



Spring & Summer Menus 2026

Exceptional hospitality within the unique, historical setting of the HAC...

The Honourable Artillery Company (the HAC) is located just moments from Moorgate, Liverpool Street and Old Street, set within a five-acre estate in the heart of the City of London.

Combining centuries of history with contemporary hospitality, the venue features the magnificent Georgian Armoury House and the expansive Artillery Garden, one of the largest private gardens in the City.

Our versatile spaces are ideal for everything from intimate meetings and elegant dinners to large receptions and summer garden parties. With a range of catering options including bowl food, fork buffets, food stations and seated dining, the HAC offers flexible solutions for every occasion.

At Searcys at the HAC, our menus reflect over 175 years of culinary heritage alongside a modern commitment to responsible dining. Guided by the Searcys Sustainability Pledges, we prioritise seasonal British produce, responsibly sourced ingredients and partnerships with trusted farmers and artisan suppliers – ensuring every dish celebrates provenance, quality and exceptional hospitality.

Whether you're joining us for a relaxed lunch or hosting guests within the unique surroundings of the HAC, we invite you to enjoy food that celebrates heritage, thoughtful sourcing and the enduring spirit of Searcys hospitality.



SUSTAINABILITY PLEDGES

INCLUSION BY DESIGN



We have launched our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.



As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



We are committed to becoming a menopause-friendly employer in partnership with Henpicked.



We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

NURTURING & GROWING TALENT



We are an ILM-accredited training provider focussing on leadership skills and EDI development.



We celebrate our people's contributions and loyalty with annual Long Service and People Awards.



Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



13 graduates from Hotel School are currently working in our business.

PROGRESSIVE PARTNERSHIPS



We champion British beef, pork, chicken and bacon across our event menus.



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.



We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1-3 fish and seafood.



We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



We promote mindful drinking by providing premium no- and low-alcohol options.



All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St. Ewe Farm.



Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



We champion natural filtered-on-site water where possible, or Harrogate Water in glass bottles.

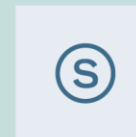


We will only use British RSPCA-assured fresh milk by the end of 2025.



Nourish by Searcys is our conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low-moderate CO₂ footprint, measured using our Nutritics system.

STEP UP



We pledge to have a sustainability champion in every Searcys venue.



We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



Wherever possible we use porcelain crockery, glassware and metal cutlery.



We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

Refreshments & Breakfast

Start the day with a selection of breakfast and refreshment options, ideal for meetings and morning gatherings. Enjoy premium Extract coffee, JING tea, freshly baked pastries, seasonal fruit, and wholesome breakfast dishes. From light continental choices to a hearty full English breakfast, there's something for every appetite.

Pair your selection with fresh juices and sweet treats for the perfect start to the day.

Minimum of 10 guests apply.

Refreshments

Extract coffee, JING tea

Extract coffee, JING tea, selection of biscuits

Extract coffee, JING tea, mini pastries

Extract coffee, JING tea, cakes

Orange, apple or cranberry juice (1 litre)

Freshly squeezed orange or apple juice (1 litre)

Selection of freshly baked pastries

Chocolate brownies

Sliced fresh fruit platter

Whole fruit

Breakfast

BRIOCHE BREAKFAST BAPS

A choice of smoked bacon, Lincolnshire sausage
or Portobello mushroom and spinach

SIMPLE CONTINENTAL BREAKFAST

Fresh croissant, pain au chocolat, pain aux
raisin, fruit salad served with coffee
and JING tea

DELUXE CONTINENTAL BREAKFAST

Mini croissant, pain au chocolat, pain aux raisin, fruit salad,
yoghurt, granola, served with coffee, JING tea and freshly
squeezed juices

FULL ENGLISH BREAKFAST

Free-range scrambled eggs, black pudding, Wiltshire bacon,
Cumberland sausage, mushrooms, tomatoes, hash brown with
freshly baked bread, butter, preserves and marmalade, served
with coffee, JING tea and freshly squeezed juices
(vegan option available)



Working Lunch

Enjoy a relaxed working lunch designed for variety and easy sharing. Featuring a mix of savoury bites, vibrant salads, and indulgent desserts. This menu offers something for everyone, including vegetarian, vegan, and plant-based options. Perfect for keeping meetings productive while enjoying fresh, flavourful food.

Please choose three finger food items, two salads and two desserts.

Minimum of 30 guests.

GRAZING BUFFET

Vegan scotch egg (pb)

Bombay potato pie (pb)

Sun-dried tomato and pepper quiche (v)

Courgette and spring onion muffin (v)

Smoked salmon and dill tart

Prawn cocktail vol-au-vent

Pork and red onion chutney sausage roll

Chorizo scotch egg pork and piccalilli pie

SALADS

ALL THE GREENS SALAD

Charred asparagus, baby spinach, cucumber ribbons, sugar snaps, dill, parsley, butterleaf, mâche and mustard leaves with preserved lemon dressing (v | ve)

GIANT COUSCOUS SALAD

Bharat-roasted peppers, feta, roasted chickpeas, rosemary and garlic dressing (v | ve available with vegan feta)

HERITAGE TOMATO & BOCCONCINI SALAD

Toasted pine nuts, basil and mizuna pesto (v | ve available with vegan mozzarella)

CHEF'S SIGNATURE SLAW

Red cabbage, sliced red onion, carrot, mint, parsley and vegan mayonnaise (ve)

DESSERTS

Yorkshire rhubarb and custard rice pudding

Strawberry mousse with pepper gel (pb)

Summer fruit layered sponge

Tiramisu



Fork Buffet

Our chefs have created balanced meals with clever ingredients to keep you full yet energised throughout the day with our coveted hot and cold buffet menu.

Please choose two main courses, two salads and one dessert.

Minimum of 30 guests.

MAIN COURSES

HAC hot-smoked salmon with gem salad, marinated anchovies and dill and mustard dressing

Suffolk chicken thigh with pea and bacon fricassee and grain mustard cream sauce

Searcy's Lake District farmer's sausage with mustard mash, caramelised onion gravy and crispy onions

Spicy tenderstem broccoli and Wye Valley asparagus fricassee with vegan hard cheese (ve)

Vegan shawarma kofta with walnut muhammara (ve)

SALADS

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DESSERTS

Yorkshire rhubarb and custard rice pudding

Strawberry mousse with pepper gel (pb)

Summer fruit layered sponge

Tiramisu

Canapés

Entertain and celebrate with bite-sized creations that use ingredients at their seasonal best.

Minimum of 10 guests.

MEAT

Cumbrian lamb shepherd's pie croquette with pickled samphire

Lake District confit pork belly with spring peas and apple salsa

Hereford bavette tartare with confit St. Ewe's egg yolk

Chicken parfait tart, with charred watermelon

FISH

Chilli prawn pani puri with charred watermelon

London-smoked cured salmon with dill crème fraîche and fennel pollen

Cornish crab and preserved lemon tart

Salt cod croquette, saffron aioli

Cured stone bass, cucumber, dill emulsion

VEGETARIAN / PLANT-BASED

Somerset White Lake whipped goat's curd with rosemary and Parmesan crisp

Heritage courgette terrine with whipped feta (vegan available)

Nutbourne heritage tomato with fondant potato and smoked tomato dressing (ve)

Beetroot and vegan hard cheese, sesame feuille de brick (ve)

DESSERT

Raspberry choux craquelin

Lemon tart with pistachio crumb

Searcys' Champagne and Hereford strawberry gelée



Bowl Food

Ideal for standing events, this menu is served in small bowls.

Minimum of 10 guests.

HOT

Wye Valley asparagus with truffle egg
sabayon

Gochujang fried cauliflower with pickled
baby cucumber slaw (ve)

Cumin lamb with Israeli couscous and
walnut muhammara

Chinese char siu pork shoulder with
sesame fried rice

Gnocchi caponata with English feta and
toasted pine nuts (ve)

COLD

St. Ewe's devilled egg with Lake District cured
ham and pickled mustard seeds

Nutbourne heritage tomato
panzanella salad (v)

Devon mackerel rillette with
fennel and caper salad and
sourdough crisp

Somerset White Lake whipped goat's curd with
crispy potato terrine

Charred Wye Valley asparagus
with spring peas and spelt risotto (ve)

DESSERTS

Strawberries and cream with tonka panna
cotta, strawberry jelly and
black pepper tuile (ve)

Summer berry and white chocolate panna cotta
(v)

Lemon tart with Italian meringue, lychee
crèmeux and Biscoff crumb (v)

Dark chocolate pavé with salted caramel,
hazelnut soil and vanilla
ice cream

Vanilla and cardamom rice pudding with
Yorkshire rhubarb compote



BBQ

Set your taste buds alight with our open fire options, including low and slow pork bap, Searcys' signature burger or Searcys' signature sausage.

Choose two meat, one plant-based and two salads.

Minimum of 10 guests.

MEAT

LOW & SLOW BRITISH PORK SHOULDER

Pork marinated for 24 hours, slow-smoked and pulled, finished with a cider mustard glaze and served with red cabbage slaw in a toasted bap

THE HAC BURGER

Hereford beef patty, Monterey Jack cheese, dill pickle, butterleaf lettuce, HAC mustard mayonnaise and BBQ glaze in a sourdough and brioche bun

SEARCYS SAUSAGES

Sausages served in a brioche bun with coal-fired onions, mustard mayonnaise, crispy onions, chives and gherkins. Choice of one per event: Classic Cumberland, Welsh Dragon pork and leek, or Moroccan lamb

MIDDLE EASTERN SPICED CHICKEN

Spiced chicken thighs, grilled and smoked, served with walnut muhammara, labneh and pickled chilli in grilled khobez

BBQ PLANT-BASED MAINS

SHAWARMA-GLAZED CAULIFLOWER STEAK

Cauliflower steak with muhammara, tabbouleh and 'All the Greens' salad

GRILLED COURGETTES

Grilled courgettes with whipped vegan feta, pea and mint pesto and roasted pine nuts

VEGAN SHAWARMA KOFTA

Shawarma-spiced kofta with walnut muhammara

SOMETHING A LITTLE DIFFERENT*

HAC PORKNUT

Sweet doughnut filled with BBQ pork shoulder and HAC chilli jam

LAMB ARAYES

Spiced minced lamb in grilled pita

CHAR SIU PORK

Pork shoulder steaks with hoisin glaze

LAKE DISTRICT FARM PICANHA BEEF

Grass-fed beef grilled over flames and served with HAC chimichurri

SALADS

ALL THE GREENS SALAD

Charred asparagus, baby spinach, cucumber ribbons, sugar snaps, dill, parsley, butterleaf, mâche and mustard leaves with preserved lemon dressing (v | ve)

GIANT COUSCOUS SALAD

Bharat-roasted peppers, feta, roasted chickpeas, rosemary and garlic dressing (v | ve available with vegan feta)

HERITAGE TOMATO & BOCCONCINI SALAD

Toasted pine nuts, basil and mizuna pesto (v | ve available with vegan mozzarella)

CHEF'S SIGNATURE SLAW

Red cabbage, sliced red onion, carrot, mint, parsley and vegan mayonnaise (ve)



v - vegetarian | ve -vegan | pb - plant-based | gf - gluten free

Our food may contain nuts, derivatives of nuts or other allergens. If any of your guests suffer from an allergy or food intolerance, please notify your planner prior to the event date. We are able to cater for special requirements.

*There is a minimum supplement price per person, per item. The minimum number for each item is 25 guests.

Seated Dining

Enjoy an elegant three-course seated dining experience, complete with freshly brewed coffee and indulgent chocolate bonbons. Crafted with seasonal ingredients and bold flavours, the menu showcases beautifully presented dishes - from vibrant starters and refined mains to decadent desserts. Designed for memorable occasions, this dining experience brings together exceptional ingredients and contemporary cuisine for a truly special meal.

Minimum of 10 guests.

Please select one dish per course for the entire group. All dietary requirements will be catered for on an individual basis

STARTERS

Burrata with spring peas, preserved lemon gel, pea and mint pesto and black olive pangrattato (v)

Pickled heritage beetroot with whipped goat’s curd, pistachio, rosemary and chive oil (v)

Wye Valley asparagus with hollandaise, shaved cured duck egg and truffle

Atlantic prawn cocktail with Exmoor caviar

Rosé veal tonnato with baby gem, caper berries and anchovy

Nutbourne heritage tomatoes with whipped plant-based feta and basil (ve)

MAINS

Poached cod with courgettes, marinated fennel, saffron potatoes, velouté and chive oil

Roasted salt marsh lamb rump with pressed rosemary belly, spring greens and lamb jus

Suffolk chicken breast with peas and bacon, champ potato and chicken velouté

Cornish hake with Jersey Royals, sea vegetables, brown shrimp and lemon beurre blanc

Primavera spelt risotto with broad beans, peas, asparagus and lemon ricotta (v)

Courgette flower stuffed with whipped goat’s curd, v’duja, black olive ratatouille and puffed quinoa (v | ve available)

DESSERTS

Rhubarb Eton mess

Lemon tart with brown sugar Italian meringue, lychee crèmeux and Biscoff crumb (v)

Summer berry and white chocolate panna cotta (v)

White chocolate dacquoise with black pepper, strawberry and balsamic (v)

Coconut mousse with passion fruit, elderflower and lime (pb)

Dark chocolate pavé with salted caramel, hazelnut and chocolate soil, vanilla ice cream



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Wines & Champagne

Explore our carefully selected wine list, featuring a range of exceptional wines chosen to complement every style of dining. From crisp, refreshing whites to elegant reds and celebratory sparkling options, each bottle has been selected for quality and character. If you would like guidance on the perfect wine pairing for your meal, our team will be delighted to offer recommendations.

Sparkling wine & Champagne

House sparkling wine (Pigalle Brut)

Bottega Poeti Prosecco Brut, Veneto, Italy

Searcys Classic Cuvée, Brut, English Sparkling Wine,
Surrey, England

Searcys Selected Cuvée, Brut, Champagne

Searcys Selected Cuvée, Rosé Brut, Champagne

Nyetimber Classic Cuvée Brut, West Sussex, England

Nyetimber Rosé, West Sussex, England

Bolney Blanc de Blancs, West Sussex, England

Charles Heidsieck Brut Réserve, Champagne

Charles Heidsieck Blanc de Blanc, Champagne

Charles Heidsieck Rosé Réserve, Champagne

Veuve Clicquot La Grande Dame Vintage, Champagne, 2015

White wine

House white (Borsari Inzolia, Pinot Grigio, Italy)

HAC Blanc - Chai de Bordes, Cheval Quancard 2024, Bordeaux Blanc, France –
Sauvignon Blanc / Semillon

Pinot Grigio 'Organic' Vinuva, Terre Sicilliane,
Sicily, Italy

Gavi Ca'Bianca, Piemonte, Italy

Picpoul de Pinet, Deux Bars, Languedoc, France

Chapel Down Bacchus, Kent, England

Vinabade Albariño, Rías Baixas, Galicia, Spain

Soellner Wogenrain Grüner Veltliner, Wagram, Austria

Mâcon-Villages, Vignerons des Terres Secrètes, Burgundy, France

Bolney Estate Pinot Gris, West Sussex, England

Chablis, Domaine Alain Gautheron, Burgundy, France

Marcel Henri Cuvée, Daniel Chotard, Sancerre, Loire, France

Chablis 1er Cru Forneaux, Gautheron, Burgundy, France



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Wines Continued

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Rosé wine

House rosé (Le Bosq Rosé, Vin de France)

Balfour Nannette's Rosé, Kent, England

Château d'Esclans Whispering Angel Rosé,
Provence, France



Red wine

House red (Tempranillo 'Organic', Castillo de Mureva , Spain)

HAC Claret - Chateau Maledan 2024, Bordeaux Superieur, France – Merlot / Cabernet Sauvignon

Andes Soul Malbec, Mendoza, Argentina

Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy

Conde de Valdemar Crianza, Spain

Côtes du Rhône Haut de Brun, Alain Jaume, Rhône, France

Geoff Merrill Bush Vine Shiraz Grenache Mourvèdre, McLaren Vale, Australia

Beaujolais Villages, Vignes de 1951, Lucien Lardy, Beaujolais, France

Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy

Luke's Pinot Noir, Balfour, Kent, England

Château Montaguillon, Montagne Saint-Émilion, Bordeaux, France

Château Cissac, Haut-Médoc, Bordeaux, France

Xavier Monnot Maranges 1er Cru Clos de la Fussière, Burgundy, France



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Cocktails & Mocktails

Cocktails are the perfect addition to a summer soir  e. Sip vibrant, refreshing creations where every blend of flavours feels like a celebration in a glass, bringing a touch of sparkle and fun to sunny gatherings.

One litre jug (approximately five drinks per jug) | Non-alcoholic versions available per litre (pre-order required)

Please select a maximum of two options for your event.

BLOOM ROYALE (inspired by Kir Royale)
Sparkling wine, vodka- or gin-based cocktail

MEADOW GLOW
Vodka or gin-based cocktail

LAVENDER AGA BREEZE (inspired by Bee's Knees)
Tequila, rum, vodka or gin-based cocktail

MANGO SOLSTICE
Rum-based

HEATWAVE HIBISCUS
Pimm's, vodka- or gin-based cocktail

SUN-KISSED SPRITZ (inspired by Aperol Spritz)
Gin-based



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Beers, Cider, Spirits and Soft Drinks

Beers and Cider

LAGER (330ml)

Heineken

Peroni

Becks

Heineken Zero

ALES (330ml)

Toast Session IPA

Bombadier Ale

Toast Pale Ale

STOUT (440ml)

Guinness Stout

CIDER (500ml)

Aspall Cyder

Spirits and Soft Drinks

SPIRITS

House spirits and mixer

Premium spirits and mixer

SOFT DRINKS

Bottled soft drinks (330ml)

Bottle fruit juices

Still or sparkling water (750ml)

Jug of sparkling elderflower (1 litre)



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Non-Alcoholic Drinks

For those preferring something alcohol-free, our virgin cocktails and mocktails offer the same creativity and balance of flavours, crafted with fresh ingredients for a refreshing and sophisticated alternative.

Please select a maximum of two options for your event.

Jukes Cordiality

JUKES 1: THE SPARKLING WHITE

Centred around a citrus, stone fruit and herb theme, resulting in an aromatic, uplifting and dry style

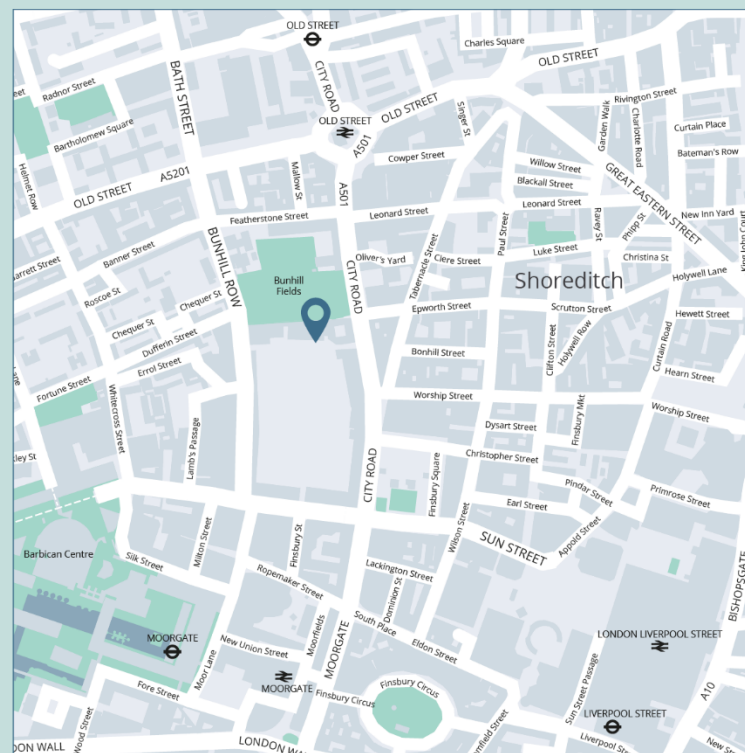
JUKES 6: THE SPARKLING RED

Black fruit-themed with a deeper, earthier, spicier feel and a mellow, long, savoury finish



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NEAREST TUBE & TRAIN STATIONS

Moorgate or Old Street (5 minute walk)

Liverpool Street Station (10 minute walk)



THE HAC
EST. 1937

Get in touch with our sales team today

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