

# THE WATERSIDE



## Events Menus & Packages

All menus are samples and subject to change. We are happy to cater for any dietary requirements, please speak to us upon booking. Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Fish dishes may contain bones. Each sharing platter serves 8 people.

# Sharing Boards

Recommended for 10 people

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Plant Burger Sliders | 75 (3857 Kcal)

Plant burger sliders, pink pickled onions, gherkins, cheese, lettuce, fries

Beef Burger Sliders | 75 (6470 Kcal)

Beef burger sliders, pink pickled onions, gherkins, cheese, lettuce, fries

Fish Board | 85 (2172 Kcal)

Cod bites, fish cakes, mackerel pate, flatbread

Ploughman's Sharer | 80 (5300 Kcal)

Scotch egg, Sausage roll, Pork Pie, Piccalilli & Chutney

Field Board | 75 (1052 Kcal)

Padron peppers, crispy cauliflower, aubergine dip, skewers, flatbread (vg)

Pudding Board | 40 (3084 Kcal)

Brownie bites, Bakewell tart bites, sticky toffee pudding bites

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# Canapés

Minimum order of 10 pieces per type

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Seared West Country bavette, chimichurri, brioche | 3.5 (166 Kcal)

Scottish cured trout, caviar, crème fraiche & dill blini | 3.5 (126 Kcal)

South Coast torched mackerel, pickled cucumber on toast | 3.5 (125 Kcal)

Cholchester tempura oysters, caviar, green oil | 4.5 (157 Kcal)

West Country ox cheek croquettes, Shropshire blue | 3.5 (135 Kcal)

Seared King mushroom, whipped feta, green oil | 3.5 (116 Kcal)

Torched Biron Bigod, plums salsa, brioche | 3.5 (126 Kcal)

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# Classic Set Menu

3 courses £55pp | 2 courses £40pp

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## Starters

- Smoked Gressingham duck breast, celeriac remoulade, wild chives (209 Kcal)  
Heirloom tomato caprese salad, Fenn farm burrata, mixed pitted olives, basil (v) (267 Kcal)  
Crispy calamari, harissa mayo (330 Kcal)  
Orange and fennel smoked salmon, red beetroot mousse, crispy capers (133 Kcal)  
Nutbourne tomato bruschetta, basil pesto (ve) (110 Kcal)

## Mains

- Shropshire chicken supreme, horseradish mashed potato, tenderstem broccoli (815 Kcal)  
South coast trout, champagne beurre blanc, rainbow chard, caviar (260 Kcal)  
West Country beef sirloin steak, white truffle butter, triple cooked chips (960 Kcal)  
Pan-fried gnocchi, Romesco sauce, crispy capers, crumbled vegan feta (ve) (263 Kcal)  
Roasted hake, bouillabaisse sauce, mussels, roasted fennel, Young's toasted sourdough (338 Kcal)

## Puddings

- Triple chocolate brownie, vanilla ice cream (368 Kcal)  
Strawberry creme fraiche cheesecake (495 Kcal)  
Oxfordshire figs and apple crumble, vanilla ice cream (ve) (612 Kcal)  
Sticky toffee and date pudding, salted caramel ice cream (1051 Kcal)  
Selection of British cheeses, seeded cracker, quince jelly (875 Kcal)

# Wedding Menu

Three courses £65

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## Starters

Smoked Gressingham duck breast, celeriac remoulade, wild chives (209 Kcal)  
Heirloom tomato caprese salad, Fenn farm burrata, mixed pitted olives, basil (v)  
(267 Kcal)

Crispy calamari, harissa mayo (330 Kcal)

Orange and fennel smoked salmon, red beetroot mousse, crispy capers (133 Kcal)  
Nutbourne tomato bruschetta, basil pesto (ve) (110 Kcal)

## Mains

Shropshire chicken supreme, horseradish mashed potato, tender stem broccoli (815 Kcal)

South coast trout, champagne beurre blanc, rainbow chard, caviar (260 Kcal)

West Country beef sirloin steak, white truffle butter, triple cooked chips (960 Kcal)

Pan-fried gnocchi, Romesco sauce, crispy capers, crumbled vegan feta (ve) (263 Kcal)

Roasted hake, bouillabaisse sauce, mussels, roasted fennel, Young's toasted sourdough (338 Kcal)

## Puddings

Triple chocolate brownie, vanilla ice cream (368 Kcal)

Strawberry creme fraiche cheesecake (495 Kcal)

Oxfordshire figs and apple crumble, vanilla ice cream (ve) (612 Kcal)

Sticky toffee and date pudding, salted caramel ice cream (1051 Kcal)

Selection of British cheeses, seeded cracker, quince jelly (875 Kcal)

# Ts and Cs

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## Securing your booking

- We are delighted to provisionally hold a booking date for you; however please be advised should we receive another enquiry during this time we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

## Deposit and payment terms

- Your booking is only confirmed once we have received your deposit pre-payment.
  - The deposit is fully redeemable on the night of your event. Please note, if you cancel less than 14 days prior to your bookings date, your deposit becomes non-refundable.
- The balance is payable on or before the day of your booking. Should the minimum spend not be reached, the balance must be settled on the day.

## Guest numbers and pre-ordering

- If you are pre-ordering any food, please confirm final guest numbers and their food choices at least 10 days before your booking date. Please note that this will be the number charged to your final food bill.
  - Please advise us if your guests have any special dietary requirements

## Service charge

- For group and event bookings we add a discretionary 12.5% service charge to your final food and drinks bill. By the end of your event we are sure you'll agree our staff deserve it, and if not, please do let us know why.

## Special Requests

- Do let us know if you have any particular requests no matter how far-fetched and we will always do our best for you.