





## **FESTIVE SEASON 2022**

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

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. To make Christmas Day as special as possible this year, Our Executive Chef and Head Chefs have put together a set Christmas Day menu and a delicious Festive Party Menu, which will run from November 24 right up to Christmas Eve.

#### **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.

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





3 Courses

Wednesday-Thursday £38.00 per person
Friday-Sunday £42.00 per person
From 24th November to Christmas Eve Lunch

#### **STARTER**

Truffled Jerusalem Artichoke Soup, Sherry Caramel

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Hot Smoked Chalk Stream Trout Pate, Dill Mayonnaise, Sourdough

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Pressed Orchard Ham Hock, Celeriac Remoulade, Baked Bramley Apple

#### MAIN COURSE

Stuffed Breast of Norfolk Turkey, Traditional Garnish

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Baked Cornish Hake, Crushed Celeriac, Curly Kale, Potted Cockle Butter Sauce

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Pumpkin Orzo Risotto, Goats Curd, Pumpkin Seeds, Crispy Sage

#### **PUDDING**

Christmas Pudding, Brandy & Orange Custard

or

Dark Chocolate Tart, Crème Fraiche, Honeycomb

or

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





TOLKLOTOTAL

### CHRISTMAS DAY LUNCH MENU

£120 per person

Canapés & Bubbles

Truffled Delicia Pumpkin Soup, Seeds, Pumpkin Oil

'Smoke Shed' Loch Duart Salmon, Gribiche Sauce, Pickled Cucumber, Docker Rye

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Crab Cocktail, Brown Crab Bloody Mary Ketchup, Apple, Seaweed

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Chicken Liver Parfait, Charred Onion, PX Jelly, Toasted Brioche

Roast Norfolk Turkey with all the Trimmings

or

Confit Orchard Belly of Pork, Honey Roasted Root Vegetables, Grain Mustard Sauce

or

Braised Folkestone Cod, Slow Cooked Celery, Grapefruit & Orange Butter

Blood Orange Sorbet, English Sparkling Wine

Christmas Pudding Pavlova, Brandy Cream

or

Hot Chocolate Fondant, Raspberry Sorbet

or

British Cheese Board, Oatcakes and PX Raisins

Tea, Coffee and Christmas Pudding Fudge

Must be booked and pre-ordered in advance, either via phone or email. A £50 per person deposit will be taken to confirm the booking. Full cancellation of the booking must be made no later than 1st December, afterwhich the deposit will become non-refundable. Prices inclusive of VAT, A discretionary gratuity of 12.5% will be added to your bill. Eating raw fish, shellfish, eggs or meat increases the risk of food borne illnesses. Please note we take every precaution in removing fish bones and shell and although every effort is made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.



# CHRISTMAS DAY VEGETARIAN LUNCH MENU

£120 per person

Canapés & Bubbles
Truffled Delicia Pumpkin Soup, Seeds, Pumpkin Oil
Marinated Heritage Beetroot, Pickled Walnuts, Sherry Caramel, Crouton
Jerusalem Artichoke Orzo Risotto, Charred Pickled Onions, Sherry Caramel, Crisps
Spiced Orange Sorbet, English Sparkling Wine
Christmas Pudding, Brandy Custard
Tea. Coffee and Christmas Pudding Fudge