

PRIVATE DINING AT

THE
Treasury

Autumn Lunch

LUNCH MENU

choice of

Celeriac Soup
blue cheese beignet (v)

or

Duck Liver Parfait
madeira jelly, macerated figs, brioche



choice of

Free Range Chicken
fondant potato, wild mushrooms, red wine sauce

or

Chestnut & Truffle Risotto
Gran Moravia cheese and Welsh Autumn Truffle (v)



choice of

Tiramisu
shaved chocolate

or

Autumn Pavlova
plums, honeyed figs, blackberries and
vanilla cream (v)

£30 per person

SUNDAY MENU

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

Celeriac Soup
blue cheese beignet (v)

or

Crispy Duck Salad
watercress, radish, beansprout, pomegranate, sesame

or

Prawn & Smoked Salmon Cocktail
avocado & 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

Tiramisu
shaved chocolate

or

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream (v)

£39 per person

AFTERNOON TEA

Sandwiches & Savouries

Roast Beef Tea Sandwich, horseradish & rocket
Cucumber & Whipped Herb Cream Cheese
Classic Hens Egg Mayonnaise & Watercress
Smoked Salmon, lemon, red onion & caper creme
Caramelised Onion & Cheese Sausage Rolls



Scones

Home-made buttermilk scones, plain
and fruit with Cornish clotted cream and jam



Sweet Treats

Autumn Berry Tart
Wildflower Honey Madeleines
Pistachio & Orange Choux Buns (n)
Triple chocolate & hazelnut brownie (n)



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

THE
Treasury

Autumn Lunch

DINNER MENU 1

4 COURSES, COFFEE & PETIT FOURS

Celeriac Soup
blue cheese beignet (v)



choice of

Duck Liver Parfait
madeira jelly, macerated figs, brioche
or

Chestnut & Truffle Risotto
Gran Moravia cheese and Welsh Autumn Truffle (v)



choice of

Free Range Chicken
fondant potato, wild mushrooms, red wine sauce

or

Black Bream
olive potatoes, black kale, squash (v)



choice of

Chocolate Delice
poached cherry, caramel tuile, chantilly (v)

or

Autumn Pavlova
plums, honeyed figs, blackberries and
vanilla cream (v)



Tea, Coffee & Petit Fours

£50 per person

DINNER MENU 2

4 COURSES, COFFEE & PETIT FOURS

Celeriac Soup
blue cheese beignet (v)



choice of

XL Scallop
butternut squash, black pudding, mizuna
or

Beef Carpaccio
wagyu croquettes, black garlic, parmesan

or

Chestnut & Truffle Risotto
Gran Moravia cheese and Welsh Autumn Truffle (v)



choice of

Provençal Crusted Lamb Rump
dauphinoise potatoes, mint bearnaise

or

Halibut
parsnip puree, black kale, cumin sauce

or

Confit Onion & Gruyere Tart
olive potatoes, black kale, squash (v)



choice of

Chocolate Delice
poached cherry, caramel tuile, chantilly (v)

or

Autumn Pavlova
plums, honeyed figs, blackberries and
vanilla cream (v)



Tea, Coffee & Petit Fours

£60 per person

SIGNATURE TASTING MENU

6 COURSES & COFFEE

Chefs snacks



Beef Carpaccio
wagyu croquettes, black garlic, parmesan



XL Scallop
butternut squash, black pudding, mizuna



Provençal Crusted Lamb Rump
dauphinoise potatoes, mint bearnaise



Chocolate Delice
poached cherry, caramel tuile, chantilly (v)



Cheese Trolley



Tea & Coffee

£75 per person

ADDITIONS

Must be ordered for the entire party

Oyster Bar Reception - £9 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

PRIVATE DINING AT

THE
Treasury

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

THE
Treasury

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

Amarone, Luigi Righetti Della Valpolicella Classico £55

Châteauneuf-du-Pape St Roch £70

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

2014/15 Savigny Lès Beaune 1er CRU 'Champs Chevrey' Dom Tollot-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