



## Spring & Summer Menus 2026

HAC MEMBERS

## 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.



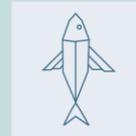
We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



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.



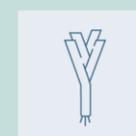
Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



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 CO<sub>2</sub> 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

### Refreshments

Extract coffee, JING tea	£5.10
Extract coffee, JING tea, selection of biscuits	£5.70
Extract coffee, JING tea, mini pastries	£9.48
Extract coffee, JING tea, cakes	£10.20
Orange, apple or cranberry juice (1 litre)	£10.50
Freshly squeezed orange or apple juice (1 litre)	£16.80
Selection of freshly baked pastries	£6.90
Chocolate brownies	£6.00
Sliced fresh fruit platter	£6.90
Whole fruit	£3.60

### Sandwich Lunch

Minimum of 10 guests £22.20

A selection of choice tartines and open sandwiches with chef's choice toppings. Served with 'All the Greens' salad and vegetable crisps.

Examples include:

Pulled chicken and thyme rilette with apricot, mustard mayonnaise, mustard leaves, served on a French baguette

Pulled ham hock, piccalilli and gherkins, on a toasted Wildfarmed 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 Wildfarmed sourdough slice

Fig & blue cheese tartine, with peppery rocket on a toasted Wildfarmed sourdough slice

Avocado and HAC slow roasted heritage tomato, on pumpernickel  
Beetroot humous, radish, vegan feta and microgreens, served on pumpernickel



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.

Please be advised that all prices are inclusive of VAT at 20%. Catering prices are based on a per person, per serving basis.

# 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.

Minimum of 30 guests £47.22 | Chef's choice £45.22

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

## 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

### 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

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# Canapés

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

Minimum of 10 guests

Choice of four canapés £21.60 | six canapés £29.40 | eight canapés £37.20

## 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 Smoke and Cure smoked 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 brik pastry (ve)

## DESSERT

Raspberry choux craquelin

Lemon tart with pistachio crumb

Searcys Champagne and Hereford strawberry gelée



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# Bowl Food

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

Minimum of 10 guests

Choice of four bowls £39.60 | five bowls £45.60 | six bowls £50.40

Chef's choice of four bowls £37.60 | five bowls £43.60 | six bowls £48.40

## 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 rilette 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



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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 £77.12

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

Chicken liver parfait, apple and endive salad, red pepper and chilli jam

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

## MAINS

Poached cod with courgettes, marinated fennel, pomme Anna, 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, olive ratatouille and puffed quinoa (v | ve available)

## DESSERTS

Rhubarb Eton mess

Lemon tart with Italian meringue and lychee crèmeux (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)

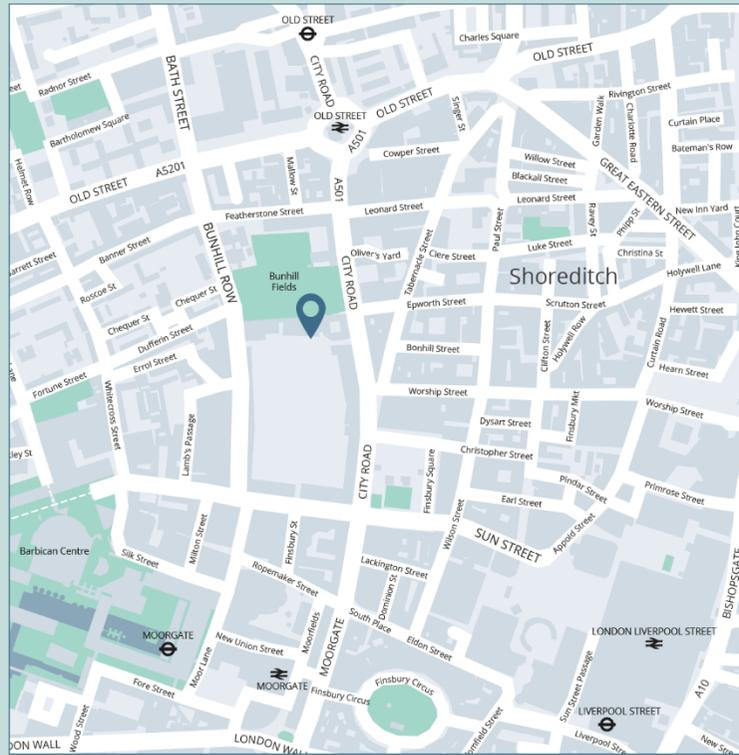
Dark chocolate pavé with salted caramel, hazelnut soil and vanilla ice cream



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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 and start planning your summer party 020 7382 1533 |

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