

PRIVATE DINING AT

THE
Treasury

Sunday Menu

STARTERS

choice of

Summer Corn Veloute
basil and rapeseed (v)

or

Crispy Duck Salad
watermelon, sesame and pomegranate

or

Prawn and Lobster Cocktail

MAINS

All our roasts are served with seasonal trimmings
Hand carved in the Dining Room – choose one roast for your party

choice of

Roast Sirloin of Beef

or

Roast Porchetta from Snoutwood Trotters

or

Roast Maize Fed Chicken

DESSERT

choice of

Sticky Toffee Pudding
butterscotch sauce and vanilla ice cream

or

Coconut Panna Cotta
lime butterscotch and pineapple sorbet

or

Chocolate Bomb
chocolate brownie, honeycomb, vanilla ice cream and salted caramel

Coffees and Petit fours

£50 per person