

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

PRIVATE DINING MENUS  
SUMMER 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 £150.00 | 50g £250.00 | 125g £625.00

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

£260.00 per couple (125ml)

## SUGGESTED PAIRINGS

*Billecart-Salmon Brut "Cuvée Louis Salmon" 2012 (France) - £55.00 (125ml)*

The unique dimension of a great Blanc de Blancs, pure and intense. This Champagne exudes a genuine character and distinguishes with its freshness, minerality and lingering finish of the palate. Its potential and its balance express a remarkable finesse.

*Cîroc Vodka (France) - £16.00 (50ml)*

It is the fine French grapes and the fifth distillation that gives CÎROC a distinctive flavor 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 capture the exquisite fullness.

## LE MENU EXCEPTIONNEL

The tasting menu is to be ordered by the whole table

£280.00 PER PERSON

*Emietté de tourteau du Devon, voile de gelée  
au poivre Sichuan, coulis de melon charentais*

Flaked Devon crabmeat with a light Sichuan  
pepper jelly, charentais melon coulis

*Foie gras chaud, tomate Marmande caramélisée  
et sauce aromatisée aux fleurs de sureau*

Pan fried foie gras with caramelised Marmande  
tomato and elderflower scented sauce

*Noix de Saint-Jacques des Orcades snackées au chorizo  
et fenouil à la grecque, sauce barigoule parfumée de sauge*

Seared Orkney scallops with chorizo, fennel "à la grecque"  
and sage flavoured barigoule sauce

*Roulade d'agneau du "West Country" rôtie,  
mille-feuille de légumes de saison et jus infusé au basilic*

Roasted West Country lamb roulade  
and summer vegetable mille-feuille, basil infused jus

*Sorbet aux pétales de roses du jardin de Michel*

Michel's garden rose petal sorbet

*Baba Limoncello-calamondin*

Limoncello and calamansi baba

*Soufflé chaud aux framboises*

Warm raspberry soufflé

## LE MENU EXCEPTIONNEL VÉGÉTARIEN

£280.00 PER PERSON

*Salade de tomates d'antan et pastèque mentholée,  
pesto de coriandre et consommé parfumé au vinaigre de sureau*

Heirloom tomato and watermelon salad with fresh mint,  
coriander pesto and elderflower vinegar flavoured consommé

*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

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

Poached free range St Ewe's egg served in a puff pastry case  
with mushroom duxelle, green asparagus tips and mousseline sauce

*Mille-feuille de poivrons Ramiro, quenelles de semoule  
et coulis courgette-basilic*

Sweet Ramiro pepper mille-feuille with semolina quenelles,  
courgette and basil coulis

*Sorbet aux pétales de roses du jardin de Michel*

Michel's garden rose petal sorbet

*Baba Limoncello-calamondin*

Limoncello and calamansi baba

*Soufflé chaud aux framboises*

Warm raspberry soufflé

## FOUR COURSES £270.00 PER PERSON

### STARTERS

*Emietté de tourteau du Devon, voile de gelée au poivre Sichuan, coulis de melon charentais*

Flaked Devon crabmeat with a light Sichuan pepper jelly, charentais melon coulis

or

*Foie gras chaud, tomate Marmande caramélisée et sauce aromatisée aux fleurs de sureau*

Pan fried foie gras with caramelised Marmande tomato and elderflower scented sauce

or

*Salade de tomates d'antan et pastèque mentholée, pesto de coriandre  
et consommé parfumé au vinaigre de sureau*

Heirloom tomato and watermelon salad with fresh mint, coriander pesto  
and elderflower vinegar flavoured consommé (v)

### MIDDLE COURSES

*Noix de Saint-Jacques des Orcades snackée au chorizo et fenouil à la grecque,  
sauce barigoule parfumée de sauge*

Seared Orkney scallop with chorizo, fennel "à la grecque" and sage flavoured barigoule sauce

or

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

Poached free range St Ewe's egg served in a puff pastry case  
with mushroom duxelle, green asparagus tips and mousseline sauce (v)

### MAIN COURSES

*Suprême de caneton Merrifield rôti aux épices, croquette d'abbatis  
et mousseline de betterave fumée, jus à la pêche blanche*

Merrifield farm duck breast roasted with aromatic spices,  
giblets fritter and smoked beetroot puree, white peach sauce

or

*Filets de sole de Douvres pochés aux langoustines,  
maïs doux et salicornes, sauce Nantua à la verveine citron*

Poached Dover sole fillets with langoustines,  
sweetcorn and marsh samphire, lemon verbena Nantua sauce

or

*Mille-feuille de poivrons Ramiro, quenelles de semoule et coulis courgette-basilic*

Sweet Ramiro pepper mille-feuille with semolina quenelles, courgette and basil coulis (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)

### CHEESE OR DESSERTS

*Assiette de quatre fromages fermiers affinés*

Plate of four artisanal cheeses

*Soufflé chaud aux framboises*

Warm raspberry soufflé (v)

*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, you will receive 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

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