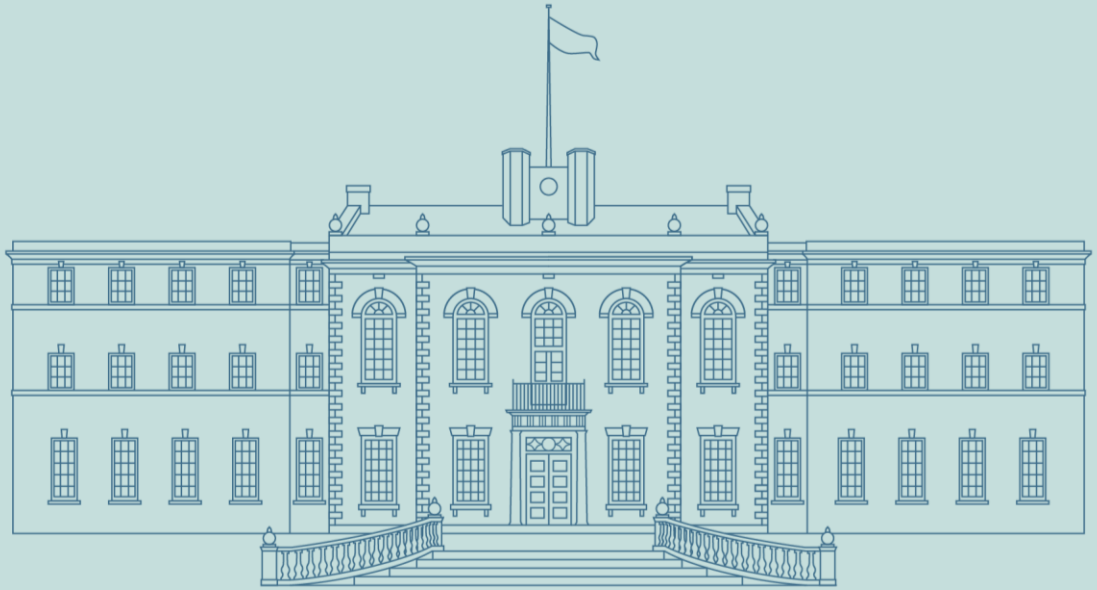

Autumn & Winter Menus 2026 / 2027

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 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.

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

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

We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual 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 work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.

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

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

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

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

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

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

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

Nourish by Searcys is our conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low–moderate CO_2 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)

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.

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.

OPTION 1 - Please choose three sandwich fillings, three grazing buffet food items and one salad).
OPTION 2 - Please choose five grazing buffet food items and one salad).

Minimum of 30 guests.

SANDWICHES

Coronation chicken mini brioche

Free range egg mayonnaise (v)

Carvery ham and mature cheddar

Sweet chilli chicken wrap

Brie and red onion focaccia (v)

Medley of roasted vegetables and guacamole with rocket (pb)

All available on white, malted or wheat free breads

SALADS

Sage roasted butternut squash, pink lady apples, candied pecans, pomegranate and feta, dressed in a light white balsamic dressing. (v)

Roasted and lightly pickled beetroot, roasted heritage carrots, chickpeas and crispy kale, with a grain mustard dressing (v)

Charred tender stem broccoli, miso, chilli and soy dressing (v)

Roasted heritage carrot salad, ancient grains, rosemary, vegan feta and nut free pesto (pb)

DESSERTS
(Available to enhance your lunch experience as an upgrade)

Bailey's brûlée tart

Mont Blanc, chestnut cheesecake

Clementine panna cotta, with cranberry (gf)

Black forest gateaux

Vegan coconut & mango panna cotta

GRAZING BUFFET

Pesto & mozzarella arancino (v)

Grilled pepper and vegan cheese tart (pb)

Smoked salmon and dill tart

Crevette & prawn cocktail bouchée

Pork and red onion jam sausage roll

Hot honey mini chorizo bites

Vegetable samosa, with masala ketchup (pb)

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Premium Working Lunches

Enjoy a beautifully curated selection of tartines and open sandwiches, crafted with fresh, vibrant ingredients and an array of delicious flavours. From classic savoury combinations to creative vegetarian and plant-based options, there is something to suit every palate. Perfect for a relaxed working lunch, these elegant and easy-to-enjoy selections offer a fresh, satisfying way to keep meetings productive while enjoying beautifully presented food.

Please choose three flavours, plus three items from grazing food menu and one salad).

Minimum of 30 guests.

TARTINES & OPEN SANDWICHES

Pulled chicken and thyme rillette with apricot, mustard mayonnaise, mustard leaves, served on a malted petit pain

Pulled ham hock, piccalilli and gherkins, on a toasted white wild farmed sourdough slice

London Smoke and Cure smoked salmon, cream cheese and dill, served on an open bagel

Honey roast ham with vintage cheddar torched over a garlic white wild farmed sourdough slice

Fig & blue cheese tartine, with peppery rocket on a toasted wild farmed seeded sourdough slice (v)

HAC steak and mustard sandwich on a white sourdough pave

Avocado and HAC slow roasted heritage tomato, on pumpernickel (pb)

Beetroot humous, heritage radish, vegan feta and microgreens, served on pumpernickel (pb)

All available on white, malted or wheat-free breads. Also available on GF seeded tin loaf bread

GRAZING BUFFET

Pesto & mozzarella arancino (v)

Grilled pepper and vegan cheese tart (pb)

Smoked salmon and dill tart

Crevette & prawn cocktail bouchée

Pork and red onion jam sausage roll

Hot honey mini chorizo bites

Vegetable samosa, with masala ketchup (pb)

SALADS

Sage roasted butternut squash, pink lady apples, candied pecans, pomegranate and feta, dressed in a light white balsamic dressing. (v)

Roasted and lightly pickled beetroot, roasted heritage carrots, chickpeas and crispy kale, with a grain mustard dressing (v)

Charred tender stem broccoli, miso, chilli and soy dressing (v)

Roasted heritage carrot salad, ancient grains, rosemary, vegan feta and nut free pesto (pb)

Additional salads available to enhance your lunch experience as an upgrade

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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, ancient grains, winter greens, lemon and dill velouté

Suffolk chicken thigh, leek and bacon hot pot

Searcy signature Lake District Farmers game chipolatas, whole grain mustard mash, caramelised onion gravy and crispy onions

Grilled king oyster mushroom, with vegan 'bacon', trofie pasta and cream sauce (pb)

Creamy spinach and Jerusalem artichoke puff pastry open pie (pb)

SALADS

Sage roasted butternut squash, pink lady apples, candied pecans, pomegranate and feta, dressed in a light white balsamic dressing. (v)

Roasted and lightly pickled beetroot, roasted heritage carrots, chickpeas and crispy kale, with a grain mustard dressing (v)

Charred tender stem broccoli, miso, chilli and soy dressing (v)

Roasted heritage carrot salad, ancient grains, rosemary, vegan feta and nut free pesto (pb)

DESSERTS

Bailey's brûlée tart

Mont Blanc, chestnut cheesecake

Clementine panna cotta, with cranberry (gf)

Black forest gateaux

Vegan coconut and mango mousse

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Canapés

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

Minimum of 10 guests.

MEAT

Slow-braised ox cheek croquette, horseradish cream, crispy shallot

Chicken liver parfait, thyme jelly

Smoked duck, cherry & blackberry

Pressed pork belly, black pudding crackling

Minted lamb, rosemary potato fondant

FISH

Smoked Chalk Stream trout rillette, soda bread sable, pickled cucumber, seaweed jelly

Devon crab rosti, brown crab mayonnaise, lemon zest

Seared scallop, brown butter, cauliflower

Monkfish, curry, coconut

Smoked salmon, crème fraiche, cucumber (pickled & powder)

VEGETARIAN / PLANT-BASED

Heritage beetroot macaroon, goat's curd, candied walnuts, thyme (v)

Rosemary potato fondant, vegan hard cheese gratin

Wild mushroom arancini, cep ketchup, pecorino

Charred artichoke & quinoa tart, tarragon, crispy capers

Heritage smoked carrot tart, carrot top pesto

DESSERT

Winter spice pâté de fruits (pb, gf)

Apple and blackcurrant madeleine

Chocolate and sea salt tart, with honeycomb

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Bowl Food

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

Minimum of 10 guests.

HOT

Sweet potato and chickpea curry pie, lentil and spinach dhal, cumin yoghurt (pb)

Monkfish cassoulet, saffron emulsion

Slow roasted duck, duck fat butternut fondant, kale, cherry jus

Poached hake, chorizo and butterbean stew

Ale glazed pork cheek, winter greens and pork scratching

COLD

Duck rillettes, quince gel, crispy kale

Dressed Devon crab, brown crab mayonnaise, apple, dill oil

Chicken and smoked ham hock terrine, garlic aioli, crispy chicken skin

HAC hot smoked salmon, chilli tempura anchovy, frisée and crispy capers salad

Poached pear, thyme cremata and walnut millefeuille, (ve)

DESSERTS

Spiced pumpkin and tonka bavarois, golden raisin gel, maple shortbread crumble

Black forest gâteaux, vanilla cream, cherry chocolate mousse, cherry ripple ice cream, aero sponge

Bartlett pear and almond tart, frangipane, caramelised pear, earl grey tea cream

Woodland hazelnut and espresso mousse, coffee-soaked sponge, praline and chocolate mousse, praline ice-cream

Yuzu vegan mousse, vanilla crumb (gf,pb)

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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

Roasted delica pumpkin, pumpkin velouté, sage oil, pumpkin seeds, Yorkshire blue cheese

Twice baked Pitchfork cheddar cheese souffle, cheese velouté and caramelised walnuts

Poached pear, thyme cremata and walnut millefeuille, (pb)

Pickled herring, potato and gherkin salad, dill crème fraiche and rye bread

Chicken live parfait, quince mustard, apple and chicory salad with lemon rye crouton

London Smoke and Cure salmon, horseradish, watercress gel, cucumber and nasturtium

MAINS

Braised Lake District beef feather blade, mash potato, sandy carrots, pickled turnip, red wine sauce

Cornish hake, Jerusalem artichoke, confit shallots, Pitchfork cheese sabayon

Celeriac and wild mushroom wellington, braised cavolo nero, parsnip purée, red wine shallot jus (pb)

Suffolk chicken breast, thyme pomme anna, butternut fondant, braised hispi cabbage and a chicken jus

Sommerset pressed pork belly, ale glazed pork cheek, sage fondant, kale, black pudding crackling and a sage jus

DESSERTS

Black forest gâteaux, vanilla cream, cherry chocolate mousse, cherry ripple ice-cream, aero sponge

Spiced pumpkin and tonka bavarois, golden raisin gel, maple shortbread crumble

Hazelnut and espresso mousse, coffee-soaked sponge, praline and chocolate mousse, praline ice-cream

Bartlett pear and almond tart, frangipane, caramelised pear, earl grey tea ice-cream

Classic custard tart, seasonal fruit compote

Yuzu vegan mousse, vanilla crumb (gf, pb)

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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

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.

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 Montaiguillon, 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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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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NEAREST TUBE & TRAIN STATIONS

Moorgate or Old Street (5 minute walk)

Liverpool Street Station (10 minute walk)

THE HAC

EST. 1537

Get in touch with our sales team today

020 7382 1533 | sales@hac.org.uk | hac.org.uk/events

Armoury House City Road London EC1Y 2BQ