

PRIVATE DINING AT

THE
Treasury

Autumn Lunch

LUNCH MENU

choice of

Cauliflower Soup
almond, parsley, curry oil (n) (v)

or

Chicken Liver Parfait
char-grilled sourdough, shaved pear & pear chutney



choice of

Free Range Chicken
creamed potato, wild mushrooms,
chicken white wine sauce

or

Butternut Squash Agnolotti
Old Winchester Cheese, sage & pumpkin (v)



choice of

Tiramisu
shaved chocolate

or

Lemon Tart
meringue, blackberries, vanilla ice cream

£30 per person

SUNDAY MENU

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

Cauliflower Soup
almond, parsley, curry oil (v) (n)

or

Butternut Squash Agnolotti
Old Winchester Cheese, sage & pumpkin (v)

or

Prawn & Avocado 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

Roast Sirloin of Herefordshire Beef
roast potatoes, honey roasted root vegetables,
Yorkshire pudding, red wine gravy

or

Roast Chicken
roast potatoes, pigs in blankets,
honey roasted root vegetables, red wine gravy

or

Cauliflower Gratin
green beans, roast potatoes, root vegetables
vegetarian gravy (v)



choice of

Lemon Tart
meringue, blackberries, crème chantilly (v)

or

Spiced Plum Crumble
red wine, 5-spice, lemongrass, 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



Scones

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



Sweet Treats

Autumn Berry Tart
Wild Flower Madeleines
Triple Chocolate Choux Bun
Lemon & Elderflower Battenburg



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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Autumn Dinner

DINNER MENU 1

4 COURSES, COFFEE & PETIT FOURS

Cauliflower Soup
almond, parsley, curry oil (v) (n)



choice of

Chicken Liver Parfait
char-grilled sourdough, shaved pear & pear chutney
or

Heritage Beetroot & Goats' Curd Salad
apple, caramelised walnuts (v) (n)



choice of

Free Range Chicken
creamed potato, wild mushrooms,
chicken white wine sauce
or

Butternut Squash Agnolotti
Old Winchester Cheese, sage & pumpkin (v)



choice of

Spiced Plum Crumble
red wine, 5-spice, lemongrass, vanilla ice cream (v)
or

Lemon Tart
meringue, blackberries, crème chantilly



Tea, Coffee & Petit Fours

£50 per person

DINNER MENU 2

4 COURSES, COFFEE & PETIT FOURS

Cauliflower Soup
almond, parsley, curry oil (v) (n)



choice of

XL Seared Scallop
sticky toffee pork belly
or

Chicken Liver Parfait
char-grilled sourdough, shaved pear & pear chutney
or

Heritage Beetroot & Goats' Curd Salad
Apple, caramelised walnuts (v) (n)



choice of

Aged Beef
Seared sirloin, slow cooked oxtail & onion
or

Monkfish Wellington
white wine sauce
or

Butternut Squash Agnolotti
Old Winchester Cheese, sage & pumpkin (v)



choice of

Lemon Tart
meringue, blackberries, crème chantilly
or

Spiced Plum Crumble
red wine, 5-spice, lemongrass, vanilla ice cream (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 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'

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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