

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 clotted 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, sunchokes 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

Moët & 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, Aspal 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, Aspal Cider,
Black Sheep Ale

Prosecco
Villa Miazzi 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

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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