

EVENTS AT THE HAC

SUMMER MENUS



EST. 1847
SEARCYS
LONDON

THE HAC

THANK YOU FOR YOUR INTEREST IN THE HAC

The HAC is located in London, close to Old Street and Moorgate underground stations. Built in 1735 to be the new home of the Honourable Artillery Company, the house contains historical portraits, militaria and more that gives an insight into the history of the regiment.

Our official caterer, Searcys, understand that food and drink are a key element to every event. If you don't see what you are looking for, please speak to our events team who will be happy to work with our executive head chef to create a bespoke menu.

We look forward to welcoming you to The HAC.



We're thrilled to have been awarded bronze in the London Venue & Catering Awards 2023 for Best Venue Space in the City.

THE HAC

Our in-house caterer, Searcys, were awarded the Event Caterer of the Year at The Foodservice Cateys 2022, sponsored by The Simple Root.



SEARCYS SUSTAINABILITY PLEDGES

We are ensuring sustainability is at the heart of the business, with a series of pledges across our restaurants, bars and event venues.



We only source British meat and poultry, and when possible, from regenerative farms.



All our bacon is British-reared and dry-cured to preserve it and reduce wastage.



We hero seasonal English apples on our menus and offer a free bowl with our meetings packages.



We only use fish from the Good Fish Guide.



Our prawns are sustainably farmed.



We have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



All fresh eggs used in our kitchens are British free-range.



Up to 90% of our fruit and vegetables are British, you will always find plant-based dishes on our menus.



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network.



Our cooking chocolate is organic single source from the Islands Chocolate farm in St. Vincent and the Grenadines.



We celebrate our people's contributions and loyalty with our Long Service awards.



We only use British-harvested rapeseed oil for its low carbon footprint.



We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



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



We do everything to minimise food waste, from menu and portion design to food waste separation.



We partner with food waste apps Too Good To Go, Olio and City Harvest.



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



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



We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



Freedom Brewery (SRA recommended) and Toast (brewed with surplus wheat) supply our house beers.



Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



All our teas are responsibly sourced and Fairtrade, with most also being carbon-neutral.



Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.

In 2022, to celebrate our 175th birthday, we raised £175,000 for social enterprises and charities with continued effort in 2023.

REFRESHMENTS & BREAKS

Extract coffee, JING tea

Extract coffee, JING tea, selection of biscuits ☹

Extract coffee, JING tea, mini pastries ☹

Extract coffee, JING tea, cakes ☹

Fruit smoothies (0.2L)

Orange, apple or cranberry juice (1L)

Freshly squeezed orange or apple juice (1L)

Selection of freshly baked pastries ☹

Scones, clotted cream, preserves ☹

Blueberry flowerpot muffins ☹

Selection of house made cakes ☹

Chocolate brownies ☹

Whole fruit ☹

Fresh fruit skewers ☹

Individual organic yoghurts



MORNING BREAK

Muesli and natural yoghurt

Extract coffee and JING tea

AFTERNOON BREAK

Buttermilk and fruit scones, Cornish clotted cream, seasonal preserve

Island chocolate 64% dark chocolate brownie

Carrot cake, cinnamon cream

Extract coffee and JING tea

DELUXE BREAK

Berry, yoghurt and oat pot

Dark chocolate gateau ☹

Elderflower and coconut flapjack

Pineapple skewer ☹

Extract coffee and JING tea

CREAM TEA for 10 guests or more

Select 3 of the following in addition to Extract coffee and JING tea

Buttermilk and fruit scones, Cornish clotted cream, seasonal preserve

Seasonal fresh fruit tart, pastry cream

Poppyseed cake

Battenburg

Raspberry, rosewater, and lychee tart

Caramelized banana cake, salted toffee sauce

Strawberry and white chocolate choux



A LITTLE LUXURY

QUEEN'S AFTERNOON TEA

Add a glass of Searcys Champagne

Egg mayonnaise, cress ☹

Smoked salmon, lemon butter

Ham, mustard

Cucumber, cream cheese ☹

Lemon drizzle cake ☹

Blossom honey mascarpone and Kentish berry tarts ☹

Freshly baked sultana scones with Cornish clotted cream and Tiptree strawberry jam ☹

A selection of JING teas

BREAKFAST MENUS

Kick start the day ahead with a choice of healthy or traditional breakfast dishes.

BREAKFAST BAGEL

With smoked salmon and herb infused cream cheese or roast vegetable and herb infused cream cheese

BRIOCHE BREAKFAST BAP

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

SIMPLE CONTINENTAL BREAKFAST

Fresh croissant, pain au chocolat, pain aux raisins, fruit salad

Extract coffee, JING tea, and orange juice

DELUXE CONTINENTAL BREAKFAST

Mini croissant, pain au chocolat, pain aux raisins, fruit salad, yoghurt, granola

Extract coffee, JING tea, and freshly squeezed juices

HEALTHY START

Power shots of strawberry, banana and ginger / raspberry and satsuma

Fruit platter

Muesli, natural yoghurt

Porridge with mix of toppings

Extract coffee, JING tea, and freshly squeezed juices

FULL ENGLISH BREAKFAST

Free-range scrambled eggs, black pudding, Wiltshire bacon, Cumberland sausage, mushrooms, tomatoes, hash brown

Freshly baked bread, butter, preserves and marmalade

Extract coffee, JING tea, and orange juice

VEGAN BREAKFAST

Vegan bacon, vegan black pudding, vegan sausage, grilled rosemary tofu, baked beans, mushrooms, tomatoes

Freshly baked bread, preserves and marmalade

Extract coffee, JING tea, and orange juice

 vegetarian  vegan  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

Kick start the day ahead with a choice of healthy or traditional breakfast dishes.

WORKING LUNCH MENU

MINIMUM OF 30 GUESTS

Includes 2 finger food items, 3 sandwiches, 2 salads and 1 dessert option. Served with sliced fresh fruit.

FINGER FOOD

HOT

Salmon skewer, chilli, lime, chive dressing
Pork and onion sausage rolls, piccaililli
Smoked haddock fish cake, tartare sauce
Spiced potato and pea samosa, soya mint yoghurt ☹️
Mini macaroni mozzarella bites, spiced jalapeno sauce ☹️
Chicken, peanut, and coconut skewers

SANDWICHES

Keen's cheddar, sweet pickle, ciabatta ☹️
Egg mayonnaise, cress on wholemeal bread
Harissa-roasted vegetables, crumbled feta, baby spinach, spinach wrap ☹️
Sweet potato falafel, hummus, pickled cabbage, rocket, spinach wrap ☹️
Searcys smoked salmon, citrus, onion and herb crème fraiche, spinach wrap
Coronation chicken, coriander, spinach, multi seed loaf
Classic prawn cocktail, wholemeal bread
Pastrami, Keen's cheddar, dill pickle, onion roll
Tuna and sweetcorn mayonnaise, multiseed loaf
Wiltshire ham, English mustard, soft white bap
Bacon, lettuce, tomato, rye baguette

DELUXE WORKING LUNCH

MINIMUM OF 30 GUESTS

Includes 2 finger food items, 4 sandwiches, 3 salads and 1 dessert option. Served with sliced fresh fruit.

COLD

Mature cheddar and spring onion tart ☹️
Mini cheese scones, whipped goats curd, red onion jam
Smoked salmon quiche, lemon, dill sour cream
Dried tomato, Bocconcini, basil, cherry tomato
Potted smoked trout, toasted flutes

SALADS

Baby gem wedge, blue cheese dressing, crumbled stilton and toasted cob nuts
Radishes, spring onions, peppers, celery, house dressing
Watermelon and cucumber, soy and spring onion dressing
Charred chicory, pomegranate molasses
Isle of Wight tomato, pickled red onions
Kale slaw, tahini dressing
Couscous, chargrilled Mediterranean vegetables, harissa dressing
New potatoes, lemon and parsley mayonnaise
Orzo pasta, artichokes, roast peppers and rosemary oil
Spiced orange roast heritage beetroot

DESSERT

Coconut and lime cheesecake ☹️
Chocolate brownie, vanilla buttercream
Vegan summer berry pavlova ☹️
Strawberry and white chocolate choux
Caramelized banana cake, salted toffee sauce

AN EXTRA BITE

Add a little bit more to your working lunch

ADDITIONAL SANDWICH

ADDITIONAL FINGER FOOD OPTION

ADDITIONAL SALAD

ADDITIONAL DESSERT OPTION

Supplements apply

☹️ vegetarian ☹️ vegan ☹️ 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.

FORK BUFFET

Our chefs create hearty meals with clever ingredients to keep you full yet energised throughout the day.

MINIMUM OF 30 GUESTS

Choose one buffet menu and one pudding, served with a fresh fruit salad

MENU 1

Grilled chicken, beans, gelotte onions and tomatoes
Cumin Roast Salmon, Roast Cauliflower, Red Pesto
Mature cheddar and spring onion quiche 🍷
Isle of Wight tomato and pickled red onions
Cobb salad
Kentish new potatoes in herb butter
Selection of breads

MENU 2

Braised lamb tagine, couscous
Roast cod, white bean stew, sauce vierge, new potatoes
Mushroom and potato pie, Romesco sauce 🍷
Seasonal greens, garlic, chilli and lemon
Mango slaw
Charred chicory, pomegranate molasses
Selection of breads

MENU 3

Chicken Marsala
Lamb, Rojan josh
Aubergine and chickpea, mint yoghurt
Herb and vegetable pullout rice
Kachumba salad
Turmeric roast cauliflower, pomegranate and chick peas
Naan bread

DELUXE BUFFET MENU

Salmon coulibiac, watercress mayonnaise
Confit duck leg, garlic potatoes, leek and grain mustard salad
Aubergine parmigiana, pesto
Garden salad with radishes, spring onions, peppers, celery, house dressing
Couscous, chargrilled Mediterranean vegetables, harissa dressing
Spiced orange roast heritage beetroot, Isle of Wight tomato, marinated bocconcini and pickled shallots, herbs
Selection of breads

Supplement applies

PUDDINGS

Chocolate fudge cake
Raspberry Bakewell, raspberry cream
Chocolate and hazelnut torte
Coconut and soya cheesecake, Kentish strawberries 🍷
Mango and coconut mousse, spiced syrup
Caramelized banana cake, salted toffee sauce

ENHANCE YOUR BUFFET

Upgrade your buffet with our add ons

ADDITIONAL MAIN DISH

SEATED BUFFET

Fully laid tables with additional service
Supplements apply





CANAPÉS

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

4 CANAPÉS | 6 CANAPÉS | 8 CANAPÉS
MINIMUM OF 30 GUESTS

HOT

Sun dried tomato arancini, pesto ☉
Smoked haddock fishcake, tartare sauce
Mini lamb koftas, mint yoghurt
Slow cooked beef, Yorkshire pudding,
horseradish sauce
Pulled pork croquette, apple chutney
Tandoori spiced chicken skewers, raita dip
Vegetable quiche, chive cream
Sun dried tomato arancini, mint pesto

DESSERTS

Chocolate brownie, praline cream
Blueberry and white chocolate choux bun
Raspberry, lychee and rose tart
Lemon and poppy seed cake

COLD

Whipped chicken liver pate, apple chutney, toasted
baguette
Smoked salmon and crème fraiche, blinis, Keta caviar
Charred watermelon, feta cream, aged balsamic ☉
Seared courgette, asparagus and mozzarella roll ☉
Vine cherry tomato and basil galette on puff pastry ☉
Beef carpaccio, green beans and sesame
Potted trout on toasted baguette
Cured ham marinated cheese, focaccia

EXTRA BITES

Add a few extra nibbles to your event

ADDITIONAL CANAPÉ

Supplement applies

BOWL FOOD

Bowl food is a more substantial choice than canapes and ideal for standing events. Food is served in small bowls and brought directly to guests.

4 BOWLS | 5 BOWLS | 6 BOWLS
MINIMUM OF 30 GUESTS

HOT

Aubergine parmigiana, basil oil 🌱 🌱
Poached salmon, crushed potatoes, minted broad beans, lemon beurre blanc
Roast chicken breast, caramelised grelotte onions, tomatoes and green beans salad
Buttermilk fried chicken, sweet corn puree, hot sauce
Slow cooked lamb shoulder, rosti potato, roast heritage carrots, salsa verde
Madras Vegetable Curry, Raita, Basmati Rice 🌱
Soy Braised Shitaki Mushrooms, Pak Choi, Chilli & Sesame, Jasmine Rice 🌱

PUDDINGS

Lemon and blueberry cheesecake 🌱
Chocolate mousse, passionfruit, macadamia nuts
Kentish strawberries, whipped clotted cream, basil oil
Raspberry and white chocolate mini choux
Crushed meringue, summer berries, whipped coconut, lemon gel
Rum marinated pineapple, crushed pink peppercorns, pineapple gel
Caramelized banana cake, salted toffee sauce
Chocolate and hazelnut torte, Islands dark chocolate and amaretto ganache

COLD

Salmon Poke Bowl, Pickled Cucumber, Scallions and Hot Sesame Dressing
Crispy duck salad, watercress, spring onion and soy dressing
Vine Tomato, Pickled Shallots and Basil 🌱
Potted salmon, lemon gel, Greek yoghurt and mint
Charred Watermelon, marinated Feta, balsamic dressing 🌱
Avocado, Quinoa, Vine Tomatoes, Gem, Hens Egg, Toasted Seeds, Pomegranate, Lemon & Mustard Dressing 🌱
Evesham asparagus salad, grain mustard mayonnaise, dandelion leaf 🌱
Heritage beetroot carpaccio, beetroot chutney, beetroot gel, rocket 🌱

A LITTLE EXTRA

Add a little extra food to your bowl food reception

3 BOWL FOOD AND 3 CANAPÉS

ADDITIONAL BOWL FOOD

Price per additional bowl per person

Supplements apply



BARBECUE

Our seasonal barbecue menu is cooked in our live fire cages which adds a wonderful smokey flavour to your summer party.

Includes all standard mains and toppings listed, 3 salads, and 2 desserts



MAINS

All mains are included and served with a brioche, hot dog or vegan bun

- Cumberland sausage
- Prime beef burger
- Buttermilk marinated chicken thigh
- BBQ sauce glazed vegan sausage 🌱
- Vegan burger, vegan cheese 🌱

SALADS

HAC garden salad included, select 2 additional salads

- Isle of Wight Tomato and Pickled Red Onions
- Kale Slaw, Tahini Dressing
- Sweetcorn, Green Peppercorns and Mayonnaise
- Watermelon and cucumber, soy and spring onion dressing
- Charred Chicory, Pomegranate Molasses
- Couscous, Char Grilled Mediterranean Vegetables, Harissa Dressing

TOPPINGS

All toppings are included

- Bacon jam
- Caramelised onions
- Warm stringy cheese fondue
- Baby gem lettuce
- Beef steak tomato
- Jalapeños and dill pickles

DESSERTS

Select 2 desserts

- Eton Mess
- Compressed watermelon in Searcys gin with pomegranate and melon
- Summer fruit and lemon tart
- Pineapple carpaccio, crushed pink peppercorns, coconut sorbet, pineapple gel
- Islands chocolate mousse
- Selection of Granny Gothards ice creams
- Supplement applies

PREMIUM BARBECUE MENU

Includes all 3 premium mains, all toppings from the standard menu, 3 salads, 2 hot sides, 2 desserts

PREMIUM MAINS

Select 2 meat and 1 vegetarian or vegan main

- Smoked paprika marinated lamb shoulder
- Striploin of beef, English mustard and rosemary rub
- Chicken kebabs, honey, pepper, red chilli and coriander marinade
- Slow cooked pork shoulder, burnt apple puree
- Smoked brisket pastrami, pickled white cabbage
- Garlic and coriander marinated field mushrooms
- Charcoal roast aubergine, courgettes and peppers

DESSERTS

Select 2 desserts from the standard barbecue menu

HOT SIDES

Select 2 hot sides

- Corn on the cob, paprika and chilli butter
- Roast vegetables, honey and thyme
- Wood roast potatoes, thyme and garlic
- Spiced sweet potatoes
- Seasonal greens garlic, chilli and lemon
- Spiced orange roast beetroot

SALADS

HAC garden salad included, select two additional salad options from the standard barbecue menu

SEATED DINING

Our menus are designed by our Executive Chef, using the finest seasonal ingredients.

3 COURSE MEAL INCLUDING COFFEE AND PETIT FOURS | £64.00 PER PERSON
MINIMUM OF 10 GUESTS

Please select one dish per course for your event menu

STARTER

Searcys Signature Smoked Salmon, pickled cucumber, horseradish cream

Whipped chicken liver pate, apple chutney, herb salad

Heritage tomato salad, pickled shallots, herb dressing ☉

Trio of marinated courgettes, egg crumb, seasonal leaves, wholegrain mustard dressing ☉

Heritage beetroot carpaccio, beetroot chutney, beetroot gel, rocket

Bresaola, crumbled feta cheese, tomato caviar

Charred watermelon and cured ham, balsamic and basil dressing

Potted smoked trout, lemon gel, Greek yoghurt and mint, paprika toast

SEASONAL STARTER

EVESHAM ASPARAGUS SALAD,
quail eggs, grain mustard dressing,
dandelion leaf ☉

*Price is a supplement per person.
Available between April and June only

MAIN

Fillet of salmon, crushed Kentish new potatoes, roast cauliflower, red pepper and dukkah

Baked fillet of cod, sea vegetables, brown shrimps, parsley sauce, new potatoes ☉

Fillet of pork, buttered summer cabbage, Anna potatoes, star anise jus ☉

Trio of chicken breast, caramelised Grelotte onions, tomatoes and green beans, thyme jus

HAC sirloin of beef, rosti potatoes, caramelised shallot, wild mushroom and parsley ragout

Pressed baked aubergine and tomato parmigiana, crispy basil, basil oil ☉

Potato and wild mushroom pithivier, carrot and red pepper puree, purple broccoli ☉

ROAST RUMP AND BRAISED SHOULDER OF HERDWICK LAMB,

slow cooked shoulder, rosti potato, roast heritage carrots, salsa verde

HEREFORD BEEF FILLET WELLINGTON,
potato puree, cavolo nero, red wine sauce

Supplements apply

DESSERT

Lemon, blueberry and coconut gateaux, blueberry compote ☉

Custard tart, rhubarb compote, stem ginger and clotted cream Chantilly

Chocolate and hazelnut torte, "Islands" dark chocolate and amaretto ganache

Kentish strawberry Eton Mess, lemon and basil oil

Raspberry and rosewater mousse, roasted Pistachio

Dark chocolate and coffee Opera, blackberry and white chocolate ganache

Pineapple carpaccio, crushed pink peppercorns, coconut sorbet, pineapple gel

Mascarpone and vanilla cheesecake, macadamia nuts, mango and lime relish

THREE PRE-DINNER CANAPÉS

AMUSE BOUCHE

Confit baby plum tomatoes, black olive crouste Vichyssoise, Stilton arancini

Beef consommé, tempura truffle oyster mushroom

Salmon, crème fraiche, watercress, pickled cucumber salsa

Supplements apply



UPGRADE PLATTERS

Enhance your event with one or more of our upgrades.

THE ENGLISH PLATTER

English chicken terrine, hand-raised pork pies, pork and port pate, roasted British meats, gherkins, pickled onions, homemade relish, crusty bread

THE ITALIAN BOARD

Prosciutto, salami, mortadella, bocconcini, olive tapenade, semi-dried tomatoes, rocket and parmesan, pumpkin ciabatta

THE MEZZE PLATTER

Grilled aubergine and courgette, dolmades, mixed olives, onion hummus, whipped feta, roast peppers, chimichurri, focaccia croutes

BRITISH CHEESE BOARD as an additional course

Chef's selection of 4 British cheeses, grapes, apricot chutney, damsel seeded biscuits

EVENING FOOD

Selection of meat and vegetable stone baked pizzas, bacon baps, homemade sausage rolls and vegetarian rolls and condiments, Cornish pasties





WINE & CHAMPAGNE

Add the finishing touches to your event with our wine list

SPARKLING WINE & CHAMPAGNE

House Sparkling Wine
Bottega Poeti Prosecco Brut, Veneto, Italy
Searcys Classic English Sparkling Wine, Buckinghamshire, England
Greyfriars Rosé Réserve, English Sparkling, Surrey, England
Searcys Selected Cuvée, Brut, Champagne
Searcys Selected Cuvée, Blanc de Blanc, Champagne
Champagne Bonnet Grande Réserve Brut
Searcys Selected Cuvée, Rosé Brut, Champagne
Tattinger, Brut Reserve, NV
Veuve Cliquot, Yellow Label, Brut, Champagne
Veuve Cliquot, Rosé, Yellow Label, Brut, Champagne
Searcys Selected Cuvée, Brut, Champagne (Magnum)

RED WINE

House Red
Sangiovese 'Senso' Rubicone, Italy
Malbec, Portillo, Uco Valley, Mendoza, Argentina
Pinotage Shiraz, Kleine Rust, Stellenbosch, SA
Montepulciano d' Abruzzo 'Riserva' Tor Del Colle
Rioja Crianza, Azabache, Spain
Gerard Bertrand Naturalys Pinot Noir Organic, Occitanie, France
Geoff Merrill Shiraz Pimpala Road 2021
Chianti 'Colli Senesi' Poggio Cavalli
Barbera d'Alba DOC 'La Gemella', Viberti Giovanni, 2019
Shiraz Grenache Mourvedre Geoff Merrill

WHITE WINE

House White
Pinot Grigio 'Organic', Vinuva, Terre Siciliane, Sicily, Italy
Côtes de Gascogne, Maison Belenger, South West, France
Chenin Blanc 'Bush Vine' Kleine Zalze Cellar Selection, Coastal Region, SA
Soave Classico, Bottega, Veneto, Italy
Gavi Ca'bianca, Piemonte, Italy
Picpoul de Pinet 'Trois Mats', Les Costieres de Pomerols, languedoc, France
Sauvignon Blanc, Mount Difficulty 'Roaring Meg', Marlborough, New Zealand
Riseling 'Polish Hill' Paulett Wines, Australia
Chablis Domaine Alain Gautheron, France
Chablis '1er Cru Fourneaux', Domaine Alain Gautheron, France

ROSÉ WINE

House Rosé
Chateau de Fonscolombe Rose 'Gold Label' Coteaux d'Aix-en-Provence
Chateau d'Esclans Whispering Angel Rosé, Provence, France

BESPOKE DRINKS

Have a specific wine or beer in mind? Get in touch with our team to see what we can do for you

BESPOKE DRINKS

POA

BEERS, SPIRITS & SOFT DRINKS

Enhance your seated dinner with one or more of our upgrades.

LAGER

Heineken (330ml)
Peroni (330ml)
Becks (330ml)
Heineken Zero (330ml)

ALE

Toast Session IPA (330ml)
Toast Pale Ale (330ml)
Bombardier Ale (500ml)

STOUT

Guinness Stout (440ml)

CIDER

Aspalls Cyder (500ml)

SPIRITS (50ml)

House spirits and mixer
Premium spirits and mixer

SOFT DRINKS

Bottled soft drinks (330ml)
Jug of sparkling elderflower (1l)
Still or sparkling water (750ml)
Bottled fruit juices

JUKES CORDIALITIES

Jukes are uniquely - fashioned, healthy, alcohol-free drinks that deliver deliciously complex flavours and pair brilliantly with food

JUKES 1 - 'THE SPARKLING WHITE'

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

JUKES 8 - 'THE SPARKLING ROSÉ'

Inspired by the food, wine and countryside of Provence, this is perfumed, delicate and refreshingly crisp rosé.

JUKES 6 - 'THE SPARKLING RED'

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



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.

DRINKS PACKAGES

Pick one of our unlimited drinks packages to level up your event

MINIMUM OF 20 GUESTS | PRICES ARE PER PERSON

BEER, WINE AND SOFT DRINKS

One hour
Two hours
Three hours
Four hours
Five hours

BEER, WINE, SOFT DRINKS WITH FIRST HOUR HOUSE SPARKLING WINE RECEPTION

One hour
Two hours
Three hours
Four hours
Five hours

ADD SOME SPIRIT

Add spirits to your drinks package

One hour
Two hours
Three hours

Spirits available after 9pm only. Prices are per person per hour

BEER, WINE, SOFT DRINKS AND PIMM'S

One hour
Two hours
Three hours
Four hours
Five hours

BEER, WINE, SOFT DRINKS WITH FIRST HOUR HOUSE CHAMPAGNE RECEPTION

One hour
Two hours
Three hours
Four hours
Five hours

COCKTAILS

Upgrade your drinks package to include
seasonal or bespoke cocktails

Add a cocktail to your drinks package
Add two cocktails to your drinks package
Add a mocktail to your drinks package
Add two mocktails to your drinks package

Prices are per person per hour

