot tart, lemon and butter sauce

Chilli and sweetcorn blini, mascarpone and mango salsa

Compton Basset blue cheese mousse, Claret poached pear

DESSERT

Mini Pavlova, strawberry fool (GF)

Fruit salad, mint syrup (GF, VE)

Rich chocolate pot, orange confit

Blueberry brulee shot

Strawberry and vanilla shortbread

Chocolate shot, clotted cream

Caramelised pineapple skewer, honey mascarpone (GF)

Toffee and banana tart

ADD UNLIMITED HOUSE WINE, BEER AND SOFT DRINKS £15.50 PER HOUR

BOWL FOOD

Small portions of delicious dishes – a hit with any audience. Served by our team, in small bowls on large trays, and designed to be eaten standing up, bowl food is a substantial and stylish alternative to a finger buffet.

Minimum spend of £1350 + VAT

£28.00 PER PERSON

Select 4 bowls, or 3 bowls and 2 canape desserts

SAVOURY

Maize fed chicken marinated with tomato, chorizo and rice (GF)

Braised beef with baby onions, bacon, red wine and creamed potato (GF)

Hock of Wiltshire ham, bubble and squeak with Cheddar sauce (GF)

Shepherd's pie with mint drizzle (GF)

Smoked chicken Caesar salad

Cornish crab cakes with noodles, coriander and chilli salad

Cod & prawn fish pie with gratin dauphinoise (GF)

Megrim sole goujons with hand cut chips and tartare sauce

Pan fried seared salmon with wild rice and chive cream (GF)

Seared tuna niçoise (GF)

Smoked salmon & tiger prawn cocktail (GF)

Roast sweet potato, wilted spinach and baby onions with basil pesto (GF, VE)

Wild mushroom and leek risotto with pecorino and garlic oil (GF, V)

Parsnip and green chilli curry with rice, cashews and toasted coconut (GF, VE)

Penne pasta with peas, tarragon cream and Parmesan shavings (V)

Grilled seasonal vegetables with minted cous cous, goat's cheese and harissa (V)

Baby potatoes with sun blushed tomato, Kalamata olive and tapenade drizzle (GF, VE)



SWEET

Sticky toffee pudding with caramel sauce

Apple and cinamon crumble with canilla sauce

CANAPES

Egg custard tart

Mini pavlova with strawberry fool

Rich chocolate pot with orange

Fresh fruit with mint syrup

ADDITIONAL BOWLS

£7.00 EACH

ADD UNLIMITED HOUSE WINE, BEER
AND SOFT DRINKS

£15.50 PER HOUR

PRIVATE DINING

Our dishes are carefully prepared with the freshest, highest-quality ingredients, sourced locally wherever possible, and simply presented to the highest standard. We offer a varied menu based on seasonal ingredients, which can be further tailored on request to suit your taste and needs.

Minimum spend of £2000 + VAT

FROM £50.00 PER PERSON, INCLUDING COFFEE

Select one menu for all guests

Choice menu supplement £6.60 per person

Add Prosecco on arrival at £5.50 per glass (charged by bottle)

Add ½ bottle house wine and unlimited mineral water £15.50 per person

STARTERS

Ham hock terrine, pickled summer vegetables (GF)

Smoked chicken Caesar salad

Chicken liver pâté, balsamic onions, toasted sourdough

Parma ham, Dolcelatte, asparagus, rocket (GF)

Cornish crab, roast red pepper, chive mayonnaise (GF)

Hot smoked salmon, buckwheat pikelet, dill cream

Peppered smoked mackerel mousse, lemon butter, rye crisps

Trio of salmon, mustard and dill dressing (GF) £3.85 supplement

Avocado, chargrilled artichoke, sun-dried tomato, basil quinoa dressing (GF) (VE)

Poached asparagus, green herb Hollandaise, rocket salad (GF)

Twice-baked goat's cheese soufflé, frisse lettuce, pickled beetroot

Roast peppers, mozzarella, garlic, basil (GF) (VE option available)



PRIVATE DINING (CONTINUED)

MAINS

Roast fillet of beef, butter roast new potatoes, summer vegetables (GF)
£6.60 supplement

Breast of corn-fed chicken wrapped in dry cured bacon, crushed potatoes, green beans, carrots, mustard cream sauce (GF)

Canon of lamb, gratin dauphinois, ratatouille, tomato and basil gravy (GF)
£6.60 supplement

Braised shoulder of lamb, spring vegetables, buttered new potatoes (GF)

Tenderloin of pork, buttered sweetheart cabbage, Pommes Anna, Orchard Pig Cider sauce (GF)

Breast of duck, rosti potato, baby spinach, blackberries (GF)

Roast sea bass, sautéed spinach, chive mash, lemon butter sauce (GF)

Grilled salmon, crushed new potatoes, confit vine tomatoes, asparagus, salsa verde (GF)

Lemon and mustard crusted roast cod, buttered leeks white bean mash, pea velouté (GF)

Spiced sweet potato and fennel filo, stir-fried vegetables, coconut coriander sauce (VE)

Roast red pepper courgette tart, herb cream, halloumi, minted pea and broad bean dressing (VE option available)

Summer pea and asparagus risotto, tender stem, Parmesan shavings (GF)



DESSERTS

Vanilla cheesecake, strawberries and cream

Chocolate torte, mascarpone mousse (GF)

Caramelised lemon tart, blueberries and raspberries

Eton mess (GF)

Trio of desserts; chocolate mousse, passion fruit brulée, lemon and blueberry meringue

British cheese selection, Bath Ale chutney, crackers, grapes and celery (£3.30 supplement)

We pride ourselves on catering to all dietary requirements wherever possible – please let us know any requirements or concerns and we will happily discuss suitable alternatives.

We may also suggest modifications to your chosen menu based on season and availability, to ensure you receive the best quality ingredients.

THANK YOU FOR YOUR ENQUIRY

WE HOPE THAT OUR MENUS INTEREST 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:

THE
PUMP
ROOM
BATH

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