

PRIVATE DINING AT

THE
Treasury

Summer Lunch

LUNCH MENU

choice of

Roast Tomato Soup
Appleby's cheddar toastie (v)

or

Crispy Duck Salad
watermelon, sesame, pomegranate

or

Burrata
confit cherry tomatoes and basil (v)

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choice of

Free Range Chicken
braised baby gem, French style peas, crispy potatoes,
smoked bacon

or

Olive Polenta
vegetable gratin, dolcelatte, salsa verde (v)

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choice of

Tiramisu
shaved chocolate

or

Lemon Crunch Sundae
lemon cheesecake, lemon curd,
crunchy granola & meringue (v)

£30 per person

SUNDAY MENU

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

Roast Tomato Soup
Appleby's cheddar toastie (v)

or

Crispy Duck Salad
watermelon, sesame, pomegranate

or

Prawn & Smoked Salmon Cocktail
avocado & Marie Rose sauce

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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
Yorkshire pudding

or

Free Range Chicken
roast breast and pigs in blankets

*Vegetarian & vegan nut roast available on request

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choice of

Lemon Crunch Sundae
lemon cheesecake, lemon curd,
crunchy granola & meringue (v)

or

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

£49 per person

AFTERNOON TEA

Sandwiches & Savouries

Smoked roast ham, mustard mayonnaise
Cheddar cheese, pear chutney
Cucumber & herb cream cheese
Classic egg mayonnaise & watercress
Caramelised onion sausage rolls
Cheese Savoury sausage rolls

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Scones

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

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Sweet Treats

Red Velvet Chocolate Brownie
Passion Fruit and Lime Pavlova
Millionaire Madeleines
Strawberry, Almond & Elderflower Fool

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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) - £45 per person

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DINNER MENU 1

4 COURSES, COFFEE & PETIT FOURS

Roast Tomato Soup
Appleby's cheddar toastie (v)



choice of
Crispy Duck Salad
watermelon, sesame, pomegranate

or
Chicken Liver Parfait
charred apricots, summer truffle

or
Burrata
confit cherry tomatoes and basil (v)



choice of
Free Range Chicken
braised baby gem, French style peas, crispy potatoes,
smoked bacon

or
Olive Polenta
vegetable gratin, dolcelatte, salsa verde (v)



choice of
Strawberry & Chocolate Tart
white chocolate crèmeux

or
Lemon Crunch Sundae
lemon cheesecake, lemon curd,
crunchy granola & meringue (v)



Tea, Coffee & Petit Fours

£50 per person

DINNER MENU 2

4 COURSES, COFFEE & PETIT FOURS

Roast Tomato Soup
Appleby's cheddar toastie (v)



choice of
XL Seared Scallop
Sticky toffee pork belly & spiced onion

or
Chicken & Duck Liver Parfait
charred apricots, summer truffle

or
Burrata
confit cherry tomatoes and basil (v)



choice of
Lamb Rump
pink fir apple potatoes, roast peppers, feta, mint

or
Brown Butter Halibut
pink fir apple potatoes, cucumber & samphire dressing



choice of
Olive Polenta
vegetable gratin, dolcelatte, salsa verde (v)



choice of
Strawberry & Chocolate Tart
white chocolate crèmeux

or
Lemon Crunch Sundae
lemon cheesecake, lemon curd,
crunchy granola & meringue (v)



Tea, Coffee & Petit Fours

£60 per person

ADDITIONS

Must be ordered for the entire party

Pre-dinner Canapes - £18 per person
Please enquire to see our menu

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 Miazzì 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'

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Wine List

White

Le Bosq £28

Arietta Pinot Grigio £30

Mâcon-Village, Dom Perrone £40

Sauvignon Blanc, Vidal, NZ £42

Petit Chablis Domaine Vrignaud 2020 £60

Sancerre Domaine Brochard 2020 £60

Pouilly-Fumé Remy Vincent 2020 £75

2016/17 Puligny-Montrachet 1er CRU 'Folatières' Dom Alain Chavy 2016/17 £185

Rosé

Côtes De Provence £54

Red

Le Bosq £28

Montepulciano D'Abruzzo £38

Côtes Du Rhône £39

Pinot Noir 'Caranto' £40

Chianti Classico £42

Rioja Reserva £47

Malbec Reserve £47

Amarone, Luigi Righetti Della Valpolicella Classico £62

Châteauneuf-du-Pape St Roch £85

2013/14 Château Sansonnet, St Emilion Grand cru Classé £129

2014/15 Savigny Lès Beaune 1er CRU 'Champs Chevrey' Dom Tollot-Beaut £139

2014 Château Pontac Lynch, Margaux £169

2014 La Croix Ducru-Beaucaillou, St Julien £169

2009 Château Branaire-Ducru, St Julien £289

2009 Château Grand Puy-Lacoste, Pauillac £320

2010 Château Gruaud Larose, St Julien £369

Dessert Wine

Château D'Yquem 2003 (half Bottle) £500