

PRIVATE DINING AT

THE
Treasury

Autumn Lunch

LUNCH MENU

choice of

Wild Mushroom Soup
hazelnuts, chive and mascarpone (v) (n)

or

Crispy Duck Salad
watercress, radish, bean sprout, pomegranate, sesame



choice of

Venison Ragu Bolognese
beetroot rigatoni and pecorino cheese

or

Autumn Vegetable Tart
miso shallots, Ash goats cheese, truffle honey (v)



choice of

Tiramisu
shaved chocolate

or

Apple & Blackberry Crumble Slice
vanilla custard

£30 per person

SUNDAY MENU

3 COURSES WITH SELECTED HOUSE RED, WHITE WINE
THROUGHOUT THE MEAL

Wild Mushroom Soup
hazelnuts, chive and mascarpone (v) (n)

or

Crispy Duck Salad
watercress, radish, bean sprout, pomegranate, sesame

or

Prawn & Smoked Salmon Cocktail
Marie Rose sauce



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

Free Range Chicken
roast breast and pigs in blankets
*Vegetarian & vegan nut roast available on request



choice of

Apple & Blackberry Crumble Slice
vanilla custard

or

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

£39 per person

AFTERNOON TEA

Sandwiches

Club Finger Sandwich, Chicken, Ham & Tomato
Hens Egg Mayonnaise with cress (v)
Whipped Chive Cream Cheese and Cucumber (v)
Open Smoked Salmon, feta, beet & apple



Scones

Homemade Buttermilk scones, plain
and fruit with Cornish clotted cream and jam



Pastries

Red Velvet Chocolate Brownie
Blackberry & Mint Cheesecake
Chocolate & Hazelnut Choux Bun
Lemon & Elderflower Battenberg Cake



Served with

A pot of our house tea
collection by Tea at The Manor
or filter coffee

Traditional Afternoon Tea - £29 per person
Champagne Afternoon Tea - £39 per person

Afternoon Tea with Bottomless Prosecco
(2 hours)- £40 per person

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Autumn Dinner

DINNER MENU 1

4 COURSES, COFFEE & PETIT FOURS

Wild Mushroom Soup
hazelnuts, chive and mascarpone (v) (n)



choice of

Pumpkin Agnolotti
roasted chestnuts, sage, oyster mushrooms (v)

or

Chef's Cured Venison Bresaola
Heritage beetroot and horseradish



choice of

Free Range Chicken
French style lentils, smoked bacon, red wine sauce

or

Stone Bass
swiss chard, seaweed butter



choice of

Brownie Sundae
fudge bownie, chantilly, caramelised walnuts,
cinnamon ice cream

or

Apple & Blackberry Crumble Slice
vanilla custard



Tea, Coffee & Petit Fours

£50 per person

DINNER MENU 2

4 COURSES, COFFEE & PETIT FOURS

Wild Mushroom Soup
hazelnuts, chive and mascarpone (v) (n)



choice of

Pumpkin Agnolotti
roasted chestnuts, sage, oyster mushrooms (v)

or

Chef's Cured Venison Bresaola
heritage beetroot and horseradish

or

Seared Scallops
Celeriac and black truffle



choice of

Herb Crusted Lamb Rump
gratin dauphinoise, mint bearnaise

or

Stone Bass
swiss chard, seaweed butter

or

Autumn Vegetable Tart
miso shallots, Ash goats cheese, truffle honey (v)



choice of

Brownie Sundae
fudge bownie, chantilly, caramelised walnuts,
cinnamon ice cream

or

Apple & Blackberry Crumble Slice
vanilla custard



Tea, Coffee & Petit Fours

£60 per person

SIGNATURE TASTING MENU

6 COURSES & COFFEE

Chefs Canape
a tasting amuse to start your dinner



Chef's Cured Venison Bresaola
heritage beetroot and horseradish



Seared Scallops
celeriac and black truffle



Herb Crusted Lamb Rump
gratin dauphinoise, mint bearnaise



Chocolate & Hazelnut Choux Bun
Warm chocolate sauce



Cheese Course
Yorkshire blue & Chef's Eccles cake



Tea & Coffee

£75 per person

ADDITIONS

Must be ordered for the entire party

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 - £10 per person
Villa Miazzi Prosecco DOC on arrival

Bellini Reception - £11 per person
Strawberry, raspberry, passion & classic peach

Cocktail Reception - £12 per person
Experienced Bartender makes classic cocktails
for your guests by request

Party Cheese Board - £140
Seasonal farmhouse British & European cheeses
12- 25 people

Cigars Available
please see our menu selection when dining

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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



£15 per person

PACKAGE B

Wine & Beer Package

Mineral Water
Acqua Panna Still Water
San Pellegrino Sparkling Water

White Wine & Red Wine
Colombard Sauvignon,
Domaine Horgelus Merlot
Cotes de Gascogne

Beers
Peroni, Estrella Galicia, Stella Artois Cidre,
Black Sheep Ale

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



£30 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 Merlot,
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

£35 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 Merlot,
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

Premium Spirits
Selection Trolley

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

£45 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

Le Bosq £25

Arietta Pinot Grigio £27

Mâcon-Village, Dom Perrone £31

Sauvignon Blanc, Vidal, NZ £36

Petit Chablis Domaine Vrignaud 2020 £52

Sancerre Domaine Brochard 2020 £52

Pouilly-Fumé Remy Vincent 2020 £60

2016/17 Puligny-Montrachet 1er CRU 'Folatières' Dom Alain Chavy 2016/17 £175

Rosé

Côtes De Provence £39

Red

Le Bosq £25

Montepulciano D'Abruzzo £30

Côtes Du Rhône £32

Pinot Noir 'Caranto' £35

Chianti Classico £37

Rioja Reserva £42

Malbec Reserve £45

Les Grandes Lannes, Lussac St-Emilion £47

2017 Amarone, Luigi Righetti Della Valpolicella Classico £55

2019 Châteauneuf-du-Pape St Roch £70

Aloxe Corton Domaine Rapet £85

2012/14 Château Sansonnet, St Emilion Grand cru Classé £115

2014/15 Savigny Lès Beaune 1er CRU 'Champs Chevrey' Dom Tolle-Beaut £119

2010 Château Pontac Lynch, Margaux £149

2014 La Croix Ducru-Beaucaillou, St Julien £160

2009 Château Branaire-Ducru, St Julien £240

2009 Château Grand Puy-Lacoste, Pauillac £280

2010 Château Gruaud Larose, St Julien £310

Dessert Wine

Château D'Yquem 2003 (half Bottle) £270