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THE  
*Treasury*

STANDING  
DAYTIME  
CELEBRATION



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PRIVATE ROOMS AT

THE  
*Treasury*

*Standing Daytime Celebration*

Available Monday - Saturday Lunch

Exclusive use of  
The Board Room, The Drawing Room and The Atrium

25 guests minimum

Please select your food package from either

*Canape Bowl Food Menu*

*Canape Bites Menu*

or

*Gourmet Buffet*

Please choose your drinks package, priced per person  
and served all inclusive and unlimited for 3.5 hours

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*Canapé Bowl Food Menu*

please choose 3 - £20

please choose 4 - £25

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 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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please choose a minimum of 6 - £2.50 per bite

6 canapes per person - £15pp

8 canapes per person - £20pp

*Savoury Canapés*

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**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

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**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*

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**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

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**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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## PRIVATE ROOMS AT

# THE Treasury

## 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

### Dessert Selection

Cake, Biscuits & Profiteroles

## 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 Colombar Sauvignon, Cotes de Gascogne

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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