

PRIVATE DINING AT
THE
Treasury

Winter Lunch

LUNCH MENU

choice of

Spiced Carrot Soup

candid ginger & burnt orange oil (v)

or

Chicken Liver Parfait

sauternes jelly, brioche, kumquat marmalade

♦♦♦

choice of

Free Range Chicken

celeriac fondants, black cabbage puree,
red wine sauce

or

Swiss Chard Cannelloni

pine nuts, baby chard & Old Winchester cheese (n) (v)

♦♦♦

choice of

Tiramisu

shaved chocolate

or

Rhubarb Crumble

vanilla ice cream (v)

£35 per person

SUNDAY MENU

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

Spiced Carrot Soup

candid ginger & burnt orange oil (v)

or

Chicken Liver Parfait

sauternes jelly, brioche, kumquat marmalade

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

Rhubarb Crumble

vanilla ice cream (v)

or

Dark Chocolate Marquise

Miso caramel cream, caramel popcorn and
chocolate crumble (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 dotted cream and jam

♦♦♦

Sweet Treats

Pear & Ginger Tartlet

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 - £39 per person
Champagne Afternoon Tea - £49 per person

Afternoon Tea with Bottomless Prosecco
(2 hours) - £50 per person

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DINNER MENU 1

4 COURSES, COFFEE & PETIT FOURS

Spiced Carrot Soup
candid ginger & burnt orange oil (v)



choice of

Chicken Liver Parfait
sauternes jelly, brioche, kumquat marmalade

or

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



choice of

Free Range Chicken
celeriac fondants, black cabbage puree,
red wine sauce

or

Swiss Chard Cannelloni
pine nuts, baby chard & Old Winchester cheese (n) (v)



choice of

Rhubarb Crumble
vanilla ice cream (v)

or

Dark Chocolate Marquise
miso caramel cream, caramel popcorn and
chocolate crumble (v)



Tea, Coffee & Petit Fours

£55 per person

DINNER MENU 2

4 COURSES, COFFEE & PETIT FOURS

Spiced Carrot Soup
candid ginger & burnt orange oil (v)



choice of

King Scallops
with black pudding and haggis butter

or

Chicken Liver Parfait
sauternes jelly, brioche, kumquat marmalade

or

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



choice of

Honey Roast Duck
breast, leg bonbon, chard and parsnip

or

Sea Bream
bouillabaisse sauce, sunchoke and wild mushrooms

or

Swiss Chard Cannelloni
pine nuts, baby chard & Old Winchester cheese (n) (v)



choice of

Dark Chocolate Marquise
miso caramel cream, caramel popcorn and
chocolate crumble (v)

or

Rhubarb Crumble
vanilla ice cream (v)



Tea, Coffee & Petit Fours

£65 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 - £13 per person
Arrival champagne for your party

Moet & Chandon Champagne Reception
£16 per person
Arrival champagne for your party

Vintage Champagne Reception - £20 per person
The finest champagnes to indulge on arrival

Prosecco Reception - £11 per person
Villa Miazzi Prosecco DOC on arrival

Bellini Reception - £12 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 - £175
Seasonal farmhouse British & European cheeses
12- 25 people

Cigars Available
please see our menu selection when dining

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Drinks Packages

Drink package A will automatically apply to your party unless another package is purchased

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, Aspall Cider,
Black Sheep Ale

Soft Drinks

Coca-Cola/Diet Coke, Lemonade, Tonics,
selection of juices



£35 per person

PACKAGE C

Mineral Water

Acqua Panna Still Water
San Pellegrino Sparkling Water

Wines - Red, White & Rose

Le Bosq

Beers

Peroni, Estrella, Aspall Cider,
Black Sheep Ale

Prosecco

Villa Mazzì Prosecco DOC

Soft Drinks

Coca-Cola/Diet Coke, Lemonade, Tonics,
selection of juices

£40 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: These are available in addition
to 'Drink Package A'

A selection of Premium Spirits and
Liqueurs available to purchase

PRIVATE DINING AT



Wine List

White

Le Bosq £32

Arietta Pinot Grigio £34

Mâcon-Village, Dom Perrone £42

Sauvignon Blanc, Vidal, NZ £45

Chablis £60

Sancerre £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 £32

Montepulciano D'Abruzzo £40

Côtes Du Rhône £42

Pinot Noir 'Caranto' £42

Chianti Classico £45

Rioja Reserva £48

Malbec Reserve £48

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

upon request