

Christmas at the Roman Baths, Pump Room and Assembly Room

Looking for something special this Christmas? Let Searcys delight you with decadent menus and an unforgettable evening, set against the stunning backdrop of the Roman Baths, Pump Room and Assembly Rooms.

This Christmas, let us do the work for you – we have put together a range of packages designed to provide everything you might want for an evening of festive fun. All our packages include a glass of something sparkly on arrival and a decadent 3-course dinner with wine, followed by coffee.

If you want to design your own Christmas experience, take a look at our festive menus overleaf and get in touch – we will be happy to work with you to create a night your guests will remember for Christmases to come!

Speak to your event organizer about our ‘Stocking Fillers’ – extra special touches to complete your evening, including Christmas crackers, mulled wine and more.

All prices below do not include VAT or venue hire

Deck The Halls @ £51.50 per guest

- Prosecco drinks reception on arrival (one glass per guest)
 - Three course set dinner
 - Tea and coffee
 - Half a bottle of house wine per guest with dinner
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Festive Feast @ £61.50 per guest

- Prosecco drinks reception on arrival (two glasses per guest)
 - Three course set dinner
 - Tea, coffee and a mini mince pie
 - Bath mineral water (half a bottle per person)
 - Half a bottle of house wine per guest with dinner
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All the Trimmings @ £73.50 per guest

- Champagne drinks reception on arrival (two glasses per guest)
 - Three course set dinner
 - Tea, coffee and a mini mince pie
 - Bath mineral water (half a bottle per person)
 - Half a bottle of upgraded wine per guest with dinner
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To enquire about holding your private festive event in one of our stunning and unique venues please contact Bath's Historic Venues on 01225 477786.
For catering related queries please contact Searcys on 01225 444477.

Full package details available on request. Minimum numbers of 40 guests apply.
Venue hire charged separately. Certain date restrictions apply.



Christmas Menus

Deck The Halls

Warmed Quicke's Cheddar and leek tart with red onion, wild rocket and redcurrants
Spicy parsnip soup, with natural yoghurt and coriander flat bread

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Thyme marinated breast of chicken with cheddar mash, honey roast heritage carrots and mustard grain sauce
Escalope of salmon with a lemon gremolata, sea salted crushed potatoes, green beans and warmed red onion, caper and tomato dressing

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Sticky toffee pudding with crème chantilly
Belgian chocolate torte with clotted cream and chocolate sauce

Pinot Grigio, Vinuva, Organic, 2018 | Merlot, Grandfort, vin de pays D'Oc, 2017

Festive Feast

Melting English goats cheese with pickled beetroot and an organic watercress salad and toasted walnut dressing

Roast sweet potato and white bean soup with a mustard and smoked almond croute and crème fraîche

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Slow braised beef with buttered fondant potato, mushrooms, bacon, baby onions and red cabbage
Roast loin of pork with parsnip puree, roast celeriac, buttered cabbage and an apple brandy sauce

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Traditional Christmas pudding with brandy ice cream
Bramley apple and pear strudel with vanilla brulee mousse

Pinot Grigio, Vinuva, Organic, 2018 | Merlot, Grandfort, vin de pays D'Oc, 2017

All The Trimmings

Parma ham, dolce late with fig chutney, herb salad and a port and rosemary glaze
Smoked salmon with celeriac lemon remoulade and toasted rye bread

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Fillet of beef, sweet potato puree, wilted spinach and a roasted shallot with red wine reduction
Canon of lamb with dauphinoise potato, rosemary roast root vegetables and thyme gravy

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Rich Belgian chocolate tart with mango sorbet and crushed hazelnut meringue
Trio of Christmas desserts: mini orange brulee or egg nog brulee, Christmas pudding ice cream shot and mini chocolate log

Picpoul de Pinet, Beauvignac, France, 2018 | Malbec, Portillo, 2017

Stocking Fillers

Do you want to make this Christmas one to remember? There are plenty of ways to add that extra something a little bit special to your event and we at Searcys have got a few suggestions to make it even easier for you!

We can provide everything from warming mulled wine and freshly baked mince pies to beautifully arranged floral centerpieces and our stunning silver candelabras – leaving you free to sit back, relax and enjoy the night!

Optional Upgrades

- Christmas Crackers
- Canapes and Cocktail Bites
- Warming Mulled Wine
- Freshly Baked Mince Pies
- Local Cheese Boards
- Evening Food
- Additional Wines and Upgrades
- Champagne Upgrades
- After Dinner Liquors
- Account Bar
- 1AM Finish
- DJ
- Table Candelabras
- Floral Centre Pieces
- Place Cards
- Menu Cards
- Table Plans
- Coloured Linens and Napkins



For more information on the above upgrades and extras, please speak with your Searcys Event Coordinator.