

THE **W**ATERSIDE INN
UN RESTAURANT AVEC CHAMBRES

PRIVATE DINING MENUS
SPRING 2026

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

ROYAL BELGIAN OSCIETRA CAVIAR INDULGENCE

30g - £125.00 | 50g - £210.00 | 125g - £490.00
served with blinis and crème fraîche

ROYAL BELGIAN OSCIETRA CAVIAR AND CHAMPAGNE TEMPTATION

30g Royal Belgian Oscietra Caviar, with blinis and crème fraîche
served with one glass of
Billecart-Salmon Brut "Cuvée Louis Salmon" 2012
£235.00 per couple (125ml)

SUGGESTED PAIRINGS

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

Grand Siècle Iteration N°25 is a blend of 3 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
£280.00 PER PERSON

*Ravioli de homard bleu, perles de légumes
et consommé parfumé aux bâtons de citronnelle*

Native lobster ravioli, lemongrass flavoured consommé and vegetable pearls

Foie gras chaud à la grenobloise, orange caramélisée et pousses de soja
Pan fried foie gras Grenobloise, caramelised orange and bean sprouts

*Filet de turbotin des Cornouailles braisé, artichauts poivrade farci aux effluves
de combava et beurre blanc au caviar osciètra*

Braised Cornish turbot, baby artichoke scented with kaffir lime leaves and
oscietra caviar beurre blanc sauce

*Duo d'agneau de lait des Pyrénées rôti,
petits primeurs et morille farcie, sauce paloise*

Duo of roasted Pyrenean milk lamb, baby vegetables
and stuffed morel mushroom, minted hollandaise sauce

Trio de fromages fermiers affinés de France et d'Angleterre

Trio of French and English artisanal cheeses

Sorbet fraise gariguette et infusion verveine citronnée au champagne

Gariguette strawberry sorbet with champagne and lemon verbena infusion

Soufflé chaud à la rhubarbe teinté de framboises

Warm rhubarb soufflé enhanced with raspberries

LE MENU EXCEPTIONNEL VEGETARIEN

£280.00 PER PERSON

*Ravioli de chou Napa au tofu soyeux et consommé végétal
parfumé aux bâtons de citronnelle*

Napa cabbage and silken tofu ravioli served in
a lemongrass flavoured consommé

Asperge blanche, caviar des montagnes et sauce maltaise

White asparagus with mountain caviar and maltaise sauce

*Fleur de courgette tiède aux senteurs des sous-bois et sa palette
de primeurs du Val de Loire agrémentés à la truffe noire*

Warm courgette flower with wild mushrooms,
Val de Loire spring vegetables and black truffle

*Gnocchi de pommes de terre gratinés à l'ail d'ours,
artichauts et fenouil à la grecque, sauce crémeuse au labneh*

Potato gnocchi under a veil of bear's garlic crust,
artichoke and fennel "à la grecque", velvety labneh sauce

Trio de fromages fermiers affinés de France et d'Angleterre

Trio of French and English artisanal cheeses

Sorbet fraise gariguette et infusion verveine citronnée au champagne

Gariguette strawberry sorbet with champagne and lemon verbena infusion

Soufflé chaud à la rhubarbe teinté de framboises

Warm rhubarb soufflé enhanced with raspberries

FOUR COURSES £270.00 PER PERSON

STARTERS

Foie gras chaud à la grenobloise, orange caramélisée et pousses de soja

Pan fried foie gras Grenobloise, caramelised orange and bean sprouts

or

Noix de Saint-Jacques des Orcades gratinée à l'ail d'ours, mitonnée de fèves et émulsion crémeuse au labneh

Seared Orkney scallop under a veil of bear's garlic crust, young broad beans and velvety labneh emulsion

or

Asperge blanche, caviar des montagnes et sauce maltaise

White asparagus with mountain caviar and maltaise sauce (v)

MIDDLE COURSES

Tronçonnets de homard poêlés minute au Porto blanc

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

or

Fleur de courgette tiède aux senteurs des sous-bois et sa palette de primeurs du Val de Loire agrémentés à la truffe noire

Warm courgette flower with wild mushrooms, Val de Loire spring vegetables and black truffle (v)

MAIN COURSES

Duo d'agneau de lait des Pyrénées rôti,

petits primeurs et morille farcie, sauce paloise

Duo of roasted Pyrenean milk lamb, baby vegetables and stuffed morel mushroom, minted hollandaise sauce

or

Dos de loup de mer poêlé et crevettes impériale,

garniture Dubarry, câprons et jus de têtes

Pan fried seabass fillet with cardinal prawns, cauliflower and caperberries

or

Gnocchi de pommes de terre gratinés à l'ail d'ours,

artichauts et fenouil à la grecque, sauce crémeuse au labneh

Potato gnocchi under a veil of bear's garlic crust, artichoke and fennel "à la grecque", velvety labneh sauce (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 en croûte de feuilletage

et duxelle de champignons, sauce bordelaise

Fillet of Angus beef cooked in puff pastry with a mushroom duxelle, bordelaise sauce

(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)

CHEESE OR DESSERTS

Assiette de quatre fromages fermiers affinés

Plate of four artisanal cheeses

Soufflé chaud à la rhubarbe teinté de framboises

Warm rhubarb soufflé enhanced with raspberries

Assortiment de quatre desserts gourmands

A selection of four mouth-watering desserts (v)

Café ou thé et mignardises

Coffee or tea and mignardises

£12.00 per person

(v) suitable for vegetarians

To assist us in recognizing guests with special dietary needs and ensuring smooth service, we will attach a table plan for you to fill out and return

On the day of the event, we will print personalized menus. If you would like to include a special heading on them, please let us know

office@waterside-inn.co.uk 01628 620 691