

# THE WATERSIDE INN

UN RESTAURANT AVEC CHAMBRES

## PRIVATE DINING MENUS

### AUTUMN 2024

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

*Tartare et queues de langoustines d'Ecosse, caviar osciètre,  
macédoine de légumes au raifort et émulsion à l'estragon*

Duo of Scottish langoustine tartare and tails, oscietra caviar,  
vegetable macedoine with horseradish, tarragon emulsion

*Cappelletti de cèpes, huile de persil simple et sauce forestière*

Cep cappelletti with flat leaf parsley oil and mushroom sauce

*Filet de raie pochée à la Grenobloise, champignons de Paris et salsifis,  
sauce crèmeuse au beurre noisette*

Poached skate wing Grenobloise style with button mushrooms and salsify,  
brown butter creamy sauce

*Longe de chevreuil grillée, chipolata aux coings,  
potimarron et sauce poivre vert*

Char-grilled venison loin with quince chipolata and uchiki squash,  
green peppercorn sauce

*Tartelette garnie d'un espuma au vieux Comté, topinambours, truffe et pommes vertes*

Aged Comté cheese espuma tartlet with Jerusalem artichokes, truffle and green apple

*Sorbet aux figes violettes parfumé à la verveine citronnée*

Purple fig sorbet flavoured with lemon verbena

*Soufflé chaud aux mirabelles*

Warm golden plum soufflé

*Café ou thé et mignardises*

Coffee or tea and mignardises

# LE MENU EXCEPTIONNEL VÉGÉTARIEN

£245.00 PER PERSON

*Velouté de chou-fleur aux châtaignes garni d'un subric alénois*  
Cauliflower and chestnut velvety soup garnished with a watercress subric

*Gnocchi de pommes de terre, potimarron et espuma au chèvre Saint-Maure,  
lamelles de truffe blanche*  
Potato gnocchi with uchiki squash, Saint-Maure goat cheese espuma and white truffle

*Coeur d'artichaut et lamelles de céleri-rave safranées,  
habillés de dentelles de feuilletage, sauce romesco*  
Artichoke heart and saffron scented slices of celeriac cooked in a veil of puff pastry,  
romesco sauce

*Cappelletti de cèpes, huile de persil simple et sauce forestière*  
Cep cappelletti with flat leaf parsley oil and mushroom sauce

*Tartelette garnie d'un espuma au vieux Comté, topinambours, truffe et pommes vertes*  
Aged Comté cheese espuma tartlet with Jerusalem artichokes, truffle and green apple

*Sorbet aux figes violettes parfumé à la verveine citronnée*  
Purple fig sorbet flavoured with lemon verbena

*Soufflé chaud aux mirabelles*  
Warm golden plum soufflé

*Café ou thé et mignardises*  
Coffee or tea and mignardises

# FOUR COURSES £240.00 PER PERSON

## STARTERS

*Tartare et queues de langoustines d'Ecosse, caviar osciètre,  
macédoine de légumes au raifort et émulsion à l'estragon*

Duo of Scottish langoustine tartare and tails, oscietra caviar,  
vegetable macedoine with horseradish, tarragon emulsion

or

*Consommé de boeuf parfumé à la betterave, pastrami et émulsion à l'aneth*

Beef consommé flavoured with beetroot, pastrami and dill emulsion

## MIDDLE COURSES

*Tronçonnette de homard poêlée minute au Porto blanc*

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

or

*Filet de raie pochée à la Grenobloise, champignons de Paris et salsifis, sauce crèmeuse au beurre noisette*

Poached skate wing Grenobloise style with button mushrooms and salsify, brown butter creamy sauce

## MAIN COURSES

*Suprême de caneton fermier de Merrifield rôti aux graines de potiron,  
chutney aux kumquats et courge butternut, sauce bigarade*

Merrifield Farm duck breast roasted with pumpkin seeds,  
kumquat and butternut squash chutney, orange sauce

or

*Longe de chevreuil grillée, chipolata aux coings, potimarron et sauce poivre vert*

Char-grilled venison loin with quince chipolata and uchiki squash,  
green peppercorn sauce

## DESSERTS

*Soufflé chaud aux mirabelles*

Warm golden plum soufflé

or

*Assortiment de quatre desserts gourmands*

A selection of four mouth-watering desserts

*Café ou thé et mignardises*

Coffee or tea and mignardises

# FOUR COURSES VEGETARIAN

£240.00 PER PERSON

## STARTER

*Velouté de chou-fleur aux châtaignes garni d'un subric alénois*

Cauliflower and chestnut velvety soup garnished with a watercress subric

## MIDDLE COURSE

*Coeur d'artichaut et lamelles de céleri-rave safranées,*

*habillés de dentelles de feuilletage, sauce romesco*

Artichoke heart and saffron scented slices of celeriac cooked in a veil of puff pastry,  
romesco sauce

## MAIN COURSE

*Agnolotti de cèpes, huile de persil simple et sauce forestière*

Cep agnolotti with flat leaf parsley oil and mushroom sauce

## DESSERTS

*Soufflé chaud aux mirabelles*

Warm golden plum soufflé

or

*Assortiment de quatre desserts gourmands*

A selection of four mouth-watering desserts

*Café ou thé et mignardises*

Coffee or tea and mignardises

## SHARING MAIN COURSES FOR THE TABLE

*Bar en croûte de sel aux algues marines*

Whole seabass baked in a seaweed flavoured salt crust

*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

*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)

## FROMAGES

*Assiette de trois fromages fermiers affinés*

Plate of three artisan cheeses (supplement of £26.00 per person)