
THE
Treasury

PRIVATE
DINING





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.

Vegan and vegetarian menus available on request.

Please select one menu options for your party and an all inclusive and unlimited drinks package

Private Breakfast Menus

Private Lunch Menus

Private Dinner Menus

Chefs Five Course Dinner Menus

Drinks Packages

Pre-Dinner Reception

After Dinner Additions

PRIVATE ROOMS AT

THE
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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
Access from 7.30am

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

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

Lunch Drinks Packages

all inclusive and unlimited

Drinks Package E

£10pp

Mineral Water
Acqua Panna Still Water- San Pellegrino Sparkling Water

Soft Drinks
Coca-Cola/Diet Coke, Lemonade, Tonics, selection of juices,

Tea & Coffees
Breakfast Tea, Selection of Tea Infusions, Freshly Brewed Coffee

Drinks Package F

£15pp

Mineral Water
Acqua Panna Still Water- San Pellegrino Sparkling Water

Soft Drinks
Coca-Cola/Diet Coke, Lemonade, Tonics, selection of juices,

Tea & Coffees
Breakfast Tea, Selection of Tea Infusions, Freshly Brewed Coffee

Red Wine
Domaine Horgelus Merlot / Tannat Cotes de Gascogne

White Wine
Domaine Horgelus Colombard Sauvignon, Cotes de Gascogne

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Dinner Menus

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

Classic Apple Tart Tatin
vanilla ice cream

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Chef's Five Course Menu

*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

including full all inclusive drinks package D

for reservations before 1st December

~~£100pp~~

£80pp

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Drinks Packages

all inclusive and unlimited

Drinks Package A

£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

Soft Drinks

Coca-Cola/Diet Coke, Lemonade, Tonics,
selection of juices

Drinks Package B

£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

Prosecco

Villa Miazzi Prosecco DOC

Beers

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

Soft Drinks

Coca-Cola/Diet Coke, Lemonade, Tonics, selection of juices

Drinks Package C

£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

Soft Drinks

Coca-Cola/Diet Coke, Lemonade, Tonics,
selection of juices

Drinks Package D

£35pp

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

Prosecco

Villa Miazzi Prosecco DOC

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 our premium spirits selection

Soft Drinks

Coca-Cola/Diet Coke, Lemonade, Tonics, selection of juices

Drinks packages are served all inclusive and unlimited for 3.5 hours

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Pre-Dinner Reception

Canapé Reception

please choose from the canapé menu

Prosecco Reception

for drinks packages without prosecco £8pp

Bellini Reception

choose one strawberry / raspberry / peach / passionfruit £10pp

Champagne Reception

£15pp

Vintage Champagne Reception

£20pp

Oyster Bar

(3pp) £10pp

After Dinner Additions

Cheese Course

£7.50pp

Sweet Canapés

please choose from the canapé menu

Cigars

priced individually

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Pre-Dinner Canapés

£10pp

Please choose 4 canapés 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

£10pp

Please choose 4 canapés 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
