



THE
PUMP
ROOM

BY SEARCYS

CHRISTMAS
CELEBRATIONS
2024

SELECTED CUVÉE
CHAMPAGNE
BLANC DE BLANCS
SEARCYS
EST 1847

175
YEARS

Christmas at The Roman Baths and Pump Room

The Roman Baths and Pump Room remain the finest place to celebrate Christmas in style.

With over 175 years of experience in hosting special celebrations, Searcys will ensure your festive celebrations, set against the stunning backdrop of the Roman Baths and Pump Room, are truly memorable.

Our menus are perfect for those looking for a traditional Christmas celebration, including roast turkey with all the trimmings, followed by Christmas pudding. Alternatively, choose from our chef's own signature dishes, such as the gin and maple-glazed salmon, which combine balanced ingredients, flavours and textures, for a captivating dining experience.

All prices are per guest and are exclusive of VAT at prevailing rate. Minimum spend and staffing charges apply:

Receptions - minimum spend of £1500 + VAT

Bowl Food - minimum spend of £2000 + VAT

Dinners - minimum spend of £3000 + VAT





Cold

Russet potato rosti, sour cream,
beetroot horseradish (v)

Truffled parsnip with Parmesan,
brioche toast (v)

Whiskey and maple glazed salmon,
chive cream, pickled fennel on focaccia crisp

Goat's cheese mousse and sweet fig jam, oat cake (v)

Dorset braised lamb and potato fritters
with minted horseradish

Pink duck, clementine marmalade
on toasted bloomer

Canapés

Four per person **£12.00+VAT**
To be followed by a seated meal

Six per person **£18.00+VAT**

Eight per person **£24.00+VAT**

Ten per person **£29.00+VAT**



Hot

Somerset brie and cranberry filo

Wild mushroom and thyme arancini,
smoked garlic dip (v)

Turkey satay, chilli peanut dip

Spiced butternut squash and ricotta tarts
with smoky pine nuts (v)

Poached haddock rarebit, Pecorino crumb

Honey-glazed Gloucester beef,
Yorkshire pudding, horseradish

Desserts

Mini Pavlova, strawberry fool

Rich chocolate pot, orange confit

Blueberry brûlée shot

Chocolate shot, clotted cream

Caramelised pineapple skewer,
honey mascarpone

Toffee and banana tart

Foods described within this menu may contain nuts and other allergens. Some dishes from this menu can be made without gluten.
Please inform us of any allergies or dietary requirements, so we can support you in your food choices.

(v) Vegetarian (ve) Vegan

Dinner Menus

FROM £55.00^{+VAT} PER PERSON,
INCLUDING COFFEE AND CHOCOLATES

Select one menu for all guests

Choice menu supplement **£6.60** ^{+VAT PP}

Add a glass of Prosecco on arrival **£6.00** ^{+VAT PP}

Add 1/2 bottle of wine and mineral water with meal **£15.50** ^{+VAT PP}



Starters

Pressed ham hock, Bramley apple chutney, chicory, rye toast

Parma ham, dolcelatte, fig chutney, herb salad, port and rosemary glaze

Smoked salmon, gin and maple glaze, pea cress, red cabbage slaw

Melting English goat's cheese, pickled beetroot, watercress salad, toasted walnut dressing (v)

Mushroom and chestnut pate, tarragon, fermented cranberries (v)

Cauliflower and chestnut soup, Cropwell Bishop Stilton scone (v)

Main Courses

Black Barn free-range turkey, fondant potato, pigs in blankets, glazed carrot, creamed Brussels sprouts

Rosemary braised Dorset lamb, roast butternut, smoked garlic green beans, redcurrant jus

Scottish salmon, charred sprouting broccoli, crushed purple potatoes, crispy kale, citrus glaze

Roast haddock, serrano ham, Brussels sprouts, creamed potato, Pernod and tomato sauce

Wild mushroom and black truffle tatin, wilted spinach, deep fried leek, Parmesan (v)

Pumpkin and sweet potato nut roast, baked cauliflower, red pepper and onion puree, rosemary oil (v)

Desserts

Blackberry Eton mess

Burnt lemon and passion fruit tart

Dark chocolate torte, Dorset clotted cream and chocolate sauce

Christmas pudding, brandy ice cream

Sticky toffee pudding, clementine cream

Vanilla bean cheesecake, cranberry and cinnamon compote

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Meat

Butter roast turkey, Parmesan creamed sprouts, sausage and bacon

Braised beef, parsnip mash, cranberry confit

Shredded ham hock, bubble and squeak, cream vermouth tarragon sauce

Crispy duck salad, sesame noodles, chilli dressing

Bowl Food

£28.00^{+VAT} PER PERSON

For your choice of:
Four bowls, or three bowls and two canapé desserts

Additional bowls available at **£7.00^{+VAT} PP**



Fish

Bath Gin cured smoked salmon, pickled beetroot, gem lettuce and lime crème fraiche

Scallop with creamed potato, Champagne butter sauce and crisp shallots

Coronation prawn cocktail

Cajun spice cod, green beans, lemon and saffron aioli

Crab fishcake, cucumber salad, red pepper dressing

Desserts

Traditional Christmas pudding, Brandy ice cream

Mince pie, cinnamon cream

Apple crumble, vanilla sauce

Warmed chocolate brownie with coconut ice cream

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Vegetarian

Roast squash and goat's cheese fritter,
pomegranate slaw (v)

Goat's cheese and beetroot soufflé, wild rocket (v)

Mac and cheese, with balsamic baby onions (v)

Chargrilled broccoli risotto, truffle Parmesan crumb (v)

Bowl Food

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Plant Based

Chestnut mushroom fricassee,
with wild rice and gherkins (ve)

Sweet potato Katsu curry (ve)

Avocado, chargrilled artichokes, with sundried tomato
and a basil quinoa dressing (ve)

Thai red curry with tofu (ve)

Plant Based Desserts

Meringues with toffee sauce and homemade fudge (ve)

Warmed salted caramel chocolate brownie,
vanilla ice cream (ve)

Coconut and cranberry brûlée (ve)

Mango mousse with glazed pineapple (ve)

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