





## FESTIVE SEASON 2019

# 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 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 60 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



### FESTIVE PARTY MENU

£30.00 per person, Monday to Thursday £38.00 per person, Friday to Sunday

Includes crackers on the table for all guests.

Available from 11th November to Christmas Eve Lunch.



Truffled Celeriac & Apple Soup

or

'Rocksalt' Prawn Cocktail, Bloody Mary Rose Sauce

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Chicken Liver Parfait, Red Onion Chutney, PX Jelly, Brioche

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Stuffed Breast of Norfolk Turkey, Properly Garnished

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Gilt Head Bream, Green Sauce, Braised Fennel, Saffron Cream

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Slow Cooked Feather Blade of Beef, Horseradish Mash, Sprout Tops

or

Jerusalem Artichoke Spelt, Golden Cross, Sherry Caramel

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Ada Sargeant's Christmas Pudding with Brandy Custard

or

Eggnog Custard Tart, Walnut Ice Cream

or

A Selection of British Cheeses, PX Raisins and Oatcakes (£5.00 supplement)

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Tea, Coffee and Mince Pies





## TURKEY FEAST

£40.00 per person, Tuesday to Thursday £45.00 per person, Friday to Sunday

Minimum of 10 people. Whole table to order from this menu. These dishes are served in the centre of the table to share..

A Selection of Appetisers to Share

Truffled Celeriac & Apple Soup
'Rocksalt' Prawn Cocktail, Bloody Mary Rose Sauce
Chicken Liver Parfait, Red Onion Chutney, PX Jelly, Brioche

Roast Free Range Stuffed Turkey Wrapped in Bacon
Pigs in Blankets
Honey Roast Parsnips
Winter Greens
Cauliflower Cheese

Brussels Sprouts, Chestnuts & Smoked Bacon Rosemary & Garlic Roasted Potatoes

Ada Sargeant's Christmas Pudding with Brandy Custard

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Eggnog Custard Tart, Walnut Ice Cream

Or

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

Tea, Coffee and Mince Pies



# CHRISTMAS DAY

£110 PER PERSON

Canapés & Bubbles

Creamed Jerusalem Artichoke Soup, Mustard Crème Fraiche, Sherry Caramel

'Rocksalt' Prawn & Crab Cocktail, Bloody Mary Rose & Oyster Dressing

or

Wild Mushroom & Celeriac Tart, Black Winter Truffle

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Steak Tartare, Crispy Quails Egg, Horseradish

Roast Norfolk Turkey with all the Trimmings

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Baked Fillet of Cod, Salt Cod Croquette, Parsnip Cream, Pickled Walnut

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Honey & Mustard Glazed Ham, Dauphinoise Potatoes, Brussels Sprouts & Chestnuts

Spiced Clementine Sorbet, English Sparkling Wine

Dark Chocolate Tart, Folkestone Sea Salt, Sevilano Olive Oil

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Ada Sargeant's Christmas Pudding with Brandy Custard

or

Rhubarb Sherry Trifle, Toasted Almonds

or

A Selection of Kent & East Sussex Cheeses, PX Raisins and Oatcakes

Tea, Coffee, and Mince Pies



# NEW YEAR'S EVE DINNER

£100.00 PER PERSON

Canapés & Bubbles

Filed Mushroom Soup, Smoked Salmon Choux Buns

Pumpkin & Sage Tart, Horseradish Cream, Black Winter Truffle

Rye Bay Scallops, Jerusalem Artichoke Risotto, Sherry Caramel

Duck Liver Parfait, Pickled Onion, Cranberry, PX Jelly, Brioche

Beef Wellington, Heritage Beetroot, Whipped Carrot

Fillet of Sea Bass, Crab Champ Potatoes, Brown Crab Ketchup

Roast Mallard, Brown Butter Celeriac, Sprout Tops, Bourbon Cherries

Spiced Clementine Sorbet, English Sparkling Wine

Caramelised Pear & Apple Pie, Vanilla Ice Cream

or

Cold Chocolate Fondant, Raspberry Sorbet

or

Brown Butter Pavlova, Cherries, Vanilla

or

A Selection of Kent & East Sussex Cheeses, Membrillo, Oatcakes

Tea, Coffee and Mince Pies