

Searcys at Bath's Historic Venues

Established in 1847, Searcys have been at the Roman Baths and the Pump Room since 2004, providing catering for unique events in these exquisite venues in 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 rest assured that Searcys will provide quality catering and a seamless service within the most unique and stunning venues in Bath.

Our packages are priced based on minimum numbers or spends. If your event is for a more intimate number of guests, meaning those minimums are not met, then please do contact us to discuss directly. We will be happy to put together a bespoke package for you.

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

We would be delighted to cater for your special day

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www.searcys.co.uk/venues/the-pump-room



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We cater for the majority of all dietary requirements and are always happy to discuss alternatives.
If any member of your party suffers from an allergy or food intolerance, please speak to our team.
Alternative food and beverage options and upgrades are available.

Evening food menus also available and may be added as a supplement.

Foods described within this menu may contain nuts, derivatives of nuts, or other allergens.
All caution has been taken to remove small bones where appropriate but it is inevitable that some may still remain.

inclusion by design



In 2025, we are launching our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.



As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



We are committed to becoming a Menopause—friendly employer in partnership with Henpicked.



We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

nurturing & growing talent



We are an ILM-accredited training provider focussing on leadership skills and EDI development.



We celebrate our people's contributions and loyalty with annual Long Service and People Awards.



Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



13 graduates from Hotel School are currently working in our business.

progressive partnerships



We champion British beef, pork, chicken and bacon across our event menus.



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



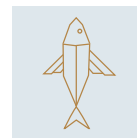
We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



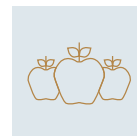
We champion natural filtered-on-site water where possible, or Harrogate Water in glass bottles.



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.



We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1–3 fish and seafood.



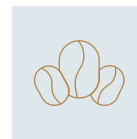
We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



We promote mindful drinking by providing premium no- and low-alcohol options.



Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St Ewe Farm.



Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.

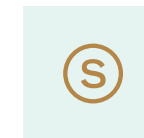


We will only use British RSPCA-assured fresh milk by the end of 2025.



In 2025 we are launching Nourish by Searcys conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low–moderate CO₂ footprint, measured using our Nutritics system.

step up



In 2025 we pledge to have a sustainability champion in every Searcys venue.



We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



Wherever possible we use porcelain crockery, glassware and metal cutlery.



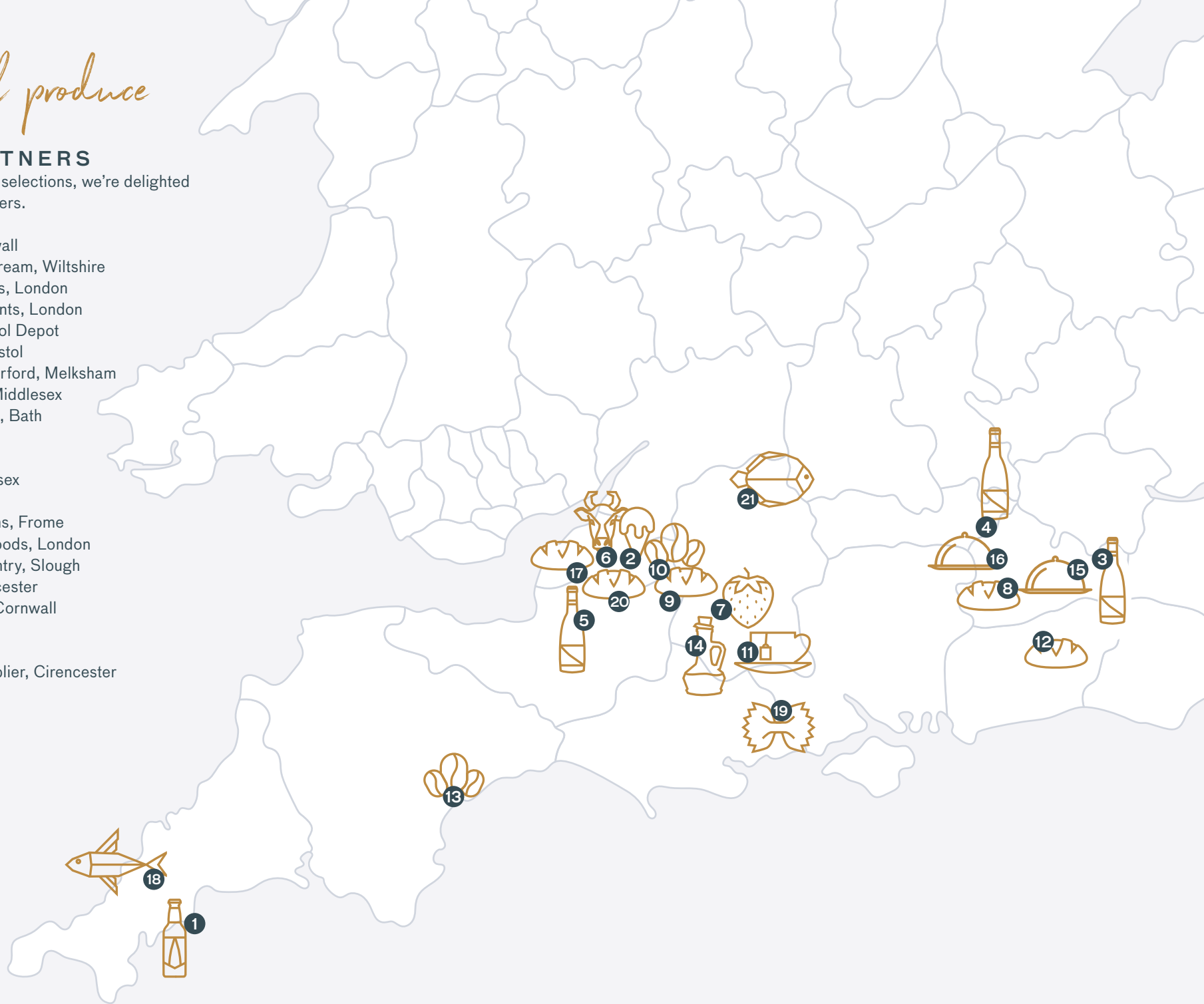
We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

Great seasonal produce

LOCAL BATH PARTNERS

In our primary food and beverage selections, we're delighted to showcase our Local Bath partners.

- 1 **Local Ale:** St Austell, Cornwall
- 2 **Ice cream:** Marshfield Ice-cream, Wiltshire
- 3 **Wine:** Berkman Wine Cellars, London
- 4 **Wine:** Jascots Wine Merchants, London
- 5 **Drinks:** Mathew Clark, Bristol Depot
- 6 **Butcher:** John Shepard, Bristol
- 7 **Fruit and Veg:** Lovejoys, Burford, Melksham
- 8 **Pastry:** Delice De France, Middlesex
- 9 **Bread and Pastry:** Bertinet, Bath
- 10 **Coffee:** Extract, Bristol
- 11 **Tea:** Gillards of Bath, Bath
- 12 **Bakery:** Piglets Pantry, Sussex
- 13 **Coffee:** Miko, Exeter
- 14 **Rapeseed Oil:** Fussell Farms, Frome
- 15 **Fine Foods:** Classic Fine Foods, London
- 16 **Fine Foods:** Town and Country, Slough
- 17 **Pastry:** Pivitol Foods, Gloucester
- 18 **Seafood:** Wing of St Maw, Cornwall
- 19 **Dry:** Bidfood, Salisbury
- 20 **Pastry:** Cake Smith, Bristol
- 21 **Seafood:** The Seafood Supplier, Cirencester



Fine 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 of 50 guests for all packages

Select one set menu for all guests (including alternative vegetarian/vegan starter and main course)

From £56.00 +VAT | £67.20 inc VAT per person

Select three options for each course (including one vegetarian option for starter and main), from which guests can pre-order

Additional supplement of £6.60 +VAT | £7.92 inc VAT per person

Starters

Twice-baked Hereford hop cheese soufflé, pea and shallot dressing (v)

Watercress soup, chive crème fraîche, charred focaccia (v)

Avocado, chargrilled artichoke, sun-dried tomato, basil quinoa dressing (gf, ve)

Salad of grilled courgette, cherry tomato, vegan feta with dill and lemon dressing (ve)

Ham hock terrine, soft egg, English mustard and capers (gf)

Chicken liver pâté, baby watercress and radish salad, toasted sourdough

Parma ham, Dolcelatte, asparagus, rocket (gf)

Cornish crab and spring onion fishcake, roast red pepper, chive mayonnaise

Hot smoked salmon, buckwheat pikelet, dill cream

Mains

Glazed goats cheese tart, with baby spinach, cherry tomatoes, asparagus and soused red onions (v)

Cumin and coriander sweet potato filo, stir-fried vegetables, coconut and lemongrass (ve)

Roast red pepper and courgette tart tatin, herb cream, vegan halloumi, minted pea and broad bean dressing (ve)

Roast fillet of beef, butter roast new potatoes, summer vegetables (gf) £6.60 + VAT | £7.92 inc VAT supplement

Breast of chicken wrapped in dry cured bacon, crushed potatoes, buttered green beans with sun dried tomatoes and basil

Herb crusted Canon of lamb, dauphinois, ratatouille, basil gravy (gf) £6.60 + VAT | £7.92 inc VAT supplement

Tenderloin of pork, buttered hispi cabbage, Pommes Anna, Orchard Pig Cider sauce (gf)

Roast sea bass, wilted spinach, baby potatoes chervil caper and lemon butter (gf)

Lemon and mustard crusted cod, white bean and parsley mash, spring greens pea velouté

Desserts

Strawberry and vanilla brulee, almond biscuits

Salted caramel chocolate tart, vanilla ice cream (ve)

Caramelised lemon tart, blueberries and raspberries

Eton mess (gf)

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

British cheese selection, Bath Ale chutney, crackers, grapes and celery (v)

£5.00 + VAT | £6.00 inc VAT supplement



Seated Fork Buffet

All the elegance of a seated dinner, with less of the formality – your choice of dishes served by our friendly staff from elegantly-dressed buffet stations

Minimum of 50 guests for all packages

Buffet Package Menu 1

£46.00 +VAT | £55.20 inc VAT per person

Freshly baked breads
2 main courses
2 fresh salads or locally-grown vegetable sides
1 dessert or 1 cheese option
Fair-trade freshly brewed coffee

Buffet Package Menu 2

£48.50 +VAT | £58.20 inc VAT per person

Freshly baked breads
3 main courses
3 fresh salads or locally-grown vegetable sides
2 desserts/cheese options
Fair-trade freshly brewed coffee

Hot Vegetarian/Vegan

Roasted peppers filled with vine tomatoes, baby capers olives and feta (ve)

Spinach, courgette, feta and tarragon gnocchi, Green herb breadcrumbs (ve)

Sun blush tomato and olive paella (ve)

Aubergine parmigiana (ve)

Hot Fish

Roasted salmon, smoked paprika, red onion and baby capers

Roasted Cornish hake, sautéed pak choi, beansprouts, lime, coriander and chilli emulsion

Soy glazed sea bass, pickled cucumber, Asian slaw

Hot Meat

Navarin of lamb, spring vegetables

Lemon and thyme crispy chicken, pea and shallot dressing

Red Thai chicken curry, baby sweetcorn, sesame, lime and coriander noodles

Cold Salad Main Courses

Honey glazed gammon, minted crushed peas

Cajun roast salmon, avocado, red onion and sun blush tomato salsa

Courgette, aubergine and red onion tart with chive cream and minted broad beans (ve)

Side Salads

Chargrilled broccoli, chilli, garlic, toasted almonds (ve)

Nutbourne heritage tomatoes, smoked tomato dressing (ve)

Warmed new potato, mustard vinaigrette, sautéed shallots (ve)

Cos lettuce, Caesar dressing, Parmesan herb croutons (v)

Seasonal Vegetables

Buttered savoy cabbage (v)

Maple syrup roasted heritage carrots (ve)

Buttered, parsley new potatoes (ve)

Crispy potatoes with hara bata (v)

Desserts and West Country Cheeses

Classic lemon tart, pistachio cremeux and crystallised pistachio

Warmed chocolate and salted caramel brownie, plant-based vanilla ice cream (ve)

Vegan meringues, toffee sauce and homemade fudge (ve)

Colston Bassett Stilton, Wookey Hole Mature Cheddar and Somerset Brie, served with grapes, celery, crackers (additional supplement applies)

Bowl Food

Small portions of delicious dishes – a hit with any audience. Served by our team in small bowls to standing guests, leaving them free to mingle and enjoy the evening. Bowl food is a substantial and stylish alternative to a more traditional seated dinner.

Minimum of 50 guests

Select 4 bowls, or 3 bowls and 2 canapé desserts from our canapé menus

Additional bowls

Savoury

Plant-based / Vegetarian

Roast sweet potato, wilted spinach and baby onions with basil pesto (gf, ve)

Grilled pepper, sweet tomato risotto parsley gremolata (gf, ve)

Thai red curry with tofu, tender stem rice, cashews and toasted coconut (gf, ve)

Grilled courgettes and aubergines minted cous cous, Feta and harissa (gf, veo)

Baby potatoes with sun blushed tomato, Kalamata olive and tapenade drizzle (gf, ve)

Penne pasta, peas, asparagus, broccoli pesto, caramelised baby onions (gf, veo)

Spiced Katsu cauliflower, spring onion, coriander rice (ve)

Chick pea and sweet potato cake, noodles, coriander and sweet chill (ve)

£31.50 +VAT | £37.80 inc VAT per person

£7.65 +VAT | £9.18 inc VAT per person

Fish

Thai crab cake, noodles, coriander chilli salad

Fish n chips, lemon tartare sauce

Poached salmon, crushed potatoes, chive velouté (gf)

Smoked salmon and tiger prawn cocktail (gf)

Meat

Grilled chicken, tomato, olives, chorizo, wild rice (gf)

Slow braised beef, baby onions, smoked bacon, creamed potato (gf)

Hock of ham, bubble and squeak, Cheddar sauce (gf)

Shepherd's pie, minted mash (gf)

Sweet

Sticky toffee pudding, clotted cream ice cream

Apple and cinnamon crumble, vanilla sauce

Coconut ice cream sundae, caramelised pineapple and mango sauce (ve)

Warmed chocolate brownie, salted caramel (ve)

Searcys gin trifle, pink peppercorn custard, vanilla cream

Crushed meringues, Chantilly cream, toasted hazelnuts and toffee sauce (ve)



Canapés

Our delicious range of canapés 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 canapé themes or alternatives, please let your event coordinator know and they will be happy to discuss further.

Minimum of 50 guests for all packages

Four per person £13.20^{+VAT} | £15.84^{inc VAT}

(Available only when followed by a seated buffet or dinner)

Six per person £19.20^{+VAT} | £23.04^{inc VAT}

Eight per person £24.80^{+VAT} | £29.76^{inc VAT}

Ten per person £30.00^{+VAT} | £36.00^{inc VAT}

Vegetarian

Wild mushroom and tarragon ragout, black olive pastry (v)

Roquefort mousse, Claret poached pear (v)

Bath soft cheese tartlet, sweet tomato relish (v)

Vegan

Asparagus and shallot tart, crispy onion, lemon sauce (ve)

Roasted aubergine, caper and harissa tart (ve)

Sweet potato falafel, pomegranate and mint dip (ve)

Beetroot hummus, roast garlic and toasted pine nut focaccia (ve)

Shallot and coriander bhajis, siracha aioli (ve)

Wild mushroom and butternut tart, basil pesto (ve)

Fish

Chilli marinated scallop, coriander, lemongrass (£1.25 ^{+VAT} pp) (gf)

Barbeque tiger prawn skewer, aioli dip (gf)

Salmon goujon, mushy peas, capers

Cornish crab cake, spring onion, chilli saffron mayonnaise

Smoked salmon mousse, sourdough croute, caviar and dill

Meat

Beef cheek arancini, crème fraiche horseradish dip

Chorizo and red onion skewers, lemon and chive dip

Mini shepherd pie, minted mash

Beef tenderloin croute, wholegrain tarragon mustard

Chicken yakitori, sesame and spring onion



Desserts

Mini Pavlova, strawberry fool (gf, v)

Rich chocolate pot, orange confit (v)

Strawberry and vanilla shortbread (v)

Caramelised pineapple skewer, honey mascarpone (gf, veo)

Salted caramel brownie (ve)

Rosewater and pistachio flapjack (ve)

Mini coconut sundae (ve)

Lemon curd and blueberry tartlet (ve)



Grazing Platters

Our grazing platters are designed to accompany a drinks reception, or as the perfect evening add-on to our more substantial menus, leaving guests free to focus on the party!

Choose up to two boards, minimum of 50 guests, must be ordered with one of our Reception Drinks Packages

£19.90 +VAT | £23.88 inc VAT per person

Vegan/Vegetarian Mezze Selection

Chargrilled artichokes, beetroot hummus, feta and cherry tomato skewers, stuffed vine leaves, marinated olives, served with warm rosemary focaccia, extra virgin olive oil, balsamic vinegar

Pump Room Ploughman's

Handmade Scotch egg, British chicken, farmers' ham, chicken terrine, relish, gherkins, heritage tomatoes, celery, pickled onions, freshly-baked crusty bread, butter

The Italian

Salami Milano, Parma ham, Salami Spianata, baby peppers, tomatoes stuffed with mozzarella and basil, olive tapenade, ciabatta, extra virgin olive oil, balsamic vinegar

Local West Country Cheeseboard

Somerset Brie, Wookey Hole Cheddar, Bath Blue, caramelised onion chutney, marinated olives, grapes, artisan biscuits, toasted sourdough

Why not add:

Rocket and parmesan salad **£4.60 +VAT | £5.52 inc VAT**

Baby baked potatoes, rosemary, sea salt **£4.60 +VAT | £5.52 inc VAT**



A Private Pump Room Afternoon Tea

Enjoy your very own version of the Pump Room's speciality in one of our private rooms. Savour our sumptuous interpretation of the ritual that began in the 1800s, when the 7th Duchess of Bedford found a way to fill the 'hungry' gap between lunch and supper.

Based on current restaurant price and menu at the time of the event (minimum of 10 guests)

A savoury selection of cocktail sandwiches and finger items

Homemade buttermilk scones, plain and fruit, with West Country clotted cream and jam

Daily selection of Pump Room pastries

Served with a pot of our house tea collection or locally hand-roasted filter coffee

Sample Autumn/Winter Menu

Cocktail Sandwiches

Searcys smoked salmon and caviar | Devilled egg and mustard cress (v)

Finger Items

Miniature turkey and ham pie | Cheddar rarebit, spiced apricot chutney (v) |

Sausage and cranberry roll

Sample Spring/Summer Menu

Cocktail Sandwiches

Ham and cream cheese | Truffled egg mayonnaise (v)

Finger Items

Crab and lemon mayonnaise brioche finger roll | Smoked salmon mousse blini, caviar and dill |

Cheddar rarebit, spiced tomato chutney (v)

Sample Vegan Menu

Cocktail Sandwiches

Cucumber and cream cheese (ve) | Vegan falafel, spinach and hummus wrap (ve)

Finger Items

Squash, chestnut and sage tart (ve) | Beetroot tartare, vegan cheese, chives (ve)



Breakfast Menu

Kick start your morning meeting with a variety of healthy and traditional breakfast options

Breakfast Package

£16.85 +VAT | £20.22 inc VAT per person

Freshly brewed fair-trade ground coffee and a selection of traditional English and fruit teas

Freshly baked pastries (2 per person)

Granola and yoghurt bowl with blueberries and raspberries

Warm brioche rolls with your choice of filling:

Crisp smoked bacon, avocado, grilled vine tomato

Cumberland sausage, sauté onions, homemade ketchup

Grilled mushroom, wilted baby spinach, tomato chutney (v) (ve)



(v) - VEGETARIAN, (ve) - VEGAN, (veo) - VEGAN OPTION AVAILABLE, (gf) - GLUTEN FREE
PRICES ARE PER PERSON UNLESS STATED OTHERWISE

Small Roomy Menu (DDR)

Executive Meetings Package – everything you need to keep your delegates going for a full day

£30.60 +VAT | £36.72 inc VAT per person (minimum of 10 guests)

3 servings of Searcys teas and coffees on arrival, mid-morning and mid-afternoon

Freshly baked pastries on arrival

Daily selection of four freshly prepared sandwiches, wraps and pitta breads, hummus, sour cream and chive dip, to include meat, fish and vegetarian options

Side salad and kettle chips

Fresh fruit skewers

Chef's choice of afternoon treat

Fork Buffet Upgrade

£15.30 +VAT | £18.36 inc VAT per person

Swap sandwiches for something more substantial; your choice of two mains and two sides, from our fork buffet menu (*see page 11*)



Drinks Packages

We've designed our drinks packages to suit a variety of occasions. They can be combined for Reception and Dinner or Wedding events, leaving you free to focus on enjoying the party! Should you wish to put together your own bespoke package, however, you are more than welcome to do so – please speak to our team about your requirements.

Reception Drinks Packages *(per person)*

Prosecco Reception

Glass plus topup £8.65 +VAT | £10.38 inc VAT

Two glasses £11.50 +VAT | £13.80 inc VAT

Ca'del Console Prosecco

Elderflower Lemonade, Raspberry Lemonade

Still and Sparkling mineral water

English Fizz Reception

Two glasses £18.00 +VAT | £21.60 inc VAT

Searcys Classic Cuvée Brut English Sparkling wine

Bottega Life Sparkling Non-Alcoholic

Peroni Nastro Azzurro

Elderflower Lemonade, Raspberry lemonade

Still and Sparkling mineral water

Champagne Reception

Two glasses £24.00 +VAT | £28.80 inc VAT

Searcys Selected Cuvée Brut Champagne

Wild Idol Non-Alcoholic Sparkling Rose

Peroni Nastro Azzurro

Elderflower Lemonade, Raspberry Lemonade

Still and Sparkling mineral water

Dinner Drinks Packages *(per person)*

Pump Room Package

£15.35 +VAT | £18.42 inc VAT

Half a bottle of house wine per person served with dinner

Still and sparkling mineral water

Vineyard Package

£18.00 +VAT | £21.60 inc VAT

Half a bottle of wine per person served with dinner:
Pinot Grigio, Vinuva, Provincia di Pavia
Malbec, Portillo, Uco Valley

Unlimited still and sparkling mineral water

Cellar Package

£26.75 +VAT | £32.10 inc VAT

Half a bottle of wine per person served with dinner;
Mount Rozier Sauvignon Blanc
Veramonte Organic Merlot, Casablanca Valley

Unlimited still and sparkling mineral water

A glass of La Fleur d'Or Sauternes or
Grahams LBV Port to follow dinner



Why not add:

A bucket of 10 beers and 10 soft drinks

£95.00 +VAT | £114 inc VAT per table

