

PRIVATE DINING AT

THE Treasury

Wedding Package

£120 per person

WHAT TO EXPECT

There is no hire charge for the room only a minimum spend applies
Seasonal menus created by Chef de cuisine Mark Hughes & Adam Smith
Catering for all dietary requirements
Bespoke menu cards
Tables dressed with our white linen, antique silver, glassware, and tea lights
System for playing your own music playlist for your event
Dedicated event manager
Dedicated Host and waiting team during the event

HOW IT WORKS

Choose your preferred private room and date
Choose your food menu, one dish from each course - this menu is for the entire table
Let us know of any dietary requirements or allergies in your group and we will adapt your menu for individual diners
Children charged at half price, our chefs will produce the children's menu to your taste
Or we can simply make half sized portions of your chosen dishes
Our events manager will do the rest

ROOM

The Board Room holds 9 - 24 seated or 40 standing
The Drawing Room holds 6 - 8 seated guests
Combined Board Room, Drawing room and the Atrium for standing parties of up to 75 guests,
During summer combining with its own terrace capacity will be 100 guests.
We can accommodate evening guests if you wish to stay with us into the evening, please enquire for our standing party packages.

MENU

Three Course Wedding Breakfast with Coffee, Tea and Petits Fours
Champagne Arrival Reception
Champagne Speeches & Toast
Selected House Red, White Wine & Beers throughout the meal
Mineral Water - Acqua Panna Still Water, San Pellegrino Sparkling
Soft Drinks - Coca Cola/Diet Coke, Lemonade, Tonics, juices

Optional extras Include: Oyster Bar Reception, Croquembouche, Cocktail Drinks reception, Additional cheese course, Noble drinks trolley, Additional decoration (e.g seasonal flowers) from our trusted suppliers, personal invitations, celebration cakes, bespoke wine pairing.

Please select one dish from each course - this menu is for the entire table.
Let us know of any dietary requirements or allergies in your group and we will adapt your menu for individual diners.

Starters

- White Onion & Thyme Soup**, cheese choux buns (v) - all year
- Caprese Tomato Soup**, buffalo mozzarella (v) – spring/summer
- Celeriac Soup**, chestnut, English rapeseed truffle oil (v) - autumn/winter
- Crispy Duck Salad**, watermelon, sesame, pomegranate – spring/summer
- Pressed Duck Rilette**, apple jelly, duck crackling - all year
- Ham Hock Pressing**, French bean salad, sauce gribiche, sourdough toast (n) - all year
- Prawn & Avocado Cocktail** with sauce Marie Rose- all year
- Chicken Liver Parfait**, brioche, shallot confit marmalade - all year
- Seared Scallops**, pea puree, tempura scampi, serrano ham - all year
- Beef Short Rib Agnolotti Pasta**, horseradish & parmesan - all year

Mains

- Roast Rib of Beef**, Yorkshire pudding, creamed potato, bourguignon sauce - all year
- Free-range Chicken Breast**, fondant potato, wild mushroom, red wine sauce - autumn/winter
- Free-range Chicken Breast**, potato gnocchi, spring veg, madeira cream sauce – spring/summer
- Honey Roast Duck**, confit leg roll, cream cabbage & five spice sauce - autumn/winter
- Lamb Rump**, niçoise potatoes, French beans, lamb tapenade jus - all year
- Beef Wellington**, red wine sauce - all year
- Pave of Cod**, sprouting broccoli, romesco sauce - all year
- Sea Bass**, baby vegetables, gazpacho sauce - all year
- Mushroom & Celeriac Tart**, duck egg, beurre blanc (v) - all year
- Butternut Squash Risotto**, mushroom, mascarpone, Gran Moravia (v) - all year
- Tomato Tart**, black olive & basil (vg) – spring/summer

Desserts

- Lemon Meringue Tart**, raspberry meringue, vanilla ice cream - all year
- Passionfruit Crème Brulee**, tropical fruit salad - all year
- Coconut Panna Cotta**, caramelised pineapple, pineapple sorbet - all year
- The Grill's Sticky Toffee Pudding**, ginger butterscotch, vanilla ice cream - all year
- Seasonal Cheesecake**, seasonal sorbet - all year
- Strawberry Tart**, dark chocolate pastry, white chocolate cremeux, English strawberries - summer
- Baked Alaska**, raspberry ripple ice cream, brandy soaked cherries - all year
- Hot Chocolate Fondant**, white chocolate & pistachio (n) - all year

Coffee, Tea and Petits Fours