

THE WATERSIDE INN

UN RESTAURANT AVEC CHAMBRES

PRIVATE DINING MENUS

SUMMER 2024

PARTIES UP TO 8 GUESTS MAY CHOOSE FROM A LA CARTE OR TASTING MENU
ON THE DAY.

PARTIES OF 9+ MUST SELECT ONE OF THE SET MENUS FOR THE WHOLE TABLE
IN ADVANCE: EITHER LE MENU EXCEPTIONNEL OR THE FOUR COURSES MENU.

*Please notify us of your specific dietary requirements to ensure
we are able to provide accurate information and advice
on the ingredients and allergens in our dishes.*

*All prices are inclusive of VAT at the current rate.
Please note a discretionary 12.5% service charge will be added to your final bill.*

CAVIAR MENU

ROYAL BELGIAN OSCIETRA CAVIAR INDULGENCE

30g - £115.00 | 50g - £190.00 | 125g - £460.00
served with blinis and crème fraiche

SUGGESTED PAIRINGS

Laurent-Perrier Grand Siècle Champagne (France) - £50.00 (125ml)

Grand Siècle Iteration N°25 a blend of 3 of vintage years 2008 (65%), 2007 (25%), 2006 (10%). An intense nose of fresh citrus fruits followed by subtle aromas of grilled almonds and brioche.

The finish is persistent with exceptional aromatic depth.

Cîroc Vodka (France) - £16.00 (50ml)

It is the fine French grapes and the fifth distillation that gives CÎROC a distinctive flavour with an exceptionally fresh, smooth, and fruity taste.

Belvedere Vodka (Poland) - £16.00 (50ml)

Created from just three vital ingredients, rye, water, and character, it is soft and smooth, with hints of cream and spice. This spirit is quadruple distilled with purified water from Belvedere's own artesian wells, allowing the complexity of Dańkowskie rye to shine through.

Nikka Coffey Vodka (Japan) - £16.00 (50ml)

Corn and barley are separately distilled into various batches, carefully blended and then refined with white birch charcoal. Zesty notes, rich sweetness and milky mouthfeel perfectly captures the exquisite fullness.

LE MENU EXCEPTIONNEL

The tasting menu is to be ordered by the whole table

£265.00 PER PERSON

*Emietté de tourteau du Devon sous un voile de gelée parfumée au poivre Sichuan
et coulis de melon charentais, caviar osciètre*

Flaked Devon crab meat under a light Sichuan pepper flavoured jelly,
charentais melon coulis and osciëtra caviar

*Viennoise de ris de veau, sauce au thon germon légèrement fumée,
artichauts poivrade et jus à l'hysope bleu*

Breaded veal sweetbread, lightly smoked albacore tuna sauce,
baby artichokes and blue hyssop flavoured jus

*Noix de Saint-Jacques des Orcades snackée,
méli-mélo de fenouil aux amandes fraîches et sauce beurre blanc*

Seared Orkney scallop, fennel medley with fresh almonds,
beurre blanc sauce

*Duo d'agneau rôti du "West Country" aux olives noires,
piment doux farçi et jus parfumé à l'origan*

Duo of roasted lamb from the West Country enhanced with black olives,
stuffed sweet pepper and oregano jus

Sorbet aux pétales de roses

Rose petal sorbet

Brillat-Savarin à la truffe et baguette aux avelines

Brillat-Savarin cheese with truffle, hazelnut baguette bread

Soufflé chaud aux framboises

Warm raspberry soufflé

Café ou thé et mignardises

Coffee or tea and mignardises

LE MENU EXCEPTIONNEL VÉGÉTARIEN

£245.00 PER PERSON

*Salade de tomates d'antan et melon charentais au basilic,
vieux vinaigre balsamique, sorbet pastèque-tomate*

Heirloom tomato and charentais melon salad with basil,
aged balsamic vinegar dressing, watermelon and tomato sorbet

*Oeuf poché en feuilleté à la duxelle de champignons,
pointes d'asperges et sauce mousseline*

Poached egg served in a pastry case with mushroom duxelle
and asparagus tips, mousseline sauce

*Royale de petits pois, nid de haricots verts et jaunes à la truffe noire,
espuma de parmesan aux amandes*

Pea royale, nest of green and yellow beans with black truffle,
parmesan and almond espuma

*Fond d'artichaut et lamelles de céleri-rave safranées,
habillés de dentelles de feuilletage, sauce verte*

Artichoke bottom and saffron scented slices of celeriac
cooked in a veil of puff pastry, herb dressing

Sorbet aux pétales de roses

Rose petal sorbet

Brillat-Savarin à la truffe et baguette aux avelines

Brillat-Savarin cheese with truffle, hazelnut baguette bread

Soufflé chaud aux framboises

Warm raspberry soufflé

Café ou thé et mignardises

Coffee or tea and mignardises

FOUR COURSES £240.00 PER PERSON

PLEASE CHOOSE ONE STARTER, ONE MIDDLE COURSE, ONE MAIN COURSE AND ONE DESSERT FOR THE WHOLE TABLE.

ADDITIONAL TRIO OF CHEESE PLATE SUPPLEMENT OF £26.00 PER PERSON

(v) dishes suitable for vegetarians

STARTERS / MIDDLE COURSES

Emietté de tourteau du Devon sous un voile de gelée parfumée au poivre Sichuan et coulis de melon charentais, caviar osciètre

Flaked Devon crab meat under a light Sichuan pepper flavoured jelly, charentais melon coulis and oscietra caviar

Oeuf poché en feuilleté à la duxelle de champignons, pointes d'asperges et sauce mousseline

Poached egg served in a pastry case with mushroom duxelle and asparagus tips, mousseline sauce **(v)**

Tronçonnette de homard poêlée minute au Porto blanc

Pan fried lobster medallion and ginger flavoured vegetable julienne, white port sauce

Viennoise de ris de veau, sauce au thon germon légèrement fumée, artichauts poivrade et jus à l'hyssope bleu

Breaded veal sweetbread, lightly smoked albacore tuna sauce, baby artichokes and blue hyssop flavoured jus

MAIN COURSES

Tronçon de turbot cuit sur l'arête au binchotan, pommes de terre et caviar osciètre, sauce hollandaise au cerfeuil

Fillet of turbot cooked on the bone over binchotan charcoal, potatoes and oscietra caviar, hollandaise sauce with chervil

Caneton fermier de Merrifield rôti aux épices et pistaches, jeunes navets et sauce cerise

Roasted spiced Merrifield duck breast with pistachios, young turnips and cherry sauce

Duo d'agneau rôti du "West Country" aux olives noires, piment doux farçi et jus parfumé à l'origan

Duo of roasted lamb from the West Country enhanced with black olives, stuffed sweet pepper and oregano white wine jus

Arc-en-ciel de petits légumes farcis selon les saveurs du marché

A seasonal selection of stuffed vegetables **(v)**

SHARING MAIN COURSES

Bar en croûte de sel aux algues marines

Whole seabass baked in a seaweed flavoured salt crust

(for minimum 6 guests)

Filet de boeuf d'Angus aux fines herbes cuit sous un voile de feuilletage et jus au basilic

Roasted Angus beef fillet with aromatic herbs cooked under a puff pastry lattice, basil jus

(for minimum 6 guests)

Baron d'agneau rôti, jus au romarin

Roasted saddle and leg of lamb served with a rosemary jus

(suitable for 12-18 guests only - 7 days' notice required for this dish)

DESSERTS

Soufflé chaud aux framboises

Warm raspberry soufflé

Biscuit moelleux au chocolat garni d'une mousse cerise,

espuma noisette "Piémont" et tartelette aux griottes

Soft dark chocolate sponge with cherry mousse,

Piemonte hazelnut espuma and morello cherry tartlet

Assortiment de quatre desserts gourmands

A selection of four mouth-watering desserts

Café ou thé et mignardises

Coffee or tea and mignardises