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THE  
*Treasury*

CORPORATE  
EVENTS



THE  
*Treasury*

*Morning Meeting Menu*

*9am - 12.30pm*

£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

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*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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PRIVATE ROOMS AT

THE  
*Treasury*

*Express Breakfast*  
*access from 8am - 10am*

10 - 16 guests seated, up to 30 guests standing

Perfect for morning presentations and meetings

£20pp

freshly squeezed orange juice  
and English breakfast tea or filter coffee

selection of pastries & croissants  
Bacon Sandwiches & Sausage Sandwiches



*Afternoon Meeting Menu*  
*1:30pm - 5pm*

£25pp

*On Arrival*

selection of high tea sandwiches  
filter coffee & English tea

*At 4pm*

home-made scones served with butter and preserves  
filter coffee & English tea

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PRIVATE ROOMS AT

THE  
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*Corporate Packages*

Monday - Friday Daytime

Exclusive use of The Board Room, The Drawing Room & The Atrium  
Drinks package all inclusive & unlimited for 2.5 hours  
25 guests minimum

*Package One*

**Mineral Water**

Acqua Panna Still Water - San Pellegrino Sparkling Water

**Soft Drinks**

Coca-Cola, Diet Coke, Lemonade, Tonics, Selection of juices

**Tea & Coffee**

Teas, Infusions, Filter Coffee

with

**6 Canape Bites    £25pp**

**3 Canape Bowls    £30pp**

**Gourmet Buffet    £35pp**

*Package Two*

**Mineral Water**

Acqua Panna Still Water - San Pellegrino Sparkling Water

**Soft Drinks**

Coca-Cola, Diet Coke, Lemonade, Tonics, Selection of juices

**Tea & Coffee**

Teas, Infusions, Filter Coffee

**White Wine**

Domaine Horgelus Colombard / Sauvignon, Cotes de Gascogne

**Red Wine**

Domaine Horgelus Merlot / Tannat Cotes de Gascogne

**Beers**

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

with

**6 Canape Bites    £35pp**

**3 Canape Bowls    £40pp**

**Gourmet Buffet    £45pp**

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THE  
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*Savoury Canapés*

**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*

**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*

THE  
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*Canapé Bowl Food Menu*

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

**Osso Bucco**, 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 currants, 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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PRIVATE ROOMS AT

THE  
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*Gourmet Buffet*

**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

**Dessert Selection**

Cake, Biscuits & Profiteroles



*Pizza & Prosecco*

£35pp

Unlimited Pizza & Prosecco for your guests, 2.5 hours.  
Monday to Friday Daytime

25 guests minimum

**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

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