
THE
Treasury

PRIVATE
DINING



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.

Vegan and vegetarian menus available on request.

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

The Board Room seats up to 16 guests, perfect for breakfasts, lunches and all manner of celebratory occasions.

The Drawing Room seats up to 9 guests for a smaller intimate experience

Private Breakfast Menus

Private Lunch Menu

Afternoon Tea

Private Dinner Menus

Chefs Five Course Festive Menu

Drinks Packages

Pre-Dinner Reception

After Dinner Additions

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Private Breakfast Menus

Tailored for the group commute to London, race meetings or just a treat ahead of a busy day.

Breakfast Sandwiches

access from 8am - 10.30am

£25 per person

Platters of hot breakfast sandwiches from the table to choose from
with freshly squeezed orange juice
English breakfast tea or filter coffee

Crushed Avocado On Toast (vg)

Classic Eggs Benedict

Smoked Salmon Benedict Royale

Bacon Rolls

Old English Sausage Barm

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Classic Breakfast

access from 8am - 10.30am

£25 per person

Freshly squeezed orange juice
English breakfast tea or filter coffee

Selection of pastries & croissants with butter and preserves

Treasury English Breakfast

sweet cured back bacon, olde English sausage, eggs, black pudding, roast plum tomato,
grilled mushroom, baked beans, with sourdough toast

Fruit Granola

with almond milk (vg) (n)

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Private Lunch

£35 per person

Potted Morecambe Bay Shrimp
sourdough toasts

Baked Eggs Arrabbiata
soft baked eggs in spicy tomato sauce (v)

Beef Consommé
with cured salami tortellini

Roast Maize-fed Chicken Breast
creamy polenta, wild mushrooms and Madeira sauce

Veal Osso Bucco
braised shin of veal with saffron risotto and parmesan

Spinach & Ricotta Crêpes
folded crepes stuffed with spinach, ricotta and wild mushrooms baked in rich tomato sauce (v)

Lemon Tart
lemon curd ice cream and raspberry coulis (v)

Pistachio Profiteroles
pistachio ice cream, chocolate sauce (v) (n)

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

Available from 20th November to 31st January 2020
Subject to seasonal change

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Afternoon Tea

£25 per person

SAVOURIES

roast chicken mayonnaise sandwich on country loaf white
marinated cucumber and dill finger sandwich with cream cheese
smoked salmon on multiseed batch bread with crème fraîche and chives

SWEET

warm fruit scones with Cornish clotted cream and strawberry preserve
salted caramel chocolate choux bun
raspberry cheese cake
classic Victoria sponge
pistachio fudge brownie (n)
includes a choice of teas or coffees

Champagne Afternoon Tea

£35 per person

afternoon tea with a glass of champagne
includes a choice of teas or coffees

Hendrick's Afternoon Tea

£35 per person

afternoon tea with Hendrick's gin and tonic
includes a choice of teas or coffees

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Private Three Course Dinner Menu

£40 per person

Creamy Cauliflower Soup
stilton rarebit and watercress oil (v)

Deemster House Farm Lamb Rump
niçoise potatoes, confit tomato, french beans and lamb tapenade jus

Pear & Almond Tart
vanilla custard ice cream (v) (n)

Private Four Course Dinner Menu

£50 per person

Wild Mushroom Soup
velouté of creamed wild mushrooms with cep and garlic chives (v)

Pressing of Ham Hock
french beans and shallot salad, hazelnut dressing,
sauce gribiche and toasted country bread (n)

Beef Wellington
fillet of beef wrapped in butter pastry and mushroom duxelle,
served with fondant potatoes, flash fried spinach and Madeira sauce

Chocolate & Hazelnut Delice
praline and coffee crème (v) (n)

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Chef's Five Course Dinner Menu

£65 per person

Creamy Cauliflower Soup
stilton rarebit and watercress oil

Pressing of Duck and Confit Apple
melba toast (n)

Lobster Ravioli
creamy lobster sauce and soft herbs

Beef Wellington
fillet of beef wrapped in butter pastry and mushroom duxelle,
served with fondant potatoes, flash fried spinach and Madeira sauce

Confit Orange Chocolate Mousse
chocolate shortbread, orange purée, orange sorbet

Chef Adam will be happy to tailor this menu to your taste

including full all inclusive drinks package D

£95pp

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Private Five Course Festive Menu

£65 per person

Parsnip Soup

with roast parsnips and chestnuts (v)

Pressing of Ham Hock

french beans and shallot salad, hazelnut dressing,
sauce gribiche and toasted country bread (n)

Lobster Ravioli

creamy lobster sauce and soft herbs

Daresbury Free-range Roast Turkey

award winning Poplars farm Turkey with all the trimmings

Confit Orange Chocolate Mousse

chocolate shortbread, orange puree, orange sorbet

including full all inclusive drinks package D

£95pp

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 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 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

£30pp

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

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Pre-Dinner Reception

Canapé Reception

please choose from the canapé menu £12pp

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

Freshly shucked Scottish oysters,
Chef will serve your guests on arrival at our stationed oyster bar,
with classic garnishes and accompaniments
£10pp

After Dinner Additions

Selection of Three Cheeses

Cashel Blue, Quicke's and Camembert with pear chutney, caramelised walnuts,
crisp breads, rye crackers
£10pp

Sweet Canapés

please choose from the canapé menu

Cigars

priced individually

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Canapé Menu

please choose 4

£12 per person

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) (n)

Cherry Bakewell Tart
clotted cream (n) (v)

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

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Alternate Dish Options

Not liking one of our courses, browse through our alternative dishes to bespoke your menu.
Please note amendments must be ordered by the entire table.

First Courses

Butternut Squash Soup
crispy sage and cep oil (vg)

Duck Risotto
with fennel, dill and Parmesan

Smoked Haddock Tartlet
leeks, slow cooked egg and pommery mustard sauce

Confit Smoked Salmon
herb puree, puy lentils and horseradish sauce

Main Courses

Honey Roast Duckling
savoy cabbage and smoked bacon, with a spiced jus

Sea Bass Ratatouille
fillet of sea bass with provencal vegetables, tomato and basil sauce

Salmon Supreme
herb crushed potatoes, young broccoli, saffron onions, mussels in white wine broth

Cauliflower Steak Chimmichurri
polenta chips, forest mushrooms and cherry vine tomatoes (v)

Desserts

Apple Tart Fine
vanilla butter, cinnamon ice cream (v)

Clementine Cheese Cake
mulled wine fruit compote (v)

Classic Baked Alaska
kirsch marinated cherries (v)

Classic Crème Brûlée
baked egg custard with Madagascan vanilla (v)

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Sunday Menu

available for up to 10-16 people

£50 per person

Soup

chefs seasonal tasting appetiser soup

Pressing of Duck and Confit Apple

melba toast

or

Lobster & King Prawn Cocktail

with spiced Marie Rose sauce

Roast with all the Trimmings

Prime Rib of Beef

Cheshire Smoke-House Ham Collar

Maize-Fed free Range Chicken

Rack of Lamb

Baked Alaska

wild fruit ripple ice cream, Griotte cherries

or

Chocolate Bomb Sundae

nut brownie, honeycomb, vanilla bean ice cream
and salted caramel sauce

Filter Coffee and Teas