

The  
Waterside Hotel

Function Menus 2011

<p><b>Starters</b> choose one soup &amp; one other starter</p> <p>Leek &amp; Potato Soup <i>with herb croutons</i></p> <p>Tomato &amp; Basil Soup <i>drizzled with pesto</i></p> <p>Warming Carrot &amp; Orange Soup <i>spiked with ginger</i></p> <p>Sweet Potato &amp; Roasted Red Pepper</p> <p>Traditional Scotch Broth ooOoo</p> <p>Well of Galia Melon <i>filled with pineapple &amp; mango salsa</i></p> <p>Smooth Chicken &amp; Tarragon Pate <i>with red onion marmalade &amp; brioche</i></p> <p>Poached Roulade of Scottish Salmon <i>with marinated cucumber &amp; spinach</i></p> <p>French Brie Wedges <i>with zesty Cumberland sauce</i></p> <p>Haggis, Neeps &amp; Tatties <i>served with a whisky cream sauce</i></p>	<p><b>Main courses</b> Choose two plus one vegetarian dish</p> <p>Roasted Rib Eye of Scottish Beef <i>with Yorkshire pudding &amp; gravy</i></p> <p>Roasted Fillet of Scottish Salmon <i>with a lime &amp; coriander sauce</i></p> <p>Roasted Breast of Chicken <i>with a wild mushroom cream sauce</i></p> <p>Breast of Chicken filled with Haggis <i>served with wholegrain mustard jus</i></p> <p>Roast Gigot of Lamb <i>filled with apricot stuffing &amp; mint jus</i> (£2.00 supplement per person)</p> <p>Roast Breast of Chicken <i>wrapped in Parma Ham &amp; served with red pepper sauce</i></p> <p>Roast Scottish Beef <i>With a black pepper &amp; brandy sauce</i> (£2.00 supplement per person)</p> <p>ooOoo</p> <p>Root Vegetable Gateau <i>Served with a creamy cheese sauce</i></p> <p>Oven Baked Filo Parcel <i>With Provençal vegetables &amp; watercress sauce</i></p>	<p><b>Sweets</b> Choose two</p> <p>Caramelised Lemon Tart <i>served with Seville orange syrup</i></p> <p>Sticky Toffee Pudding <i>with fudge sauce &amp; toffee ice cream</i></p> <p>Shortcrust Bramley Apple Pie <i>with cinnamon custard</i></p> <p>Tawny Port Trifle <i>garnished with fresh cream &amp; pistachios</i></p> <p>Homemade Vanilla Pod Cheesecake <i>served with strawberry compote</i></p> <p>Brandy Snap Basket <i>filled with raspberry crannachan</i></p> <p>Crème Brulee set in Sweet Pastry <i>with a fruit coulis</i></p> <p>Delicate Crepes <i>filled with bananas, warm toffee sauce &amp; fresh cream</i></p> <p>Choux Pastry Bun with Raspberries <i>vanilla bean ice cream &amp; chocolate sauce</i></p> <p>Selection of Scottish Cheeses <i>with celery, grapes &amp; biscuits</i> (£2.00 supplement per person)</p>
<p>PRICE £25.35 per person</p> <p>Based on 2 starters (one of which must be a soup)</p> <p>2 Main Courses plus one vegetarian option</p> <p>2 Sweets</p>		<p>All main courses are served with Chef's selection of fresh vegetables &amp; potatoes</p> <p>All menus are inclusive of Freshly Ground Coffee &amp; Mints</p>
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We are happy to amend any of these menus to suit your requirements.  
All prices are inclusive of

		VAT @ 20.00%
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