



Festive Season
2018

ROCKSALT
FOLKESTONE



ROCKSALT

FOLKESTONE

FESTIVE SEASON 2018



FOR A TRULY UNFORGETTABLE FESTIVE CELEBRATION LOOK NO FURTHER...

Choose from a stunning selection of 3 course, tasting and feast menus, all available throughout December, including two stunning 7 course tasting menus for Christmas Day and New Years Eve. Whether you are planning your work's Christmas do, a special family gathering or simply want to take the stress out of Christmas Day then we have it covered.

ROCKSALT RESTAURANT

Available for lunch and dinner dining across various set menu options.

PRIVATE DINING ROOMS

Sectioned off from the main restaurant for up to 24 guests.

ROCKSALT BAR

Available for private hire and can accommodate up to 30 for a sit down meal or 50 for a Canapes or Bowl Food Function.

ROCKSALT ROOMS

Make the most of your celebration by booking one of our 4 beautiful rooms, just 30 seconds across the road. Prices start from £85 per night.

All various menus are contained in the following pack. To make a booking or for more information please do not hesitate to get in touch.



ROCKSALT RESTAURANT, BAR & ROOMS

4-5 FISHMARKET, FOLKESTONE, KENT CT19 6AA

01303 212070

INFO@ROCKSALTFOLKESTONE.CO.UK



ROCKSALT

FOLKESTONE

FESTIVE PARTY MENU

£30.00 per person, Tuesday to Thursday

£38.00 per person, Friday to Sunday

Includes crackers on the table for all guests.

Available from mid November to Christmas Eve Lunch;

Minimum of two people, a pre-order is required no later than 48 hours in advance.

Carrot & Coriander Soup with Toasted Seeds and Lebneh

or

'Rocksalt' Prawn Cocktail, Bloody Mary Rose Sauce

or

Pressed Chicken & Duck, Celeriac & Apple Slaw

—

Stuffed Breast of Norfolk Turkey, Properly Garnished

or

Herb Crusted Fillet of Cod, Mayfield Swiss Cheese & Leek Fondue, Bubble & Squeak

or

Braised Feather Blade of Beef, Horseradish Mash, Red Cabbage, Honeyed Parsnip

or

Potato Gnocchi, Brussels Sprouts, Chestnuts, Crispy Ducks Egg

—

Ada Sargeant's Christmas Pudding with Brandy Custard

or

Blood Orange & Cranberry Cheesecake

or

A Selection of Kent and Sussex Cheese, PX Raisins and Oatcakes (£5.00 supplement)

—

Tea, Coffee and Mince Pies

Must be booked in advance. Credit Card details are required at the time of booking.
Cancellation must be made no later than 48 hours prior or a cover charge will be applied.

Tables of 12 or more must cancel no later than 7 days in advance.

Prices inclusive of VAT, a discretionary gratuity of 12.5% will be added to your bill.



ROCKSALT

FOLKESTONE

CHRISTMAS DAY

£125 PER PERSON

Canapés & Bubbles

Creamed Celery Soup, Kentish Blue, Grapes and Honeyed Walnuts

'Rocksalt' Prawn & Crab Cocktail, Bloody Mary Rose Sauce

or

Pressed Belly of Pork, Poached Leek, Aioli, Paprika Crackling

or

Pickled Herring, Cucumber & Red Onion Salad, Basil Mayonnaise

Roast Norfolk Turkey with all the Trimmings

or

Baked Fillet of Cod, Shellfish Broth, Braised Fennel and Mussel 'Kiev'

or

Maple & Mustard Glaze Ham, Charred Hispi, Crushed Swede and Apple

Rhubarb Sorbet with Gusbourne Blanc de Blanc

Ada Sargeant's Christmas Pudding with Brandy Custard

or

Passion Fruit & Banana Pavlova

or

A Selection of Kent and Sussex Cheese, PX Raisins and Oatcakes

Tea, Coffee and Mince Pies



Must be booked in advance. A 50% deposit is required at the time of booking. This is non-refundable from 1st December 2018. Prices inclusive of VAT, a discretionary gratuity of 12.5% will be added to your bill.



ROCKSALT

FOLKESTONE

NEW YEAR'S EVE DINNER

£95.00 PER PERSON

Canapés & Bubbles

—

Jerusalem Artichoke, Grain Mustard Crème Fraiche, Toasted Almonds

—

Woodland Mushroom & Brown Butter Celeriac Tart, Pickled Walnut

or

Smoked Trout, Pickled Kohlrabi, Rapeseed Mayonnaise, Seeded Rye Bread Crouton

or

Prawn & Chicken Ravioli, Pak Choi, Ginger & Lemon Grass Consommé

—

Fillet of Lamb & Sweetbreads Wellington, Watercress Creamed Potatoes, Sprout Tops

or

Seaweed Butter Poached Turbot, Tenderstem Broccoli, Mushrooms, Potato Rosti

or

Roast Pheasant, Parsnip Puree, Savoy Cabbage and Brandy Cured Cherries

—

Rhubarb Sorbet with Gusbourne Blanc de Blanc

—

Buttermilk Posset, Blood Orange Granita, Biscotti

or

Sticky Toffee Pudding with Vanilla Ice Cream

or

A Selection of British Cheese, PX Raisins and Oatcakes

—

Tea, Coffee and Mince Pies

Must be booked in advance. A 50% deposit is required at the time of booking. This is non-refundable from 1st December 2018. Prices inclusive of VAT, a discretionary gratuity of 12.5% will be added to your bill.