

The
Waterside Hotel

Function Menus 2008

<p>Menu A £22.95 Leek & Potato Soup <i>with herb croutons</i> Well of Galia Melon <i>filled with forest berry compote</i> ooOoo Roasted Breast of Chicken <i>with a wild mushroom cream sauce</i> Fresh Tagliatelle <i>with mushrooms, leeks & asparagus</i> ooOoo Homemade Vanilla Pod Cheesecake <i>served with strawberry compote</i> Brandy Snap Basket <i>filled with raspberry crannachan</i></p>	<p>Menu B £24.95 Tomato & Basil Soup <i>drizzled with pesto</i> Smooth Chicken & Tarragon Pate <i>with red onion marmalade & brioche</i> ooOoo Roasted Rib of Scottish Beef <i>with Yorkshire pudding & gravy</i> Roasted Fillet of Scottish Salmon <i>with a lime & coriander sauce</i> ooOoo Shortcrust Bramley Apple Pie <i>with cinnamon custard</i> Tawny Port Trifle <i>garnished with fresh cream & pistachios</i></p>	<p>Menu C £26.95 Warming Carrot & Orange Soup <i>spiked with ginger</i> Poached Roulade of Scottish Salmon <i>with marinated cucumber & spinach</i> ooOoo Roast Gigot of Lamb <i>filled with apricot stuffing & mint jus</i> Oven Baked Filo Parcel <i>With Provençal vegetables & creamy Swiss cheese</i> ooOoo Caramelised Lemon Tart <i>served with Seville orange syrup</i> Sticky Toffee Pudding <i>with fudge sauce & toffee ice cream</i></p>
<p>Menu D £28.45 Stilton & Broccoli Soup <i>with toasted almonds</i> Haggis, Neeps & Tatties <i>served with a whisky cream sauce</i> ooOoo Roast Sirloin of Aberdeen Angus <i>served with a brandy & peppercorn sauce</i> Baked Fillet of Turbot <i>with a champagne & chive butter sauce</i> ooOoo Choux Pastry Bun with Raspberries <i>vanilla bean ice cream & chocolate sauce</i> Selection of Scottish Cheeses <i>with celery, grapes & biscuits</i></p>	<p>Menu E £30.45 Seafood Chowder <i>garnished with fried root vegetables</i> French Brie Wedges <i>with zesty Cumberland sauce</i> ooOoo Scottish Raspberry Sorbet ooOoo Collops of Scottish Venison <i>with a potato rosti & redcurrant jus</i> Breast of Chicken filled with Haggis <i>served with wholegrain mustard jus</i> ooOoo Crème Brulee set in Sweet Pastry <i>with a fruit coulis</i> Delicate Crepes <i>filled with bananas, warm toffee sauce & fresh cream</i></p>	<p>All main courses are served with Chef's selection of fresh vegetables & potatoes</p> <p>All menus are inclusive of Freshly Ground Coffee & Mints</p> <p>We are happy to amend any of these menus to suit your requirements.</p> <p>All prices are inclusive of VAT @ 17.5%</p>

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