PASSION FOR FOOD PRESENTATION CHEF'S TESTIMONIALS
Showcasing our distinctive and innovative ranges, designed to inspire, excite and to enhance the luxury dining experience.

With over 220 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.

SHOWCASING THE RANGES:
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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 ten 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.
celebrate the seasons...
each piece is unique...
“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 depongo 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...
earthy and raw presentation...
“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.barbicankitchen.com
www.thekentishhare.com
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 currently features six ranges, 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. Mineral is inspired by the mottled surface texture of artisan pottery, Breccia emulates the crackled pattern of historical glazes and Flow imitates glaze fluidity.
Enhance creativity with innovation and colour...
“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 Churchil 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
“Innovative cuisine needs innovative plates and we get that from Churchill”

“

“Innowacyjna kuchnia wymaga innowacyjnych talerzy i to właśnie 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 są przygotowane z najwyższej jakości produktów i dlatego też zasługują, aby były serwowane na talerzach najwyższej jakości.”

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
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...
“THE QUALITY IS EXCELLENT
BUT ITS 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
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...
Elegant Ambience is designed to enhance the luxury dining experience, where style and presentation are of the utmost importance. The beautiful fine china body is lightweight and designed with delicate definition to showcase culinary creations and complement the most premium of table settings.
showcase gourmet creations...

AMBIENCE: APRAF1171 - 28CM MEDIUM RIM PLATE | APRAB1171 - 28CM MEDIUM RIM BOWL | APRABSL 1 - 27CM SQUARE BOWL
APRAF1171 - 28CM MEDIUM RIM PLATE
“AMBIENCE ALLOWS US AN UNRESTRICTED BLANK CANVAS TO CREATE ANY DISH”

NEIL HAYDOCK, WATERGATE BAY HOTEL
“Zacry’s is the main restaurant at Watergate Bay Hotel, serving over 300 covers in peak season, so we use Ambience as it’s hard wearing, yet elegant. There are many different styles to complement the food, like the wide rim bowl as it gives an elegant frame for the dish.”

In its spectacular beach setting, Watergate Bay Hotel looks out across the Atlantic, surrounded by North Cornwall’s dramatic coastline. Executive Chef Neil Haydock’s passion for local and seasonal ingredients prepared honestly, has fuelled the hotel’s reputation as an outstanding food destination.

www.watergatebay.co.uk
Alchemy White is 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...
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