



CHURCHILL

CLEAN EATING | PROVENANCE: THE FUTURE | ASIAN FUSIONS | LATIN FLAVOURS | MEDITERRANEAN MIX
MIDDLE EASTERN AROMAS | IMMERSIVE DINING | NEWSTALGIA | TABLETOP PALETTES



— food —
INSIGHTS
2024

OUR RESEARCH JOURNEY AROUND THE WORLD...



Throughout 2023, we continued to monitor the new openings and innovation within the global hospitality industry as the world got back to normal. We've seen the continued resilience that fuels the evolution of the food and restaurant trends and we look forward to the continuous growth of the industry in 2024-2025.

● SAN FRANCISCO

Boasting more restaurants per capita than any other city in the USA, San Fran is renowned for its avant garde restaurant scene.

● AUSTIN

Named the best city to live in the US for under 30's, the restaurant scene is young, vibrant and trendy. The residents of Austin like to buy local, fresh and Eco friendly.

● NEW YORK

With New York's restaurant scene ever changing, it has been estimated that it would take 22.7 years to eat at every restaurant within the city.

● LIMA

With a diverse culinary heritage and thriving restaurant scene, Lima is often hailed as the gastronomic capital of South America.

● LONDON

London's buzzing multicultural community has made the city a hub of food diversity, innovations and fusions. With 71 Michelin starred restaurants and two of the best restaurants in the world.

● LEEDS

The booming northern city now has more restaurants in the city centre than ever before and the majority of these are independents or small groups.

● PARIS

Widely recognised as one of the world's premier food cities, Paris is steeped in culinary tradition as well as being home to leading avant-garde chefs.

● MADRID

Dubbed the food capital of Europe, attracting Michelin-Starred chefs and foodie tourists.

● BARCELONA

With a thriving tourist industry and vibrant eating out culture, amongst Barcelona's many astounding traditional restaurants there are innovative chefs experimenting with world flavours and fusions.

● BERLIN

A city on the pulse with food trends, from the world's street food to innovative fine dining fusions.

● SINGAPORE

After a strategic move to become a foodie destination, Singapore now has 52 Michelin starred restaurants, including seven restaurants with two stars and three restaurants with three stars.

● MELBOURNE

A vibrant city full of restaurants that set the trends for the rest of the world, Melbourne has more than 3,500 food establishments and serves up cuisines from over 70 countries.

WELCOME TO THE 2024 EDITION OF CHURCHILL'S FOOD AND RESTAURANT INSIGHTS MAGAZINE WHERE WE SHOWCASE OUR RESEARCH INTO THE HOSPITALITY INDUSTRY.

As we enter 2024 the pandemic and it's restrictions on the hospitality industry are finally beginning to feel like a memory from the past. However 2024 will bring it's own challenges, with the continued cost of living crisis putting a strain on cash flow, plus the ever more urgent need to halt climate damaging practices.

As always the industry will rise against these challenges, and we expect to see more plants (less processed faux-meat and more whole veg) on menus, as well as nose-to-tail cooking to reduce waste, saving both money and the environment. Technological advancements and the rise of AI will begin to influence not only how we eat in restaurants but also how our food is produced. And the nostalgia trend is set to take us back to cheap eats and grass roots.

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Industry Themes

The hospitality industry is always changing to meet the evolving wants, tastes and interest of diners. Below discusses some of the key themes transforming how we dine.



SUSTAINABILITY



As society becomes more concerned with environmental issues, and legislation begins to enforce carbon tracking for big businesses, sustainability will begin to change the way we eat more and more. Expect to see carbon footprints of dishes on menus and a greater focus than ever before on the provenance of ingredients.

Check Out

Open Farm Community - Singapore
A urban farming restaurant championing local ingredients and sustainable practice.

COST OF LIVING



With bills soaring, both restaurants and diners are looking at ways to reduce costs. One result on menus will be more vegetable options and cheaper cuts of meat. We'll also see cheaper eateries trending on social media, such as the greasy spoon cafe making a come back in the UK.

Check Out

Norman's Cafe - London
Making the British greasy spoon cafe cool again.

TECHNOLOGY



Over the past few years technology has changed the way we order and pay in restaurants, but for the first time we will begin to see technology changing the actual food we eat. The future of farming looks to be cultivated ingredients, including lab grown meat. Technology also brings fun to the table, with immersive and interactive experiences, like tabletop chefs.

Check Out

La Petit Chef - London
The smallest chef in the world cooks food right onto your plate through the use of 3D projection mapping technology.

GLOBAL FLAVOURS



Diners continue to seek out new flavours and travel through their taste buds. Even within the realms of old time favourite cuisines like Italian and Japanese, we're seeing chefs experiment with evermore adventurous fusions.

Check Out

Pink Room - Berlin
An contemporary fusion of Levantine and Japanese cuisines in a fine dining setting.

CLEAN EATING

TOP TREND

PLANT-BASED | SUSTAINABILITY | ZERO WASTE | ORGANIC INGREDIENTS | MEAT-FREE

Plant-based will continue to be an important trend for 2024, focusing on alternative and sustainable ingredients as consumers remain driven by growing climate and environmental concerns.

PLANT-POWERED

2024 will deliver a new era of plant-based innovations as consumers preferences continue to shift towards more natural and less processed ingredients. Plant-based brands will embrace **whole ingredients** such as mushroom, tempeh and legumes as alternatives to complex meat substitutes. Expect to also see growth in the plant-based **seafood market**, bringing enhanced flavour and texture that imitates the real thing.



ZERO-WASTE

As sustainability remains a growing concern, the trend towards **'circular food'** focuses on the entire product cycle, establishing processes that produce no waste, **'Nose-to-Tail'** or **'Leaf-to-Root'** remains a source of inspiration for innovative menus, allowing chefs to demonstrate their creative use of valuable resources.

TRENDSSETTERS

EDIT - LONDON

A hyper-seasonal, low impact restaurant showcasing seasonal, local and sustainable produce.

PLANT FOOD + WINE - LOS ANGELES

Sleek, minimalist eatery for upscale vegan fare and organic wine.

MIL SACRED VALLEY - PERU

A mountain restaurant and immersive experience around preserving native ingredients and culture.

HAPPA - BERLIN

Plantbased, organic and low waste.

POSTTOT - BARCELONA

A vegan and gluten-free restaurant serving classic Mediterranean and Spanish dishes.

OPEN FARM COMMUNITY - SINGAPORE

A urban farming restaurant championing local ingredients and sustainable products.

*Some of the innovative sites we've spotted on our global food research trips, not necessarily Churchill customers, just inspiring and pacesetting restaurants...



Stonecast Plume | Olive



Stonecast Raw | Green



Stonecast | Barley White



Stonecast | Sorrel Green & Barley White

ARE CHURCHILL PLATES SUSTAINABLE?

At Churchill we are committed to a sustainable future, and our roadmap to Net-Zero by 2050.

Learn more about our sustainability journey here...

SCAN ME



Elements | Dune



Bamboo | Alpine & Dusk



STONECAST Sage Green



STONECAST RAW Grey



BAMBOO Dusk



STONECAST PLUME Olive



STONECAST Barley White



BAMBOO Alpine



ELEMENTS Dune



STONECAST Sorrel Green

PROVENANCE — THE FUTURE —

EMERGING
TREND

URBAN FARMING | RESTORATIVE AGRICULTURE | URBAN FARMS | GLOBAL FOOD SECURITY

By developing sustainable agricultural practices farmers are working to achieve global food security in the face of climate change. With this restaurants are embracing a higher focus on the provenance of their ingredients.

FARMING THE FUTURE

It's estimated that agriculture contributes 24-30% of global green house emissions, with meat production accounting for 60% of this. As a result technological advancements are paving the way for alternative food production methods, including lab grown meats.



URBAN FARMING

Urban and vertical farming means creating controlled growing environments where year-around crops are grown using less land and water resource. Expect to see restaurants installing their own vertical farming spaces, or talking about the urban and sustainable provenance of their ingredients.

TRENDSETTERS

LE DOYENNE - PARIS

A country estate and restaurant focused on regenerative agriculture 40 miles South of Paris.

BAR CRENN - SAN FRANCISCO

Serving cultivated chicken grown in Berkley food labs.

GATHER IN OMAHA - NEBRASKA

Operating an indoor vertical farm which provides freshly harvested, sustainable produce.

ROE - LONDON

Opening at Canary Wharf in 2024, Roe will feature it's own areoponic growing wall.

WILMARS GAERTEN - BERLIN

A regenerative agricultural project supplying and educating the restaurant industry.

CROCADON - CORNWALL

A soil-centric farm with a restaurant showcasing it's responsibly grown ingredients.

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Stonecast Raw | Brown



Stonecast Canvas | Natural



Stonecast Patina | Rust Red



Nourish | Siena Brown & Tokyo Black



Studio Prints Stone | Agate Grey

PROVENANCE OF PLATES?

Churchill's UK made plates are made with responsibly sourced, local clay materials, learn more here...

SCAN ME



Stonecast | Sorrel Green



Bamboo | Dusk



ASIAN FUSIONS

TOP TREND

SOUTHEASTERN FLAVOURS | MODERN FUSIONS | AUTHENTICITY | PLANT-BASED INNOVATIONS

The popularity of Southeast Asian cuisines like Japanese, Korean and Thai means the Asian Fusion trend remains the most popular we see in new restaurant openings.

CONTEMPORARY FUSIONS

Chefs experiment with ever popular Southeast Asian cuisines by creating modern fusions. This is particularly prominent with Japanese flavours that we're seeing fused with Mediterranean, Levantine and South American flavours and cooking techniques. As well as contemporary fusions expect 2024 to see a rise in Korean and Filipino restaurants.



PLANT BASED INNOVATIONS

As diners opt for more plant-based dishes we're seeing the effects across all manner of restaurant food styles. Even premium omakase sushi restaurants aren't afraid of going vegetarian or vegan, check out Kusaki in LA.

TRENDSETTERS

DONIA - LONDON

Modern Filipino cuisine made with British ingredients in Kingly Court.

ALAPAR - BARCELONA

A traditional winery with a Asian vision, Alapar is a 'Mediterranean izakaya'.

ANTO - NEWYORK

A high-end, authentic Korean steakhouse serving up traditional cuisine.

PINK ROOM - BERLIN

An contemporary fusion of Levantine and Japanese cuisines in a fine dining setting.

KUSAKI - LOS ANGELES

Offering LA's first plant-based Omakase sushi.

CB SUSHI - MANCHESTER

A Japanese-inspired plant-based sushi spot offering a variety of sushi rolls filled with 'mock meat'.

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Stonecast Canvas | Breeze



Tide | Black



Emerge | Oslo Blue & Studio Prints Kintsugi | Pearl Grey



Studio Prints Fusion | Aquamarine & Quartz Black



Studio Prints Kintsugi | Pearl Grey & Coral



Studio Prints Chroma | Marine & Carbon



Stonecast Plume | Ultramarine



Elements | Coast & Breeze



STONECAST CANVAS Breeze



STONECAST PLUME Ultramarine



STUDIO PRINTS HOMESPUN CHROMA Marine



STUDIO PRINTS STONE Quartz Black



STUDIO PRINTS KINTSUGI Pearl Grey



STUDIO PRINTS HOMESPUN CHROMA Carbon



EMERGE Oslo Blue



STUDIO PRINTS FUSION Aquamarine



LATIN FLAVOURS

TOP TREND

AUTHENTIC FLAVOURS | SOCIAL SHARING | ELEVATED MENUS | VIBRANT DISHES

2024 will see a continued surge in colourful and vibrant South American dishes particular Mexican and Brazilian flavours, as menus become bolder with authentic Latin dishes.

STREET STYLE

Well-known for its vibrant and authentic flavours, Latin cuisine remains a firm global favourite, combining fresh and indigenous ingredients. Dishes such as burritos, fajitas and tacos are often served in a street-food style, making Latin cuisine a popular choice for diners who seek a quick and affordable option in a social sharing environment.



ADVENTUROUS DINING

Expect diners to become more adventurous with flavour, with diners seeking dishes that are less familiar and taking new opportunities to expand their taste buds. South American dishes with global influence such as Birria ramen, bulgogi tacos and Mexican Elote bring a whole new experience to the table, so as we move into 2024, diners will continue to enjoy the fusion of flavours of global cuisines

TRENDSETTERS

BOSSA - LONDON

A modern Brazilian restaurant in central London, serving elevated Brazilian dishes

YACATAN - PARIS

A chic Mexican restaurant offering dishes with native flavours, authentic food and an immersive location.

TUJU - BRAZIL

Serving São Paulo-inspired cuisine in a tasting menu with seasonal ingredients.

LA SEMILLA - ATLANTA

A plant-based oasis serving creative, modern Latin cuisine.

TAN - NEW YORK

A Tulum-inspired culinary escape with a hyper modernist, seafood focused menu.

LAS BOMBAS - MANCHESTER

Tapas restaurant serving Latin American inspired dishes in a relaxed and stylish setting.

*Some of the innovative sites we've spotted on our global food research trips, not necessarily Churchill customers, just inspiring and pacesetting restaurants...



Studio Prints Homespun Accents | Coral, Aquamarine & Jasper Grey



Stonecast Patina | Rustic Teal



Studio Prints Fusion | Quartz Black



Stonecast | Java Blue & Petal Pink



Tide | Gold



Stonecast Canvas | Coral



Stonecast Patina | Iron Black & Stonecast | Duck Egg Blue & Petal Pink



STUDIO PRINTS HOMESPUN ACCENTS Coral



STONECAST PATINA Rustic Teal



STUDIO PRINTS RAKU Jade Green



TIDE Gold



STONECAST PATINA Iron Black



STONECAST Java Blue



STONECAST CANVAS Coral



STUDIO PRINTS FUSION Quartz Black



TOP TREND

MEDITERRANEAN MIX

SHARING DISHES | BALKAN CUISINE | FRESH & HEALTHY | ALL TIME FAVOURITES

The fresh healthy dishes of southern Europe continue to be popular on worldwide restaurant menus and as 2024 unfolds we'll see more Greek, Portuguese and lesser known cuisines like Albanian.

FLAVOURS OF GREECE AND PORTUGAL

Alongside the steadfasts of European restaurants like Italian, French and Spanish, we're increasingly seeing new openings of Greek and Portuguese restaurants. Healthy, designed to share and reminiscent of vacations to popular island destinations, Greek cuisine will continue to rise in popularity throughout 2024. While the grilled meats and stews from Portugal offer hearty alternatives to the lighter dishes of the Med.



EMERGING BALKAN CUISINES

As diners continue to enjoy travelling with their taste buds, we're beginning to see more emerging cuisines from the Balkan peninsula. Dishes of Croatia, Albania, Serbia and Montenegro are beginning to appear more frequently on restaurant menus around the world.



TRENDSETTERS

FENIX - MANCHESTER

Serving high-end Greek-Mediterranean cuisine in a contemporary, beach-themed space.

JOIA - LONDON

Showcasing culinary heritage, with influences from Catalonia and Portugal alongside the best of British and Iberian produce.

THE LAXY NOOK - LONDON

Serving dishes inspired by the Balkan Peninsula in a relaxed, holiday-vibe atmosphere.

PAPA - PARIS

Vibrant and flavourful Portuguese street food in Paris.

LA COTE - BERLIN

Sharing dishes and mains inspired by the cuisines of France and Southern Europe.

GAIA - LONDON

Combining the traditional flavours, fresh ingredients and simplicity of home cooking of Greek-Mediterranean cuisine.

*Some of the innovative sites we've spotted on our global food research trips, not necessarily Churchill customers, just inspiring and pacesetting restaurants...



Stonecast | Barley White, Berry Red, Mustard Seed Yellow & Peppercorn Grey



Studio Prints Homespun Chroma | Twilight



Stonecast | Java Blue



Studio Prints Fusion | Aquamarine



Studio Prints Homespun Chroma | Marine



Stonecast | Mint



Vintage Prints Med Tiles | Aquamarine



STONECAST
Mint



STUDIO PRINTS
HOMESPUN CHROMA
Twilight



STONECAST
Mustard Seed Yellow



VINTAGE PRINTS
MED TILES
Aquamarine



STONECAST
Java Blue



STONECAST
Berry Red



STUDIO PRINTS
HOMESPUN CHROMA
Marine



STUDIO PRINTS FUSION
Aquamarine



TOP TREND

FRAGRANT FLAVOURS | COLOURFUL DISHES | PLANT-BASED | AROMATIC SPICES

The Middle Eastern cuisine is renowned for its colourful, textured and flavour filled dishes, offering healthy dishes which continue to inspire tables across the world.

AROMATIC FLAVOURS

From Palestine and Lebanon to Turkey, Israel and Egypt, the Middle Eastern cuisine offers fresh, nutritional ingredients, attracting diners seeking healthier options. Dishes often include tender grilled meats and kebabs to exceptional vegetarian dishes.



VEGETARIAN FRIENDLY

Another much-loved aspect of Middle Eastern cuisine is its many options for vegetarians and vegans. It is largely plant-forward by nature and is characterised by dishes like flatbreads and pita, hummus, kebab and falafel. This makes it a great cuisine choice for diners who are seeking a flavoursome, high-protein dish.

TRENDSETTERS

MESIBA - NEW YORK

Featuring contemporary Levantine cuisine in an eclectic and lively atmosphere.

FES - BERLIN

Industrial-chic hot spot for grilled lamb and diverse Turkish mezze dishes.

AKUB - LONDON

A Palestinian restaurant that celebrates the rich diversity of ingredients and culinary traditions.

ALLUMA - PARIS

An elegant neo-bistro offering vibrant French Middle Eastern dishes.

KANAAN - BERLIN

Meat-free Israeli and Palestinian sharing platters with homemade pita and hummus in a laid-back space.

MUNE PELAYO - MADRID

Lebanese restaurant offering hot and cold mezze.

*Some of the innovative sites we've spotted on our global food research trips, not necessarily Churchill customers, just inspiring and pacesetting restaurants...



Vintage Prints Med Tiles | Aquamarine



Stonecast Raw | Brown



Elements | Fern



Stonecast | Peppercorn Grey



Stonecast Raw | Green



Stonecast | Tangerine & Mint



Stonecast | Samphire Green



Studio Prints Stone | Quartz Black & Agate Grey



STONECAST Tangerine



STUDIO PRINTS STONE Quartz Black



STONECAST PATINA Rust Red



STONECAST Samphire Green



VINTAGE PRINTS MED TILES Aquamarine



ELEMENTS Fern



STONECAST RAW Brown



STONECAST Mint



EMERGING TREND

IMMERSIVE DINING

SENSORY | INTERACTIVE EXPERIENCES | TECHNOLOGY | MEMORABLE

2024 will continue to see restaurants going beyond the traditional culinary style, offering customers memorable, unique experiences through technology, entertainment and the dishes themselves.

INTERACTIVE DINING

Interactive dining experiences engage diners in the presentation or preparation of their dishes. Techniques involve DIY cooking, personalised table side service or interactive displays where diners can customise their menu. Technology also plays a significant role in experiential dining such as the introduction of digital menus and interactive tabletops.



SENSORY SEEKERS

Restaurants are incorporating various sensory elements into the dining experience, including visual projections, live performances, ambient lighting or scent diffusion that enhance the ambiance and create a more engaging atmosphere.

TRENDSETTERS

WAKU WAKU - MANCHESTER

The UK's first-ever 2D cartoon cafe, serving up a range of seasonal drinks and Japanese classics.

INAMO - LONDON

Serving pan-Asian cuisine with unique interactive table surface technology.

DANS LE NOIR - LONDON

Diners eat in the dark, served by blind waiters, from fish, meat and vegetarian surprise menus.

20,000 LEAGUES UNDER THE SEA - LAS VEGAS

A 16-course dining experience, with dishes inspired by each chapter of Jule's Verne's 1870 adventure.

LA PETIT CHEF - LONDON

The smallest chef in the world cooks food right onto your plate through the use of 3D projection mapping technology.

MALIBU BARBIE CAFE - NEW YORK

Designed to transport guests to 1970s Malibu, complete with a Barbie-esque colour scheme, beach motifs and retro décor.

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Studio Prints Homespun Chroma | Carbon



Stonecast Patina | Vintage Copper & Iron Black



Studio Prints Homespun Chroma | Marine & Stonecast Patina | Deep Purple



Tide | Black



Studio Prints Fusion | Quartz Black



Studio Prints Kintsugi Reverse | Quartz Black



Nourish | Tokyo Blue & Tokyo Black



Studio Prints Astro | Blue



STONECAST PATINA
Deep Purple



TIDE
Black



STUDIO PRINTS FUSION
Quartz Black



STUDIO PRINTS HOMESPUN CHROMA
Carbon



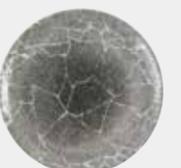
STUDIO PRINTS ASTRO
Blue



STONECAST PATINA
Vintage Copper



Nourish
Tokyo Black



STUDIO PRINTS KINTSUGI REVERSE
Quartz Black



TOP TREND

NEWSTALGIA

COMFORT | RETRO FAVOURITES | NOSTALGIC TREATS | CHEERFUL CLASSICS

The nostalgia trend continues as diners seek out the comfort food classics that remind them of childhood, with chefs putting modern twists on old time family favourites.

COMFORTING CLASSICS

The nostalgic culinary movement continues to celebrate the past and bring around the revival of old time classic flavours. The trend can be fun and colourful, reviving the sweet treats of childhood like ice cream sandwiches. Alternatively the trend can be earthy and authentic, rediscovering family recipes and regional classics.



AMERICANA

Diners also find comfort in American comfort food classics such as burgers, hot dogs and loaded fries, so chefs are getting creative with gourmet twists. This sense of borrowed nostalgia from the States allows diners to have fun in whimsical pastel coloured settings. But it's not only the American style diner making a come back, in the UK expect to see the greasy spoon cafe become cool again.

TRENDSETTERS

LE LOIR DANS LA THÉIÈRE - PARIS

Brunch and desserts served in an eclectic setting.

SUPERFLU - PARIS

A cool contemporary bistro with subtle retro undertones, serving hearty Italian cuisine.

NORMAN'S CAFE - LONDON

Making the British greasy spoon cafe cool again.

GOOD TIMES MILK BAR - MELBOURNE

An elevated take on the retro milk bars of the past.

OVEREASY - SINGAPORE

A stunning bayside location, styled on the retro diners of 1950's America.

SAVED BY THE MAX - LA

Inspired by the 90s sitcom, the pop up restaurant serves up nostalgic classics.

*Some of the innovative sites we've spotted on our global food research trips, not necessarily Churchill customers, just inspiring and pacesetting restaurants...



Stonecast | Petal Pink & Peppercorn Grey



Stonecast Nourish | Siena Barley White



Elements | Coast



Studio Prints Haze | Blue



Studio Prints Homespun Accents | Jasper Grey



Stonecast | Petal Pink, Sage Green, Lavender & Duck Egg Blue



Stonecast Canvas | Coral



STONECAST Petal Pink



STUDIO PRINTS HAZE Blue



STUDIO PRINTS HOMESPUN ACCENTS Jasper Grey



STONECAST NOURISH Siena Barley White



ELEMENTS Coast



STONECAST CANVAS Coral



STONECAST Duck Egg Blue



STONECAST ACCENTS Duck Egg Blue

TABLETOP PALETTES

Tabletop palettes brings together all the trends - food, interior, colour - and mixes them with hospitality market insight. Our own in-house research monitors trends in new openings and in 2023 spotted significant growth in establishments mixing and matching tabletop products with almost 70% of venues combining colours and styles of tableware.

The Tabletop Palette concept is simple. It takes the key themes, across the trends, to group items from our ranges into complementary colour palettes. Making it easy to refresh menu items, marketing and the tabletop.



Simplicity

MODEST
VERSATILITY
Minimalism
Fresh Tones
Mindful



Pastel Calm

MILLENNIAL PINK
DELICATE BUT STRONG
Dusky Blush
DREAMY & SOFT
Colour Pop



Blue Planet

Blue Depth
FLUID TEXTURES
CALMING
Wild Natural
W a t e r s



Botanical

Natural
Muted Neutrals
Shade of Green
Pure & Fresh
Earth Tones



Retro Revival

Mid Century
Warm Tones
Colour Contrasts
Fifties & Sixties
Golden Hues



Industrial

REBELLIOUS TONES
Dark & Moody
Bold Patterns
DEFIANCE
Striking

PRODUCTS FEATURED:

Simplicity: Studio Prints Kintsugi | Agate Grey, Studio Prints Fusion | Agate Grey, Stonecast Canvas | Natural, Stonecast Raw | Grey, Elements | Dune, Stonecast | Peppercorn Grey.

PRODUCTS FEATURED:

Pastel Calm: Stonecast | Petal Pink, Studio Prints | Haze, Stonecast Canvas | Grey, Stonecast | Lavender, Stonecast Canvas | Breeze, Studio Prints Homespun Accents | Grey, Studio Prints Raku | Rose Quartz.

PRODUCTS FEATURED:

Blue Planet: Elements | Coast, Emerge | Oslo Blue, Studio Prints Astro | Blue, Studio Prints Chroma | Twilight, Studio Prints Fusion | Aquamarine, Studio Prints Kintsugi | Pearl Grey, Studio Prints Chroma | Marine, Stonecast Canvas | Breeze.

PRODUCTS FEATURED:

Botanical: Elements | Dune, Stonecast Plume | Olive, Nourish | Andorra Green, Stonecast | Sorrell Green, Kintsugi | Agate Grey, Stonecast | Sage Green, Stonecast Raw | Green, Elements | Fern.

PRODUCTS FEATURED:

Retro Revival: Stonecast Patina | Vintage Copper, Stonecast | Java Blue, Studio Prints Kintsugi | Coral, Stonecast Raw | Terracotta, Emerge | Cinnamon Brown, Stonecast | Mustard Seed, Stonecast Raw | Brown, Studio Prints Chroma | Marine.

PRODUCTS FEATURED:

Industrial: Stonecast Raw | Black, Nourish | Seattle Grey, Studio Prints Chroma | Carbon, Studio Prints Fusion | Quartz Black, Stonecast Patina | Iron Black, Studio Prints Stone | Quartz Black, Stonecast Canvas | Grey, Studio Prints Kintsugi Reverse | Quartz Black.



CHURCHILL

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In the printing of this brochure, every effort has been made to ensure perfect reproduction of product colours, but due to printing limitations, they may not be an exact match to the actual product.

HLTF241