



PRIVATE DINING MENUS

AUTUMN 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

£290.00 PER PERSON

*Langoustine d'Écosse cuite sur la braise Binchotan
et gremolata aux noix, cèpes de Bordeaux et poire nashi,
sauce Nantua à la menthe vietnamienne*

Scottish langoustine cooked over Binchotan charcoal with walnut gremolata,
cep mushrooms and nashi pear, Vietnamese mint scented Nantua sauce

*Foie gras chaud aux figues violettes et pain d'épices,
jus porto rouge à la verveine citronnelle*

Pan fried foie gras with purple figs and gingerbread, red port and lemon verbena jus

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

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

*Suprême de caneton Merrifield rôti au miel Long Lane,
cuisse en pastilla et jus tamarin relevé de gingembre*

Long Lane Honey roasted Merrifield farm duck supreme
with confit leg pastilla, tamarind and ginger jus

*Tartelette au fromage Stilton Colston Bassett
et coings pochés aux épices douces*

Colston Bassett Stilton blue cheese tartlet
and poached quince enhanced with aromatic spices

Sorbet au champagne et cassis

Champagne sorbet and blackcurrants

Soufflé chaud à l'orange parfumé au Grand Marnier et coulis mangue

Warm orange and Grand Marnier soufflé with mango coulis

LE MENU EXCEPTIONNEL VÉGÉTARIEN

£290.00 PER PERSON

*Origami de betteraves et méli-méli de fruits rouges,
infusion de kombucha aux pétales de roses du jardin*

Beetroot origami with a medley of berries, rose petal infused kombucha

*Royale de topinambours,
cèpes et noisettes du Piémont*

Jerusalem artichoke royale with cep mushrooms
and Piemonte hazelnuts

*Oeuf bijou de St Ewe poché, céleri - rave et
mijotée d'épeautre, brioche à la truffe*

Poached bijou St Ewe egg with celeriac and simmered spelt,
truffle brioche

*Agnolotti à la courge d'Hokkaido,
espuma aux marrons et beurre à la sauge*

Uchiki squash agnolotti,
chestnut espuma and sage butter

*Tartelette au fromage Stilton Colston Bassett
et coings pochés aux épices douces*

Colston Bassett Stilton blue cheese tartlet
and poached quince enhanced with aromatic spices

Sorbet au champagne et cassis

Champagne sorbet and blackcurrants

Soufflé chaud à l'orange parfumé au Grand Marnier et coulis mangue

Warm orange and Grand Marnier soufflé with mango coulis

FOUR COURSES £270.00 PER PERSON

STARTERS

*Noix de Saint-Jacques des Orcades snackée au citron vert
et maïs doux, sauce vadouvan*

Seared Orkney scallop with lime and sweetcorn, vadouvan sauce

or

*Foie gras chaud aux figues violettes et pain d'épices,
jus porto rouge à la verveine citronnelle*

Pan fried foie gras with purple figs and gingerbread, red port and lemon verbena jus

or

*Origami de betteraves et méli-méli de fruits rouges,
infusion de kombucha aux pétales de roses du Jardin*

Beetroot origami with a medley of berries, rose petal infused kombucha (v)

MIDDLE COURSES

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

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

or

Oeuf bijou de St Ewe poché, céleri - rave et mijotée d'épeautre, brioche à la truffe

Poached bijou St Ewe egg with celeriac and simmered spelt, truffle brioche (v)

MAIN COURSES

*Médallion de lotte des Cornouailles rôti à la guanciale, pommes de terre Anna
et champignons maitake, sauce au vin rouge de Morgon*

Cornish monkfish medallion roasted with guanciale,
Anna potatoes and maitake mushrooms, Morgon red wine sauce

or

*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)

or

Agnolotti à la courge d'Hokkaido, espuma aux marrons et beurre à la sauge

Uchiki squash agnolotti, chestnut espuma and sage butter (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)

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

or

Soufflé chaud à l'orange parfumé au Grand Marnier et coulis mangue

Warm orange and Grand Marnier soufflé with mango coulis (v)

or

Assortiment de quatre desserts gourmands

A selection of four mouth-watering desserts (v)

or

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

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