
THE
Treasury

FUNERALS



THE
Treasury

Morning Reception Menu

£20 per person

available for parties of 25 - 100

This menu is suitable for receptions before lunchtime where a Gourmet buffet may not be required

with freshly squeezed orange juice
English breakfast tea or filter coffee

selection croissants with butter and preserves

fresh fruit, cakes and pastries

grilled bacon and olde English sausage sandwiches



Afternoon Tea Reception

£25 per person

available for parties of 25 - 100

Savouries

selection of finger sandwiches

Sweet

warm fruit scones with Cornish clotted cream and strawberry preserve
selection of classic cakes and sweet treats

English tea and filter coffee

PRIVATE ROOMS AT

THE
Treasury

Gourmet Buffet

£35 per person

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 Rib of Beef, Roast Turkey, Honey Roast Ham Horseradish & Mustards, Cranberry, Pickles and Relishes

Fish Platters & Dips

Poached salmon Platter, Prawn Platter, Smoked Salmon, Fish Pate and Soused Favourites
Lemon Mayonnaise, Marie Rose Sauce, Dill Crème Fraiche

Finger Sandwiches

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

Pies, Quiche, Paté & Vol-au-Vents

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

Salads

Seasonal Vegetable Salads, Pasta Salads, Couscous, Classic Caesar, Luxury Coleslaw and Crudities

Dessert Selection

Cake, Biscuits & Profiteroles

PRIVATE ROOMS AT

THE
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Canapé Menu

please choose 6

£18 per person

available for parties of 25-100

SAVOURY CANAPÉ MENU

Roast Chicken Croquettes
garlic mayonnaise

Popcorn Shrimp
with spicy tomato shot

Vegetable Paella Bon Bon
piquillo ketchup (vg)

Caprese Skewer
cherry tomato, marinated baby buffalo and basil (v)

Duck Liver Parfait
brioche toast, onion marmalade

Crunchy Vegetable Tempura
chilli jam (vg)

Mini Roast Beef & Yorkshire Pudding
horseradish cream

Spiced Goats Cheese Toastie
oregano, chilli, smoked salt (v)

Smoked Salmon & Warm Potato Blinis
crème fraîche and salmon caviar

Mini Cheese Burgers
tomato, onion and dill pickle

SWEET CANAPÉS

Seasonal Cheese Cake
lime, blackberry, raspberry, clementine (v)

Sugar Doughnuts
raspberry or apple (v)

Lemon Meringue Pie
lemon tart with Italian meringue topping (v)

Parisian Eclair
chocolate or coffee (v)

Panna Cotta
with white chocolate and passion fruit (v)

Chocolate Profiteroles
vanilla cream (v)

Cherry Bakewell Tart
clotted cream (n) (v)

Ice Cream Cones
wild fruit ripple, pistachio (n), salted caramel (all v)

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Canapé Bowl Food Menu

please choose 4

£25 per person

available for parties of 25 - 100

BOWL FOOD

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

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 braise shin of veal with saffron risotto and Parmesan

Beef Carpaccio, bone marrow croutons, rocket, Parmesan and carpaccio dressing

Duck Mezzalune, half moon shaped pasta parcels stuffed with duck finished with port and marsala reduction

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

Sea Bass Gremolata, Crispy skin sea bass fillet with lemon, parsley and garlic

Salmon farfalle, lightly smoked salmon with peas, young broccoli, mascapone and lemon

Sicilian Arancini, parsley, truffle and Gran Moravia cheese (v)

DESSERT BOWL FOOD

Creme Brulee, baked egg custard with Madagascan vanilla (v)

Apple & Blackberry Crumble, vanilla custard (v)

Cappuccino Chocolate Fondant, crème fraîche (v)

Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream (v)

Lime Cheese Cake, gin & tonic granita (v)

Tropical Fruit Salad, passionfruit syrup and coconut cream (vg)

THE Treasury

Drinks Packages

all inclusive and unlimited

Drinks Package A

Non Alcohol

£10pp

Mineral Water

Acqua Panna Still Water- San Pellegrino Sparkling Water

Soft Drinks

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

Drinks Package B

£20pp

Mineral Water

Acqua Panna Still Water- San Pellegrino Sparkling Water

Red Wine

Domaine Horgelus Merlot / Tannat Cotes de Gascogne

White Wine

Domaine Horgelus Colombard 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 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 Colombard / 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

£30pp

Mineral Water

Acqua Panna Still Water- San Pellegrino Sparkling Water

Red Wine

Domaine Horgelus Merlot / Tannat Cotes de Gascogne

White Wine

Domaine Horgelus Colombard 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