

PRIVATE ROOMS AT

THE Treasury

Private Room Menus

Chef/Patron Adam has worked with our Executive Chef Michael Zuger and the team to create a range of set menus specifically for The Private Rooms, inspired not only by the seasons but also by combining our best-selling favourites from our portfolio of restaurants. The chefs can adapt the enclosed menus to suit personal tastes and dietary requirements.

Private Lunch Menu	3 courses lunch	£35pp
Dinner Menu A	4 course set menu	£45pp
Dinner Menu B	4 course set menu	£50pp
Dinner Menu C	4 course set menu	£55pp
Chefs Five Course Menu	5 course set menu	£65pp
Christmas Party Menu	3 course menu, 4 choice per course	£45pp
Morning Meeting Menu	½ day Corporate meeting with refreshments	£25pp
All Day Meeting Menu	Full day corporate meeting with refreshments	£50pp
Additional Cheese Course	Additional cheese course	£7.50pp
Savoury Canapé Menu	Pre-dinner or canapé reception party	from £10pp
Sweet Canapé Menu	After-dinner or canapé reception party	from £10pp
Canapé Bowl Food Menu	Canapé reception party	£20pp
Pizza & Prosecco	Unlimited pizza & prosecco party	£30pp
Gourmet Buffet		£30pp
Breakfast Menu		from £18pp
Chefs Five Course Menu	Set menu with inclusive drinks package	£90pp £75pp

All group menus can be viewed below.

Menus may change due to availability of seasonal produce.

A discretionary service charge of 10% will be added to your bill.

We can accommodate any dietary requests of which we are informed in advance.

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Private Lunch Menu

Option One

£35pp

Potted Morecambe Bay Shrimp
sourdough toasts

Baked Eggs Arrabbiata
soft baked eggs in spicy tomato sauce

Corn Fed Chicken Breast
garlic gratin potatoes, sprouting greens and shitake mushrooms

Open Squash Ravioli
*portabella mushrooms, confit garlic and
Gran Moravia cheese*

Gin & Tonic Cheese Cake
vanilla, gingerbread, blackberry

Pistachio Profiteroles
pistachio ice cream, dark chocolate sauce

Private Lunch Menu

Option Two

£35pp

Duck Liver Parfait
ginger and pear preserve and toasted sourdough

Roasted Butternut Squash Soup
crispy sage

Osso Bucco
slow braised shank of lamb with saffron risotto and confit garlic

Vegetarian Salad Caesar
*romaine lettuce, croutons, Gran Moravia Italian
cheese soft poached egg, Caesar dressing*

Mozzarella Cheese Cake
vanilla and blackberry

Pistachio Profiteroles
pistachio ice cream, dark chocolate sauce

Dinner Menu A

Option One

£45pp

Petit Pois Pea Soup
camembert ravioli, maple smoked bacon

Seared Smoked Salmon
sweet pickled beetroot and roast garlic aioli

Deemster Farm Lamb
spinach & mushroom stuffing, creamed potatoes and red wine sauce

Brioche Banana Bread & Butter Pudding
rum & raisin ice cream

Dinner Menu A

Option Two

£45pp

Roasted Butternut Squash Soup
crispy sage and Cep oil

Swordfish 'Pesce Spada' Carpaccio
citrus fruits, extra virgin olive oil, black pepper and mint

Open Lasagne Verde
parmesan velouté, meat ragu and foir di latte

Lemon Tart
lemon shortbread, crème Chantilly and lemon curd ice cream

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Dinner Menu B

Option One

£50pp

Slow Roast Tomato Soup
burrata ravioli, confit tomatoes

Tuna Tartare
spring onion, sesame, ginger, horseradish mayonnaise

Medallions of Rose Veal Fillet
mustard potatoes, sprouting broccoli, cep cream sauce

Crème Brulee
macerated strawberries, black pepper and basil coulis

Dinner Menu B

Option Two

£50pp

Crispy Duck & Watermelon Salad
rocket, chilli cashew nuts

Beetroot Cured Salmon
pickled cucumber, melba toast

Suckling Pig Porchetta
lardo potatoes, broccoletti, peas and pan juices

Hot Chocolate Fondant
molten Peanut and White Chocolate centre

Dinner Menu C

Option One

£55pp

Creamy Cauliflower Soup
stilton gougère, toasted hazelnuts and watercress oil

Octopus Carpaccio
Lobster claw frito, spiced potatoes, olives, parsley and citronette

Fillet Steak Rossini
Pate en croute, pomme mousseline, baby spinach and Maderia wine sauce

Confit Orange Chocolate Mousse
chocolate shortbread, orange sorbet

Dinner Menu C

Option Two

£55pp

Wild Mushroom Veloute
mascarpone crème, cep mushroom & garlic chives

Pressing of Duck and Confit Apple
with melba toasts

Welsh Black Lamb Rump
Niçoise potatoes, tomato farce, French beans and tapenade jus

Banana Tart Tatin
lime butterscotch, vanilla ice cream

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*Chef's Five Course
Menu A*

£65pp

Parsnip Soup

with roast parsnips and chestnuts

Terrine of Ham Hock

French beans and sauce gribiche

Lobster

'cocktail' tail, tempura claw, tomato and avocado

Bronze Turkey

*with chipolatas, sprouts, sage & onion stuffing
goose fat potatoes*

Chocolate and Hazelnut Delice

praline and coffee crème

*Chef's Five Course
Menu B*

£65pp

Creamy Cauliflower Soup

stilton gougère, toasted hazelnuts

Pressing of Duck and Confit Apple

melba toasts

Lobster

'cocktail' tail, tempura claw, tomato and avocado

Beef Wellington

*filet wrapped in butter pastry with wild mushrooms
wilted spinach and Madeira sauce*

Confit Orange Chocolate Mousse

chocolate shortbread, orange sorbet

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Chef's Five Course Menu
including full all inclusive drinks package

£75pp

Parsnip Soup

with roast parsnips and chestnuts

Terrine of Ham Hock

French beans and sauce gribiche

Lobster

'cocktail' tail, tempura claw, tomato and avocado

Bronze Turkey

*with chipolatas, sprouts, sage & onion stuffing
goose fat potatoes*

Chocolate and Hazelnut Delice

praline and coffee crème



*select your drinks package to compliment
your private dining experience*

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Christmas Party Menu

Monday - Saturday

£45pp

Creamy Butternut Squash Soup (v)

pumpkin & sage agnolotti

Prosciutto & Mozzarella Di Bufala (g)

Parma ham with dressed buffalo mozzarella, sun blushed tomatoes

Tuscan Pâté Crostini

with balsamic reduction, Italian fig chutney and toasted Tuscan bread

Gamberoni Diavola

sautéed prawns with chilli and garlic, deglazed with white wine

Wild Mushroom Bruschetta (ve)

pan-fried wild mushrooms with garlic and parsley served on toasted Tuscan bread

Festive Turkey Saltimbocca

turkey breast with sage & Prosciutto, chestnut stuffing, chipolata wrapped pancetta, Italian gravy

Rack of Lamb

basil & parsley herb crust, red wine and rosemary jus

Ribeye Steak 225g (g)

with hand cut chips & peppercorn sauce

Suprême of Salmon (g)

with lobster and shellfish sauce

ALL MAINS SERVED WITH GARLIC ROAST POTATOES AND SEASONAL VEGETABLES FOR THE TABLE TO SHARE

Profiteroles (n)

pistachio ice cream and chocolate sauce

Classic Tiramisu

Ice Cream Selection (g)

Panettone Bread & Butter Pudding

with white chocolate custard

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Morning Meeting Menu

9am - 1pm

£25pp

On Arrival

freshly squeezed orange juice
and English breakfast tea or filter coffee

Selection of mini pastries and preserves
Mini croissant, chocolate twist, pain aux raisin and wild
berry Danish served with butter and preserves

At Noon

filter coffee or English breakfast tea
selection of high tea sandwiches

All Day Meeting Menu

9am - 5pm

£50pp

On Arrival

freshly squeezed orange juice
and English breakfast tea or filter coffee

Selection of mini pastries and preserves
Mini croissant, chocolate twist, pain aux raisin and wild
berry Danish served with butter and preserves

At Noon

two course lunch at San Lorenzo

At 4pm

filter coffee or English breakfast tea
Home-made scones served with butter and preserves

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Savoury Canapés

£2.50 per bite

We recommend 4 canapés per person for a pre-dinner reception or 6 - 10 per person for a drinks party
please choose from the options below

Mixed Olives Nocellara and Cerignola Olives with chilli, rosemary and lemon - £3.95
Truffle Arancini Fried Arborio rice balls with truffle cheese - £3.95
Salted Smoked Almonds Hickory smoked and lightly spiced - £3.50

Crunchy Prawn Tempura
chilli jam

Chicken Yakitori
with ginger soy dip

Mini Roast Beef Yorkshire Pudding
with horseradish cream

Mini Red Pepper Tart (v)
whipped goat's cheese and basil

Steak Tartare
sourdough toasts

Crab on Toast
devilled mayonnaise

Watermelon Cube (v)
torched Feta, black olive and mint

Jersey Baked Potatoes
smoked salmon mousse

Duck Liver Parfait
toasted brioche, onion marmalade

Tofu Katsu Curry (v)
wild rice

Roast Chicken Croquettes
garlic ali-oli

Crunchy Vegetable Tempura (v)
chilli jam

Sweet Canapés

£2.50 each

We recommend 6 - 10 per person combined with savoury canapés for a drinks party
or 4 per person for an after-dinner dessert canapés

please choose from the options below

Salted Caramel Truffles hand-made truffle with liquid caramel centre - £3.50
Raspberry Ripple Ice Cream Cones candy and chocolate nib toppers - £3.50
Toffee Popcorn Cones pan popped corn coated in toffee butterscotch - £2.95

Seasonal Cheese Cake Tart
lime, blackberry or raspberry

Chocolate Doughnut
earl grey ganache

Mini Lemon Meringue Pie

Parisian Éclair
chocolate or coffee

Panna Cotta
white chocolate and passion fruit

Chocolate Profiteroles
vanilla cream

Cherry Bakewell Tart
clotted cream

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Canapé Bowl Food Menu

choose any three bowls for £20

Available for parties of 15 - 100 guests (standing), with full use of all private rooms,
The Board Room, The Drawing Room and The Atrium.

SAVOURY BOWL FOOD

Mozzarella Carrozza, mozzarella fried bread, garlic pomodoro and Gran Moravia cheese (v)

Branzino Tartare, citrus cured sea bass, chilli, ginger, crostini and coriander creme

Prawn & Avocado Cocktail, crevettes, avocado puree, tomato, cucumber, baby gem Marie Rose sauce

Linguini Gamberetti, tiger prawns, courgette, cherry tomato & chilli butter

Penne Arrabbiata, 6 hour tomato sauce, roast peppers, chilli and black olives (v)

Signature Carbonara, guanciale bacon, pecorino and parmesan cheeses in a creamy egg sauce

Ossobuco, slow braised lamb with Milan saffron risotto, wilted spinach and intense lamb sauce

Veal Saltimbocca, veal fillet, Parma ham, sage, creamed potatoes and , Marsala wine sauce

Chicken Parmigiana, panko chicken breast with bulafa and parmesan gratin, slow cooked tomatoes

Salt Baked Sea Bass, herb crushed potatoes and broccoletti with chilli and garlic

DESSERT BOWL FOOD

Coconut Panna Cotta, mango, pineapple & pistachio biscotti

Autumn Fruit Crumble, apples, blackberries, red currents, oats, almonds and vanilla custard

Chocolate Torte, chestnut and espresso mascarpone

Sticky Toffee Pudding, butterscotch sauce & vanilla ice cream

Chocolate and Orange Mousse, chocolate shortbread, orange sorbet and vanilla cream

Crème Brulee, compressed strawberries, marinated strawberries and basil coulis

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Pizza & Prosecco

£30pp

Unlimited Pizza & Prosecco for your guests

Available for parties of 15 - 100 guests (standing), with full use of all private rooms,
The Board Room, The Drawing Room and The Atrium.

Margherita

tomato, buffalo mozzarella, wild oregano, basil (v)

Calabrese

tomato, mozzarella, peppers and spicy sausage

Marinara

tomato, wild oregano, garlic, olives, basil (ve)

Romagnola

tomato, mozzarella, Parma ham, rocket

Gamberoni Diavolo

tomato, mozzarella, king prawns, chilli, roast peppers

Gourmet Buffet

£30pp

Available for parties of 30 - 100 guests (standing), with full use of all private rooms,
The Board Room, The Drawing Room and The Atrium.

Cold Cuts & Accompaniments

Roast Beef, Roast Turkey, Honey Roast Pork Horseradish & Mustards, Cranberry, Pickles and Relishes

Fish Platters & Dips

Dressed Poached Salmon, Prawn Platter, Smoked Salmon & Blini's
Fish pasta salad, Lemon Mayonnaise, Marie Rose Sauce, Dill Crème Fraiche

Finger Sandwiches

Egg Mayonnaise, Tuna Sweetcorn, Cheese Savoury, Smoked Ham & Mustard, Coronation Chicken

Pies, Quiche, Paté & Vol-au-Vents

Mini Pork Pies, Handmade Sausage Rolls, Vol-au-vent Selection, Quiche Lorraine

Salads

Pesto Pasta Salad and Pine Nuts, Cheshire Potato Salad, Classic Caesar, Vegetable Rice Salad, Tomato Couscous Salad, Luxury Coleslaw

Tea, Coffee, Water & Juices

Cake, Biscuits & Profiteroles

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Private Breakfast

Please select one menu for the whole party.

Menus come with a serving of freshly squeezed orange juice and English Breakfast tea or filter coffee

Menu A

£18pp

Toast and Preserves

a choice of white, granary and gluten-free bread, served with strawberry jam and marmalade

Almond and Berry Fruit Granola

pumpkin seeds, rolled oats and almond milk

Eggs Benedict

roast ham, two poached hen's eggs, toasted English muffins, with hollandaise sauce and watercress

or

Eggs Royale

smoked salmon, two poached hen's eggs, toasted English muffins, with hollandaise sauce and watercress

Menu B

£20pp

Selection of Mini Pastries and Preserves

mini croissant, chocolate twist, pain aux raisin and wild berry Danish served with butter and preserves

Almond and Berry Fruit Granola

pumpkin seeds, rolled oats and almond milk

The Treasury Full English Breakfast

sweet cured back bacon, Cumberland herbed sausage, fried hen's eggs, black pudding, roast plum tomato, grilled flat mushrooms and baked beans, served with sourdough toast

THE Treasury

Drinks Packages

all inclusive and unlimited

Drinks Package A

£12pp

Mineral Water

Acqua Panna Still Water- San Pellegrino Sparkling Water

Red Wine

Domaine Horgelus Merlot / Tannat Cotes de Gascogne

White Wine

Domaine Horgelus Colombar Sauvignon, Cotes de Gascogne

Soft Drinks

Coca-Cola/Diet Coke, Lemonade, San Pellegrino Aranciata, selection of juices

Drinks Package C

£20pp

Mineral Water

Acqua Panna Still Water- San Pellegrino Sparkling Water

Red Wine

Domaine Horgelus Merlot / Tannat Cotes de Gascogne

White Wine

Domaine Horgelus Colombar / Sauvignon, Cotes de Gascogne

Beers

Peroni, Estrella Galicia, Stella Artois Cidre, Black Sheep Ale

Liqueurs, Brandies & Port

Baileys, Tia Maria, Disaronno Amaretto, Frangelico, limoncello, Remy Martin VSOP, LBV Port

Soft Drinks

Coca-Cola/Diet Coke, Lemonade, San Pellegrino Aranciata, selection of juices

Drinks Package B

£15pp

Mineral Water

Acqua Panna Still Water- San Pellegrino Sparkling Water

Red Wine

Domaine Horgelus Merlot / Tannat Cotes de Gascogne

White Wine

Domaine Horgelus Colombar Sauvignon, Cotes de Gascogne

Beers

Peroni, Estrella Galicia, Stella Artois Cidre, Black Sheep Ale

Soft Drinks

Coca-Cola/Diet Coke, Lemonade, San Pellegrino Aranciata, selection of juices

Drinks Package D

£25pp

Mineral Water

Acqua Panna Still Water- San Pellegrino Sparkling Water

Red Wine

Domaine Horgelus Merlot / Tannat Cotes de Gascogne

White Wine

Domaine Horgelus Colombar Sauvignon, Cotes de Gascogne

Beers

Peroni, Estrella Galicia, Stella Artois Cidre, Black Sheep Ale

Liqueurs, Brandies & Port

Baileys, Tia Maria, Disaronno Amaretto, Frangelico, limoncello, Remy Martin VSOP, LBV Port

Noble Drinks

See selection of 'Noble Drinks' from our spirits menu

Soft Drinks

Coca-Cola/Diet Coke, Lemonade, San Pellegrino Aranciata, selection of juices

Add Ons

Prosecco Reception - £8pp

Champagne Reception - £15pp

Vintage Champagne Reception - £20pp

Pre-Dinner Canapés (4pp) - £10

Oyster Bar - £10pp

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Wine List

White Wine

Domaine Horgelus, Colombar/Sauvignon
Cote De Gascogne, France
£20

Chardonnay/Viognier, Les Hautes De La Garrigue
Languedoc-Roussillon, France
£23

Minervois Blanc Chateau Canet 2016
Languedoc-Roussillon, France
£26

Astoria 'Alisia' Pinot Grigio
Veneto, Italy
£29

Tin Cottage Sauvignon Blanc
New Zealand
£32

Sancerre 'Aujourd'hui Comme Autrefois', Dom.
Brochard 2015
Loire Valley, France
£39

Riesling Gand Cru 'Rosaker' Dom. Sipp Mack 2012
Alsace, France
£45

Pouilly Fuissé 'Cuvée Marie Antoinette' JJ Vincent 2014
Burgundy, France
£54

Chablis 1er Cru 'Fourchaume' Dom. Vriгнаud 2015
Burgundy, France
£62

Puligny Montrachet Dom. Alain Chavy 2014
Burgundy, France
£70

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Wine List

Red Wine

Domaine Horgelus, Merlot/Tannat
Cotes De Gascogne, France
£20

Sierra Cantabria Rioja Crianza
Rioja, Spain
£28

Malbec Tonel 46 Reserva
Mendoza, Argentina
£36

Château Les Chaumes, Bordeaux Lalandes De Pomerol
Pomerol, France
£44

Châteauneuf Du Pape, Château La Gardine
Côtes Du Rhône, France
£56

Château Sansonnet St Emilion Grand Cru Classé
St Emilion, Bordeaux, France
£62

Croix De Beaucaillou, Saint-Julien
St Julien, Bordeaux, France
£100

Château Lascombe
Margaux, Bordeaux, France - Robert Parker's Wine Advocate 94 points
£160

Chianti Colli senesi San Giorgio a Iapi
Toscana, Italy
£24

Pinot Noir Caranto Astoria
Veneto, Italy
£32

Fleurie 'Les Garants' Didier Des Vignes
Burgundy, France
£40

Amarone, Corte Adami Della Valpolicella
Veneto, Italy
£50

Savigny-Lès-Beaune 1er CRU 'Champs Chevrey' Dom. Tollot-Beaut
Burgundy, France
£62

Vosnes-Romanée Maison Champy
Côte De Nuits, Vosne-Romanée, Burgundy, France
£85

Château Grand-Puys-Lacoste
Pauillac, Bordeaux, France - Robert Parker's Wine Advocate 95 points
£130

Château Calon Ségur
Saint Estèphe, Bordeaux, France - Robert Parker's Wine Advocate 94 points
£200

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Prosecco

Prosecco Di Treviso
'Butterfly'
£32

Prosecco Di Valdobbianede
Superior Millesimato
£37

Champagne List

NON-VINTAGE

Perrier-Jouet Grand Brut
£50

Moet & Chandon
£50

Veuve Clicquot Yellow Label
£60

Pol Roger Brut
£60

Bollinger Cuvée Spéciale
£70

Ruinart Blanc de Blanc (100% Chardonnay)
£80

VINTAGE

Pol Roger Brut Vintage
£100

Bollinger la Grande Année
£125

Perrier-Jouet, Belle Epoque
£150

Dom Perignon
£170

Pol Roger, Cuvée Winston Churchill
£190

Louis Roederer Cristal
£220

Taittinger Comtes De Champagne
Blanc De Blanc (100% Chardonnay)
£240

Krug Grand Cuvée Brut
£270

ROSE

Perrier-Jouet Blason Rosée
£65

Taittinger Préstige Brut Rosé
£75

Laurent Perrier Rosé
£80

Billecart- Salmon Brut Rosé
£90

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Spirits

NOBLE DRINKS - £10

Grey Goose
Tonic Water/Coke/Diet Coke
Lemonade/Juices

Jack Daniels Single Barrel
Coke/Diet Coke
Ginger Ale/Ginger Beer

Woodford Reserve
Coke/Diet Coke
Ginger Ale/Ginger Beer

Tanqueray No.10
Tonic Water/Lemonade

Hendrick's
Tonic Water/Lemonade

Havana Club 7yr old
Coke/Diet Coke
Ginger Ale/Ginger Beer

Johnny Walker Black Label
Neat/On the Rock/Coke/Diet Coke
Ginger Ale/Ginger Beer

Balvenie 14yr Caribbean Cask
Neat/On the Rock/Ginger Ale
Ginger beer

SPIRITS BY THE BOTTLE

Grey Goose
£100

Woodford Reserve
£100

Tanqueray No.10
£100

Hendrick's
£100

Havana Club 7Yr Old
£100

Johnny Walker Black Label
£100

Balvenie 14yr Caribbean Cask
£100

Roberto Cavalli Vodka
£125

**Jack Daniels Single
Barrel**
£125

**Brooklyn
Gin**
£125

**Diplomatico Reserva
Exclusiva Rum**
£125

**Johnny Walker Gold
Label Reserve**
£125

LIQUEURS & DIGESTIVES BY THE BOTTLE

Baileys
£55

Tia Maria
£55

Limocello
£55

Drambuie
£55

Disaronno Amaretto
£55

Cointreau
£55

Frangelico
£55

LBV Port
£55

LIQUEURS, DIGESTIVES, PORT

Baileys
£5

Tia Maria
£5

Drambuie
£5

Disaronno Amaretto
£5

Khalua
£5

Cointreau
£5

Limocello
£5

LBV Port
£5

Remy Martin VSOP
£8

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Other Private Areas Available

The Grill on the Square

The Chefs Table 10 - 24 seated guests

Main dining room 60 seated guests

Exclusive bar area 20 - 40 standing guests

Exclusive hire of the restaurant 100 seated guests - 200 standing guests

San Lorenzo

Exclusive use of the rear bar area 20 - 30 guests seated

Exclusive use of the bar area 40 - 70 guests standing

Exclusive private reception area 30 - 100 guests seated

Exclusive hire of the restaurant 100 seated guests - 200 standing guests

Reserved terrace area 10 - 30 guests seated

Exclusive hire of the terrace 40 - 150 guests standing

Las Ramblas Wine and Tapas

The Chefs table 10 seated guests

The top section 20 seated guests

The main restaurant 32 - 44 seated guests

Exclusive bar area 20 - 40 standing guests

Exclusive hire of the restaurant 80 seated guests - 150 standing guests
