

PRIVATE DINING AT

THE  
*Treasury*

*Summer Lunch*

BREAKFAST MENU 1

Freshly squeezed orange juice  
English breakfast tea or filter coffee

Selection of Pastries & Croissants  
with butter and preserves

Crushed Avocado on Toast (vg)

Classic Eggs Benedict

Smoked Salmon Benedict Royale

Bacon Rolls

Old English Sausage Barm



£25 per person

BREAKFAST MENU 2

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, grilled mushroom and baked beans,  
served with sourdough toast

Fruit Granola  
with almond milk (vg) (n)

£30 per person

LUNCH MENU

*choice of*

Summer Corn Velouté  
basil, radish and rapeseed oil (v)

*or*

Crispy Duck Salad  
watermelon, sesame, pomegranate



*choice of*

Pan Roast Chicken Breast  
stuffed with mushrooms chervil and chives served  
with fondant potatoes and light cep mushroom sauce

*or*

Chalk Stream Trout  
new potatoes, char-grilled avocado, orange  
and watercress



*choice of*

Tiramisu  
shaved chocolate

*or*

Seasonal Cheesecake  
with sorbet

£30 per person

AFTERNOON TEA

*Sandwiches*

Cheddar Cheese Savoury (v)

Egg and Cress Mayonnaise (v)

Coronation Chicken

Scottish Smoked Salmon with Cucumber & Dill



*Selection of Pastries*

70% Chocolate Fudge brownie

Tiramisu

Lemon Madeleines

Raspberry Shortbread

Passion Fruit Crème Brûlée



*Freshly Baked Raisin & Plain Scones*

Clotted Cream and Strawberry Preserve



*Leaf Teas & Coffee*

Treasury Breakfast Tea

Darjeeling Afternoon

Earl Grey

French Pressed Coffee Cafetiere

Traditional Afternoon Tea - £25 per person  
Champagne Afternoon Tea - £35 per person

CANAPÉ RECEPTION

Smoked Salmon  
crostini, mascarpone, truffle honey

Panko King Prawns  
Soy Caramel

Mini Cheeseburger  
tomato onion & dill pickle

Haddock Goujons  
tartar sauce

Caprese Skewer  
tomato, baby mozzarella & basil (v)

Comté Cheese Gougères

Roast Chicken Croquettes  
garlic mayonnaise

Crunchy Vegetable Tempura  
chilli jam (vg)

Truffle Arancini  
fried rice Arborio balls with truffle cheese (v)

Crispy Duck Rolls  
onion, cucumber, plum sauce

6 Canapés, £25 Per Person

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DINNER MENU 1

4 COURSES, COFFEE & PETIT FOURS

Summer Corn Velouté  
basil, radish and rapeseed oil (v)



*choice of*

Duck Liver Parfait 'Meat Fruit'  
black cherry, sourdough toast

*or*

Burrata Mozzarella  
courgette, basil and pistachio dukka (v) (n) (gf)



*choice of*

Slow Cooked Lamb Breast  
minted peas, dauphine potatoes,  
glazed carrots and lamb sauce reduction

*or*

Pillow Soft Ricotta Gnudi  
sage butter, smoked aubergine and blushed  
datterini tomatoes (v)



*choice of*

Seasonal Cheesecake  
with sorbet

*or*

Dark Chocolate Torte  
white chocolate crème fraîche (n)



Tea, Coffee & Petit Fours

£50 per person

DINNER MENU 2

4 COURSES, COFFEE & PETIT FOURS

Summer Corn Velouté  
basil, radish and rapeseed oil (v)



*choice of*

Red Wine 'Cured' Beef Bresaola  
marinated summer vegetables and shaved parmesan (gf)

*or*

Burrata Mozzarella  
courgette, basil and pistachio dukka (v) (n) (gf)

*or*

Dunkeld Smoked Salmon  
Irish soda bread, Mark's sour cream butter, dill cucumber



*choice of*

Ribeye of Beef  
rosti potato, watercress, salsa verde

*or*

Sea Bass  
baby vegetables, gazpacho sauce

*or*

Pillow Soft Ricotta Gnudi  
sage butter, smoked aubergine and blushed  
datterini tomatoes (v)



*choice of*

Summer Strawberry Tart  
white chocolate custard cremeux

*or*

Coconut Crème Brûlée  
caramelised pineapple, pineapple sorbet



Tea, Coffee & Petit Fours

£60 per person

SIGNATURE TASTING MENU

5 COURSES, COFFEE & PETIT FOURS

Chefs Seasonal Appetiser



Duck Liver Parfait  
black cherry, sourdough



Hand Dived Scallops  
tomato sauce vierge



Beef Wellington  
red wine sauce



Burts Blue Cheshire Cheese  
fruit loaf, roasted walnuts, pear jelly



Summer Strawberry Tart  
white chocolate custard cremeux



Tea, Coffee & Petit Fours

£75 per person

ADDITIONS

Oyster Bar Reception - £6 per person  
The chef serves freshly shucked oysters  
to your guest on arrival

Champagne Reception - £12 per person  
Arrival Champagne for your party

Vintage Champagne Reception - £20 per person  
The finest champagnes to indulge on arrival

Prosecco Reception - £8 per person  
Villa Miazzi Prosecco DOC on arrival

Bellini Reception - £10 per person  
Strawberry, raspberry, passion & classic peach

Cocktail Reception - £10 per person  
Experienced Bartender makes classic cocktails  
for your guests by request

Cheese Trolley - £100  
seasonal farmhouse British and European cheeses

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*Drinks Packages*

PACKAGE A

*Non-Alcohol Package*

Mineral Water  
San Pellegrino Sparkling Water

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



£10 per person

PACKAGE B

*Wine & Beer Package*

Mineral Water  
Acqua Panna Still Water  
San Pellegrino Sparkling Water

White Wine & Red Wine  
Cotes de Gascogne

Beers  
Birra Moretti, Aspal Cyder

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



£20 per person

PACKAGE C

Mineral Water  
Acqua Panna Still Water  
San Pellegrino Sparkling Water

White Wine  
Domaine Horgelus  
Colombard Sauvignon,  
Cotes de Gascogne

Red Wine  
Domaine Horgelus  
Cotes de Gascogne

Beers  
Birra Moretti, Aspal Cyder

Selection of Liqueurs, Brandies & Port

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

£25 per person

PACKAGE D

Mineral Water  
Acqua Panna Still Water  
San Pellegrino Sparkling Water

White Wine  
Domaine Horgelus  
Colombard Sauvignon,  
Cotes de Gascogne

Red Wine  
Domaine Horgelus  
Cotes de Gascogne

Prosecco  
Villa Miazzi Prosecco DOC

Beers  
Birra Moretti, Aspal Cyder

Selection of Liqueurs, Brandies & Port

Premium Spirits  
Selection Trolley

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

£35 per person

WINE LIST

*If you prefer to select your  
own wine*

*Please see our  
Private Wine List,  
which has been personally  
chosen by Charles*

Note: This are available in addition  
to 'Drink Package A'

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*Wine List*

White

- Domaine Horgelus £22  
Arietta Pinot Grigio £24  
Mâcon-Village, Dom Perrone £29  
Sauvignon Blanc, NZ £32  
Petit Chablis Domaine Vrignaud 2020 £48  
Sancerre Domaine Brochard 2020 £48  
Pouilly-Fumé Remy Vincent 2020 £50  
2016/17 Puligny-Montrachet 1er CRU 'Folatières' Dom Alain Chavy 2016/17 £150

Rosé

- Côtes De Provence £35

Red

- Domaine Horgelus £22  
Montepulciano D'Abruzzo £25  
Côtes Du Rhône £29  
Pinot Noir 'Caranto' £32  
Chianti Classico £35  
Rioja Reserva £37  
Malbec reserve £39  
2017 Amarone, Luigi Righetti Della Valpolicella Classico £50  
2019 Châteauneuf-du-Pape St Roch £60  
2012 Alíon, Vega Sicilia, Ribera Del Duero £85  
2014/15 Savigny Lès Beaune 1er CRU 'Champs Chevrey' Dom Tollot-Beaut £95  
2010 Château Pontac Lynch, Margaux £100  
2012/14 Château Sansonnet, St emilion Grand cru Classé £105  
2014 La Croix Ducru-Beaucaillou, St Julien £160  
2009 Château Branaire-Ducru, St Julien £240  
2009 Château Grand Puy-Lacoste, Pauillac £260  
2010 Château Gruaud Larose, St Julien £290

Dessert Wine

- Château D'Yquem 2003 (half Bottle) £270

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# THE Treasury

## Sunday Menu

### STARTERS

*choice of*

Spring Vegetable Minestrone  
salsa verde and sourdough bread (v)

*or*

Crispy Duck Salad  
watermelon, sesame and pomegranate (gf)

*or*

Prawn and Lobster Cocktail  
with Marie Rose sauce

### MAINS

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

*choice of*

Dry Aged Roast Sirloin of Beef  
with horseradish crème fraîche

*or*

Roast Pork Porchetta  
with apple sauce and crackling

*or*

Roast Maize Fed Chicken  
pigs in blankets and bread sauce

### DESSERT

*choice of*

Sticky Toffee Pudding  
butterscotch sauce and vanilla ice cream

*or*

Passionfruit Creme Brulee  
with tropical fruit salad (v)

*or*

Orange and White Chocolate Cheesecake  
orange sorbet

Coffees and Petit fours

£50 per person

(v) - denotes vegetarian dishes (vg) - denotes vegan dishes and suitable for vegetarians (gf) - denotes gluten free dishes (n) - denotes contains nuts  
*Some of our dishes contain nuts and other allergens. More detailed information on allergens is available on request*