

THE WATERSIDE INN

UN RESTAURANT AVEC CHAMBRES

PRIVATE DINING MENUS

WINTER 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 fraîche

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

*Chair de tourteau du Devon tiède aux effluves d'oranges,
bisque légère et caviar osciètre*

Warm flaked Devon crab scented with orange,
light bisque sauce and oscietra caviar

Velouté de gibier au maïs et foie gras poêlé

Game bird velouté soup with sweet corn and pan fried foie gras

*Filet de flétan poché habillé d'une mousse aux poireaux,
cardons et sauce vin blanc au beurre d'oseille*

Halibut fillet poached with a leek mousse, cardoons, sorrel and white wine sauce

*Suprême de pintadeau fermier rôti et caillette de cuisse,
nid de pommes de terre aux senteurs des sous-bois, jus Riesling à l'estragon*

Roasted free range guinea fowl breast and leg "caillette",
potato nest with wild mushrooms, Riesling and tarragon jus

Sorbet pamplemousse Ruby au thé Earl Grey, infusion mentholée

Ruby grapefruit and Earl Grey tea sorbet, mint infusion

Soufflé Suisse à la truffe

Warm Aged gruyère cheese and truffle soufflé Suisse

Tarte Tatin à la pomme parfumée au cognac, glace kéfir

Apple tart Tatin flavoured with Cognac, kefir ice cream

Café ou thé et mignardises

Coffee or tea and mignardises

LE MENU EXCEPTIONNEL VÉGÉTARIEN

£245.00 PER PERSON

*Royale de topinambours, rémoulade au bleu de Cashel,
poires et caviar des montagnes*

Jerusalem artichoke royale, remoulade flavoured with Cashel blue cheese,
pear and mountain caviar

Velouté au cerfeuil tubéreux, crème de châtaignes et champignons sauvages

Chervil root velouté with a chestnut cream and wild mushrooms

*Oeuf fermier de St Ewe poché en meurette,
subric aux racines de persil et sauce beaujolaise*

St Ewe free range egg poached "meurette" style,
parsley root subric and beaujolais wine sauce

*Légumes racines et duxelle de champignons sauvages en croûte feuilletée,
purée céleri-rave aux olives kalamata, jus végétal*

Root vegetables and wild mushroom duxelle in puff pastry,
celeriac purée with kalamata olives, roasted vegetable jus

Sorbet pamplemousse Ruby au thé Earl Grey, infusion mentholée

Ruby grapefruit and Earl Grey tea sorbet, mint infusion

Soufflé Suisse à la truffe

Warm Aged gruyère cheese and truffle soufflé Suisse

Tarte Tatin à la pomme parfumée au cognac, glace kéfir

Apple tart Tatin flavoured with Cognac, kefir ice cream

Café ou thé et mignardises

Coffee or tea and mignardises

FOUR COURSES

£240.00 PER PERSON

STARTERS

Foie gras poêlé, strudel aux pommes et graines de sésame torréfiées, jus calvados

Pan fried foie gras with apple strudel and toasted sesame seeds, calvados jus

or

Chair de tourteau du Devon tiède aux effluves d'oranges, bisque légère et caviar osciètre

Warm flaked Devon crab scented with orange, light bisque sauce and oscietra caviar

MIDDLE COURSES

Tronçonnets de homard poêlés minute au Porto blanc

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

or

Filet de flétan poché habillé d'une mousse aux poireaux,

cardons et sauce vin blanc au beurre d'oseille

Halibut fillet poached with a leek mousse, cardoons, sorrel and white wine sauce

MAIN COURSES

Suprême de caneton fermier de Merrifield rôti, châtaignes et panais, jus porto rouge aux airelles

Roasted Merrifield Farm duck breast, chestnuts and parsnip, red port jus with cranberries

or

Duo de gibier et sa chartreuse de légumes au topinambour, sauce grand veneur

Duo of seasonal game, vegetable chartreuse with Jerusalem artichoke, grand veneur sauce

DESSERTS

Soufflé chaud noisettes du Piémont aux parfums d'orange et pain d'épices

Warm Piemonte hazelnut soufflé flavoured with orange and gingerbread

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

*Royale de topinambours, rémoulade au bleu de Cashel,
poires et caviar des montagnes*

Jerusalem artichoke royale, remoulade flavoured with Cashel blue cheese,
pear and mountain caviar

MIDDLE COURSE

*Oeuf fermier de St Ewe poché en meurette,
subric aux racines de persil et sauce beaujolaise*

St Ewe free range egg poached "meurette" style,
parsley root subric and beaujolais wine sauce

MAIN COURSE

*Légumes racines et duxelle de champignons sauvages en croûte feuilletée,
purée céleri-rave aux olives kalamata, jus végétal*

Root vegetables and wild mushroom duxelle in puff pastry,
celeriac purée with kalamata olives, roasted vegetable jus

DESSERTS

Soufflé chaud noisettes du Piémont aux parfums d'orange et pain d'épices

Warm Piemonte hazelnut soufflé flavoured with orange and gingerbread

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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 bœuf d'Angus en brioche et duxelle de champignons, sauce bordelaise
Fillet of Angus beef cooked in brioche with a mushroom duxelle, red wine sauce

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

£26.00 PER PERSON

Assiette de trois fromages fermiers affinés

Plate of three artisan cheeses