

PRIVATE DINING AT

THE Treasury

Wedding Package

£160 per person

WHAT TO EXPECT

There is no hire charge for the room only a minimum spend applies

Seasonal menus created by Chef de cuisine Adam Smith

Catering for all dietary requirements

Bespoke menu cards

Tables dressed with our white linen, antique silver, glassware, and tea lights

System for playing your own music playlist for your event

Dedicated event manager

Dedicated Host and waiting team during the event

HOW IT WORKS

Choose your preferred private room and date

Choose your food menu, one dish from each course - this menu is for the entire table

Let us know of any dietary requirements or allergies in your group and we will adapt your menu for individual diners

Children charged at half price, our chefs will produce the children's menu to your taste

Or we can simply make half sized portions of your chosen dishes

Our events manager will do the rest

ROOM

The Board Room holds 9 - 24 seated or 40 standing

The Drawing Room holds 6 - 8 seated guests

Combined Board Room, Drawing room and the Atrium for standing parties of up to 75 guests,

During summer combining with its own terrace capacity will be 100 guests.

We can accommodate evening guests if you wish to stay with us into the evening, please enquire for our standing party packages.

MENU

Three Course Wedding Breakfast with Coffee, Tea and Petits Fours

Champagne Arrival Reception

Champagne Speeches & Toast

Selected House Red, White Wine & Beers throughout the meal

Mineral Water - Acqua Panna Still Water, San Pellegrino Sparkling

Soft Drinks - Coca Cola/Diet Coke, Lemonade, Tonics, juices

Optional extras Include: Oyster Bar Reception, Croquembouche, Cocktail Drinks reception, Additional cheese course, Noble drinks trolley, Additional decoration (e.g seasonal flowers) from our trusted suppliers, personal invitations, celebration cakes, bespoke wine pairing.

Please select one dish from each course - this menu is for the entire table.
Let us know of any dietary requirements or allergies in your group and we will adapt your menu for individual diners.

Starters

- Squash & Porcini Soup**, crème fraîche & chive (v) - all year
- White Onion & Thyme Soup**, crispy shallots, parmesan cream - all year
- Caprese Tomato Soup**, buffalo mozzarella (v) – spring/summer
- Celeriac Soup**, chestnut, English rapeseed truffle oil (v) - autumn/winter
- Crispy Duck Salad**, watermelon, sesame, pomegranate – spring/summer
- Pressed Duck Rilette**, apple jelly, duck crackling - all year
- Ham Hock Pressing**, French bean salad, sauce gribiche, sourdough toast (n) - all year
- Prawn & Avocado Cocktail** with sauce Marie Rose- all year
- Chicken Liver Parfait**, brioche, shallot confit marmalade - all year
- Seared Scallops**, pea puree, tempura scampi, serrano ham - all year
- Beef Short Rib Agnolotti Pasta**, horseradish & parmesan - all year

Mains

- Roast Rib of Beef**, Yorkshire pudding and all the trimmings - all year
- Free-range Chicken Breast**, fondant potato, wild mushroom, red wine sauce - autumn/winter
- Free-range Chicken Breast**, potato gnocchi, spring veg, madeira cream sauce – spring/summer
- Honey Roast Duck**, potato and confit duck galette, 5 spice sauce – autumn/winter
- Lamb Rump**, niçoise potatoes, French beans, lamb tapenade jus - all year
- Beef Wellington**, red wine sauce - all year
- Pave of Cod**, sprouting broccoli, romesco sauce - all year
- Sea Bass**, baby vegetables, gazpacho sauce - all year
- Mushroom & Celeriac Tart**, duck egg, beurre blanc (v) - all year
- Butternut Squash Risotto**, mushroom, mascarpone, Gran Moravia (v) - all year
- Hand-made Cavatelli**, black kale Pesto (v) (n) – all year
- Beef Bourguignon**, creamy parmesan potatoes, Bourguignon red wine sauce – all year

Desserts

- Lemon Meringue Tart**, raspberry meringue, vanilla ice cream - all year
- Passionfruit Crème Brulee**, tropical fruit salad - all year
- Coconut Panna Cotta**, caramelised pineapple, pineapple sorbet - all year
- The Grill's Sticky Toffee Pudding**, ginger butterscotch, vanilla ice cream - all year
- Seasonal Cheesecake**, seasonal sorbet - all year
- Strawberry Tart**, dark chocolate pastry, white chocolate cremeux, English strawberries - summer
- Baked Alaska**, raspberry ripple ice cream, brandy soaked cherries - all year
- Cappuccino Chocolate Fondant**, Coffee anglaise, praline tuile (n) (v) – all year
- Malteser Chocolate Bomb**, Flake Chantilly, maltesers, vanilla ice cream, malted caramel sauce – all year

Coffee, Tea and Petits Fours