



CHURCHILL



PASSION
FOR
FOOD
PRESENTATION
CHEF'S TESTIMONIALS



WELCOME TO CHURCHILL'S PREMIUM COLLECTION OF TABLETOP SOLUTIONS

★ ★ ★ ★ ★

Showcasing our distinctive and innovative ranges, designed to inspire, excite and to enhance the luxury dining experience.

With over 225 years at the forefront of design and manufacturing innovation, Churchill lead the way in stylish tabletop solutions.

Our Passion For Food brochure shares testimonials from renowned chefs, and demonstrates how tableware innovation can enhance the dining experience.



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Stonecast[®]

Rustic Charm Revived

Stonecast is an exciting collection of hand decorated products from Churchill, designed in different styles to suit all manner of hospitality environments. Inspired by the changing seasons and fresh ingredients, original Stonecast is available in thirteen stunning colours. The Stonecast Patina range is inspired by tones and surface texture created naturally over time, shaped on organic materials such as metal, stone, leather and wood. Two colour Stonecast Aqueous is inspired by the fluidity of water and emulates a liquid pooling effect. The hand-decorated Stonecast Plume design interprets the fluidity of painting mediums whereas Stonecast Raw is inspired by natural materials and stripped back interior design.

Celebrate the seasons



STONECAST: SPGSOP141 35CM PEPPERCORN GREY OBLONG PLATE | SWHWP261 26CM BARLEY WHITE CHEFS' WALLED PLATE | SBBSWO341 35CM BLUEBERRY CHEFS WALLED OBLONG PLATE | ??????



Each piece is unique



PATINA: PAIBEV121 32.4CM IRON BLACK PLATE **AQUEOUS:** SABTEV101 26CM BAYOU PLATE I
PATINA: PAIBTR9 1 22.9CM TRIANGLE PLATE **STONECAST:** SPGSOG111 28.6 PEPPERCORN GREY ORGANIC PLATE I
PATINA: PADPEV111 28.8CM DEEP PURPLE PLATE



“ CHURCHILL TABLEWARE GIVES
**DIVERSITY &
VERSATILITY**
WHERE DURABILITY IS KEY ”

MARCOS GRANADOS, RESTAURANTE MATIZ - MALAGA

“A good crockery always enhances food presentation. In the case of Churchill, that added bonus gives us a different perspective, since the designs and colours give multiple possibilities of presentation, something that you don't find in other brands.”

“Una buena vajilla siempre da un plus a la hora de pensar y confeccionar un plato. En el caso de Churchill ese plus añadido nos aporta una perspectiva diferente, ya que sus diseños y colores me dan una amplitud de posibilidades que en otras marcas de vajillas no encuentro.”

“The plates gives me reassurance of success due to its quality. Churchill is synonymous with originality, quality, diversity and elegance.”

“Son platos que me aseguran ese porcentaje de éxito que deposito en una vajilla de calidad. Churchill es sinónimo de originalidad, calidad, diversidad y elegancia”

Restaurante Matiz is one of the top restaurants in Malaga, offering innovative Mediterranean cuisine in stylish, contemporary settings.

www.restaurantematiz.es

Organic and natural



STONECAST: SNMSOG111 28.6CM, SNMSOG101 26.4CM, SNMSOG8 1 21CM, SNMSOG7 1 18.6CM NUTMEG CREAM ORGANIC PLATES
| PATINA: PAVCEV111 28.8CM VINTAGE COPPER PLATE | SPINTRB61 15.3CM IRON BLACK TRIANGLE BOWL |
STONECAST: SPGSOG111 28.6CM PEPPERCORN GREY ORGANIC PLATE | SWHSOG101 26.4CM BARLEY WHITE ORGANIC PLATE |
AQUEOUS: SABTPD271 28CM BAYOU DEEP PLATE





Earthy and raw presentation



PATINA: PAATEV111 28.8CM ANTIQUE TAUPE PLATE | PATREVB91 24.8CM RUSTIC TEAL BOWL |
AQUEOUS: SAGREV111 28.8CM FJORD PLATE | RAW: SRBEEVB91 24.8CM TEAL BOWL



“ BRITISH CRAFTSMANSHIP AT ITS BEST ”

CHRIS & JAMES TANNER, BARBICAN KITCHEN & THE KENTISH HARE

“First class service, elegant modern designs and durability denote the ethos behind Churchill. A perfect recipe for our business, a proven relationship for some 15 plus years now. British craftsmanship at its best.”

The Barbican Kitchen, housed in the world famous Plymouth Gin Distillery, serves internationally inspired brasserie cuisine. While traditional pub The Kentish Hare serves classic dishes made with the freshest local ingredients in Royal Tunbridge Wells.

www.barbickankitchen.com

www.thekentishhare.com



STUDIO®
PRINTS

Reactive Texture Through Print

Studio Prints collections are a contemporary take on traditional studio pottery and celebrate the creative history of ceramics. Manufactured in the UK, Studio Prints are achieved with Churchill's print process. The print is positioned directly under the glaze, creating a protective layer over the decoration. Studio Prints Homespun is a contemporary take on hand-thrown pottery, while Raku is a modern interpretation of a reactive glazing process. The subtle texture of Stone recreates the effect of carving ceramics from natural stone. The Kintsugi design is a modern interpretation of the Japanese art of repairing broken pottery. Fusion emulates the fusion of multi-tonal reactive glazes and Mineral is inspired by the mottled surface texture of artisan pottery.

Enhance creativity with innovation and colour



RAKU: RKJGOBL31 26CM JADE GREEN OBLONG PLATE | STONE: STAMEVB91 24.8CM AQUAMARINE BOWL |
FUSION: FSBLEV111 28.8CM AQUAMARINE PLATE | HOMESPUN ACCENTS HAJGEV101 26CM JASPER GREY PLATE



“ A MANUFACTURER WHO UNDERSTANDS THEIR CUSTOMERS NEEDS ”

BERTL SEEBACHER, KRAFTWERK, OBERURSEL

“Standstill is regressive - the continuous further development and new product development reminds us of us chefs - this is very positive and fulfils our needs.”

“Stillstand ist Rückschritt – die permanente Weiterentwicklung und Neuentwicklung der Produkte erinnert an uns Köche – das ist sehr sympathisch und trifft unsere Ansprüche.”

“The product range designs by Churchill are so wide, that they can cater for all concepts - from alpine, soulfood to fine dining.”

“Die Produktpalette / Designes von Churchill ist/sind so breit daß Sie alle Konzepte abdeckt – von alpin.soul.food bis fine dining.”

“Top quality that has no limits.”

“Top Qualität kennt keine Grenzen.”

Expert chef, restaurateur and sommelier, Bertl Seebacher is one of the most innovative chefs in casual-fine dining. His restaurant Kraftwerk is a collaboration between himself and Daniela Finkes, the stylish space is housed in a converted power station.

www.kraftwerkrestaurant.de



Subtle tones and textures



 **RAKU:** RKTBC361 35.5CM TOPAZ BLUE CHEFS TRIANGLE PLATE, RKTBTX201 20CM TOPAZ BLUE CHEFS TRIANGLE |
KINTSUGI: KTPGTR101 26.5CM PEARL GREY TRIANGLE PLATE | **RAKU:** RKQBWB1 28CM QUARTZ BLACK WIDE RIM BOWL
| **KINTSUGI ACCENTS:** KAQBXO141 35.5CM QUARTZ BLACK CHEFS' OBLONG

Centre decoration for premium food presentation



RAKU: RKBQTR121 31.1CM QUARTZ BLACK TRIANGLE PLATE | FUSION: FSGYVB91 24.8CM AGATE GREY BOWL |
MINERAL: MNBLOG101 26.4CM BLUE PLATE | RAKU DUO: RDATEV111 28.8CM AGATE TOPAZ PLATE





Innovative shapes and sizes




KINTSUGI: KTAGWP261 26CM AGATE GREY WALLED PLATE, KTAMWP261 26CM AGATE GREY WALLED PLATE |
STONE: STAGTR101 26.5CM AGATE GREY TRIANGLE PLATE, **KINTSUGI:** KTAGTRB91 23.5CM AGATE GREY TRIANGLE BOWL |
RAKU DUO: RDATXO141 35.5CM AGATE TOPAZ OBLONG PLATE, RDTQXO111 29.8CM TOPAZ QUARTZ OBLONG PLATE |
STONE: STQBXO141 35.5CM QUARTZ BLACK OBLONG PLATTER



“ INNOVATION IS BEST ”

Jarosław Walczyk, Pink Lobster, Warsaw

“Innovative cuisine needs innovative plates and we get that from Churchill”

“Innowacyjna kuchnia wymaga innowacyjnych talerzy i to wła nie Churchill nam je dostarcza.”

“Our food is made with the highest quality ingredients, and therefore deserves to be served on a high quality plate”

“Nasze potrawy s przygotowane z najwy szej jako ci produktów i dlatego tez zasluguja, aby były serwowane na talerzach najwy szej jako ci.”

Jaroslaw Walczyk is one of the best culinary masters in Poland. He is a pioneer of innovation in the food and restaurant industry.

President of the Chefs Club Foundation and an expert to the industry, as well as running his own restaurants Jaroslaw provides consultancy for new restaurants and hotel openings.

www.pinklobster.pl



BAMBOO

Inspired by Nature

The delicate and modern design of Bamboo is inspired by textures and organic lines of the natural world. An extensive range of classic and contemporary shapes suit all manner of dishes and cuisines.

The subtle embossment captures the essence of nature and enhances food presentation.

Capture the essence of nature



BAMBOO: RKTBLD271 28.1CM TOPAZ BLUE DEEP PLATE | MBBALD251 25.5CM MIST DEEP PLATE |
BAMBOO GLASS: GLDKTBO11 30CM DUSK ORGANIC OVAL GLASS PLATTER | BAMBOO: WHBALW261 26CM WALLED PLATE

**“ THE QUALITY IS EXCELLENT
BUT IT’S ALSO THE DESIGNS WE LOVE,
ITS INNOVATION THAT WE SHARE ”**

PEPO FRADE VIANO, AIRE GASTRO BAR, MALAGA

In Aire, we have been working with Churchill for the past 6 years from the 8 years we have been opened as a business. We are very happy with our relationship with Churchill because the company ethos is very similar to ours.

En Aire llevamos seis años trabajando con Churchill. Estamos muy satisfechos con nuestra relación porque su filosofía empresarial es muy similar a la nuestra.

Of course, the quality of the plates are excellent, but its the aesthetics which are key for us, since we value innovation.

Por supuesto que la calidad de sus platos es excelente, pero es en la estética donde más puntos en común tenemos. A nosotros nos gusta la innovación y ahí coincidimos plenamente.

Aire Gastro Bar in Malaga serves creative and modern mediterranean cuisine cooked with the finest Andalusian cuisine.

www.airegastrobar.es





ISLA

Inspired by the Shoreline

The contemporary and intricate Isla design is inspired by shapes and textures found along the seashore. Featured on a comprehensive range of tableware shapes and beverage items, the modern yet graceful Isla embossment is reminiscent of the coastline.

Colour enhances the Isla range in a striking Raku pooling effect and hand applied accent colours in Ocean Blue and Shale Grey.



Subtle tones and textures



ISLA: WHISIF111 30.5CM FOOTED PLATE, OCISIWBL1 28CM OCEAN BLUE WIDE RIM PLATE, SHISIP8 1 SHALE GREY PLATE. SHISIWBL 28CM SHALE GREY WIDE RIM BOWL | WHISIF581 27.6CM FOOTED PLATE, ISLA GLASS: GLCLTBP11 22.5CM CLEAR ORGANIC GLASS PLATE WHISIF581 27.6CM FOOTED PLATE | ISLA: RKTBD271 28.1CM TOPAZ BLUE DEEP PLATE | SHISID271 28.1CM SHALE GREY DEEP PLATE



abstract

contemporary elegance

Designed for contemporary dining settings, Alchemy Abstract features a fresh geometrical embossment on white vitrified performance fine china. Modern and minimal, the versatile Abstract design complements other ranges within the Alchemy portfolio, including the simplistic and comprehensive White collection.

A clean canvas for elevated food presentation



ABSTRACT: APRDUP111 30CM PLATE | ABSTRACT FEATURE PIECES: APRDAF101 26.5CM FEATURE BOWL |
ABSTRACT: APRD30ST1 14.5CM SHALLOW OBLONG TRAY | APRDUB9 1 24.5CM RIMMED SOUP BOWL, APRDUP581 26.8CM PLATE



alchemy white


undeniably appealing

Classic and timeless, Alchemy White is the perfect pure white canvas for showcasing and enhancing the rich and vivid colours of fine food. This durable fine china range offers the full banqueting solution, with a fully glazed foot to protect surfaces from scratching and a neat rolled edge which offers excellent durability.



Bring refined elegance to the tabletop



 **ALCHEMY WHITE:** APR AB9 1 24.5CM RIMMED SOUP BOWL, APR AP581 26.8CM PLATE, APR AP651 16.2CM PLATE, APR AP111 30CM PLATE | APR AP131 33CM PLATE | APR AO131 33CM RIMMED OVAL DISH, APR AP651 16.2CM PLATE | APR AB9 1 24.5CM RIMMED SOUP BOWL, APR AP581 26.8CM PLATE



CHURCHiLL[®]

churchill1795.com

f Churchill1795

🐦 @churchill1795

📍 @Churchill_1795

Tel: +44 (0) 1782 577 566

Fax: +44 (0) 1782 524 355

email: info@churchill1795.com

HEAD OFFICE & STOKE SHOWROOM

No. 1 Marlborough Way
Tunstall
Stoke-on-Trent
ST6 5NZ

LONDON SHOWROOM

Business Design Centre
Suite 102
52 Upper Street
Islington
London
N1 0QH

BERLIN SHOWROOM

Rankestraße 8
10789
Berlin
Germany

MADRID SHOWROOM

Calle Princesa No 2
7ta Planta
Puertas 4 y 5
Madrid 28008
España
Tel: 910 004 929

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STEPHANIE FAWCETT - BA/FdA in Digital Imaging
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AMY JAY - BA/FdA in Digital Imaging and
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Central Lancashire)

NICK BOSWELL - Head Chef at L20 Hotel
School Restaurant

DAVID GRIFFIN - Watergate Bay Hotel
Photography www.davidgriffen.co.uk

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