

PRIVATE DINING AT

THE  
*Treasury*

*Winter Lunch*

LUNCH MENU

*choice of*

Jerusalem Artichoke Soup  
truffle, chive (v)

*or*

Duck Liver Parfait  
Sauternes jelly, pickled mushroom, toasted brioche



*choice of*

Venison Ragu Bolognese  
beetroot rigatoni and pecorino cheese

*or*

Signature Caramelle  
candy-shaped pasta filled with roast butternut squash  
and goats cheese finished with sage, hazelnuts  
and amaretti crumb (n) (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

Jerusalem Artichoke Soup  
truffle, chive (v)

*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  
Bailey's Chocolate 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

## PRIVATE DINING AT

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# Winter Dinner

### DINNER MENU 1

4 COURSES, COFFEE & PETIT FOURS

Jerusalem Artichoke Soup  
truffle, chive (v)



*choice of*

Duck Liver Parfait

Sauternes jelly, pickled mushroom, toasted brioche

*or*

Signature Caramelles

candy-shaped pasta filled with roast butternut squash  
and goats cheese finished with sage,  
hazelnuts and amaretti crumb (n) (v)



*choice of*

Free Range Chicken Schnizel

fried duck egg, anchovy and caper butter sauce

*or*

Stone Bass

Potage potatoes, mussel mariniere, fennel and saffron



*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

Jerusalem Artichoke Soup  
truffle, chive (v)



*choice of*

Duck Liver Parfait

Sauternes jelly, pickled mushroom, toasted brioche

*or*

Seared Scallops

pork belly & apple

*or*

Signature Caramelles

candy-shaped pasta filled with roast butternut squash  
and goats cheese finished with sage,  
hazelnuts and amaretti crumb (n) (v)



*choice of*

Hereford Beef & Onion

seared Sirloin and slow cooked cheek,  
onion puree and red wine sauce

*or*

Stone Bass

potage potatoes, mussel mariniere, fennel and saffron

*or*

Winter Vegetable Tart

miso shallots, ash goats cheese, pickled beets (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

Jerusalem Artichoke Cappuccino  
truffle, chive (v)



Signature Caramelles

butternut squash, goats cheese  
sage, hazelnuts and amaretti (n) (v)



Seared Scallop

pork belly & apple



Hereford Beef & Onion

seared Sirloin and slow cooked cheek  
onion puree and red wine sauce



Confit Orange Chocolate Mousse  
chocolate soil, Chantilly, orange sorbet (v)



Stilton Colston Bassett

Eccles cake (v)



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

Wines - Red, White & Rose  
Le Bosq

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

Wines - Red, White & Rose  
Le Bosq

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

Prosecco  
Villa Miazzi Prosecco DOC

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

Wines - Red, White & Rose  
Le Bosq

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'

PRIVATE DINING AT

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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