

PRIVATE DINING AT

THE
Treasury

Christmas Menu

FESTIVE LUNCH & DINNER

3 COURSE PARTY MENU WITH COFFEE & PETIT FOURS

Duck Liver Parfait

cranberry relish, clementine & sourdough

Prawn & Avocado Cocktail

house-made Marie rose, lemon, granary bread

Chestnut, Wild Mushroom & Truffle Risotto

Italian cheese (v) (gf) (vg) on request



Duo of Hereford Beef

seared sirloin and slow cooked cheek
with parsnip puree, red wine sauce

Festive Roast Turkey

cranberry & apricot stuffing with all the trimmings

Lentil & Nut Strudel

brick pastry, lentils, herbs, nuts & cranberries (vg) (v)

Sea Bass

creamed potato, samphire, tomato, saffron sauce (gf)

All mains served with roast potatoes and festive vegetables



Apple & Blackberry Crumble

vanilla custard (v)

Sticky Toffee Pudding

ginger butterscotch sauce and vanilla ice cream (v)

Chocolate Ganache Cake

with Italian Amarena cherries (vg) (n)



Tea, Coffee & Petit Fours

Mon – Thur £45 pp Fri – Sun £55 pp

PRE-DINNER

PRE- DINNER NIBBLES

Enjoy a selection of nibbles for your table to kick start your meal
Pre-order from the options below to compliment your menu

£3.95 per serving

Mixed Olives with Rosemary & Chilli (vg)

Truffle Arancini (v)

Welsh Rarebit Gougeres (v)



PRE- DINNER CANAPES

Enjoy a selection of canapes for your table to kick start your meal
Pre-order from the options below to compliment your menu

£3.95 per canape

Caprese Skewer

baby mozzarella, cherry tomato & basil (v) (gf)

Smoked Salmon Blini's

cucumber, dill & crème fraiche

Sprouting Broccoli Tempura

satay sauce (n) (s) (vg)

gluten free option available on request

Asian Pork Belly

sesame, aromatic dressing (s)

Buttermilk Chicken

gem, blue cheese dressing

gluten free option available on request

Coconut Shrimp

sweet chilli mayonnaise

gluten free option available on request

Wagyu Bolognese Croquette

with aged Parmesan

FESTIVE AFTERNOON TEA

Sandwiches & Savouries

Turkey, stuffing and cranberry

Cheddar Cheese, Pear chutney

Roast Ham, Mustard Mayonnaise

Cucumber & Herb Cream Cheese

Caramelised onion sausage rolls

Cheese savoury sausage rolls (v)



Scones

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



Sweet Treats

Rudolph Choux bun, Chestnut Chantilly

Snowman Coconut Macaron

Chocolate Yule Log

Frangipane Mince Pies



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

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

Cheese Course - £8 per person

Add a cheese course to your menu of
British farmhouse cheeses

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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