



*Festive Season*  
*2018*

**ROCKSALT**  
FOLKESTONE



# ROCKSALT

FOLKESTONE

FESTIVE SEASON 2018

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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.

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ROCKSALT RESTAURANT, BAR & ROOMS

4-5 FISHMARKET, FOLKESTONE, KENT CT19 6AA

01303 212070

INFO@ROCKSALTFOLKESTONE.CO.UK



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## 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

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## CHRISTMAS DAY

£125 PER PERSON

Canapés & Bubbles

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Creamed Celery Soup, Kentish Blue, Grapes and Honeyed Walnuts

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'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

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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

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Rhubarb Sorbet with Gusbourne Blanc de Blanc

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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

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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.



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## NEW YEAR'S EVE DINNER

£105.00 PER PERSON WHEN BOOKED BEFORE 30/11/18  
(£115.00 PER PERSON THEREAFTER)

### Canapés & Bubbles

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Jerusalem Artichoke, Grain Mustard Crème Fraiche, Toasted Almonds

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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.