



Festive Season
2023

ROCKSALT
FOLKESTONE

FOR A TRULY UNFORGETTABLE FESTIVE CELEBRATION IN 2023 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 decadent seasonal menus for your enjoyment.

Available from November 20th until Christmas Eve, our Festive Party Menu offers a delicious sit-down celebration, or for larger more informal gatherings opt for our Bowl Food selection, served canapé style.

The real highlight however has to be our stunning Christmas Lunch Menu, served exclusively on Christmas Day. Let the festivities continue and join us for a fantastic New Year's Eve Dinner featuring exquisite dishes created by the finest Kentish produce.

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 AVAILABLE FESTIVE 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

AVAILABLE LUNCH & DINNER FROM 20TH NOVEMBER TO CHRISTMAS EVE LUNCH

MONDAY - THURSDAY (PER PERSON)
2 COURSES £30.95 / 3 COURSES £35.95

FRIDAY - SATURDAY (PER PERSON)
2 COURSES £34.95 / 3 COURSES £39.95

Docker Sourdough, Netherland Farm Salted Butter

STARTER

Creamed Celeriac & Cox Apple Soup
Sherry Caramel & Hazelnut Dressing

or

Hastings Smoked Haddock Fishcake
Poached Egg, Grain Mustard Sauce

or

Chicken, Ham Hock & Pistachio Ballotine
Pickles, Burnt Apple Sauce, Sourdough

or

Burrata
Beetroot, Endive, Tangerine, Pickled Walnuts

MAIN

Stuffed Breast of Norfolk Turkey
Pigs in Blanket, Garlic & Rosemary Roasties, Shaved Brussels Sprouts, Honeyed Parsnip

or

Baked Fillet of Rye Bay Cod
Jerusalem Artichokes, Crispy Kale, Seaweed Butter, Clams

or

Truffled Delicia Pumpkin Risotto
Goats Curd, Charred Pickled Onions, Pumpkin Oil, Crispy Sage

or

Slow Cooked Ox Cheeks - £8.00 supplement
Bone Marrow Crumbs, Horseradish Creamed Potatoes, Beef Dripping Carrot

PUDDING

Christmas Pudding Eton Mess
Brandy Vanilla Whipped Cream

or

Dark Chocolate Mousse
Fudge Sauce, Rhubarb, Honeycomb

or

Spiced Bramley Apple & Pear Crumble Pie
Cinnamon Ice Cream

or

A Selection British Cheeses - £5.00 supplement
Celery, Grapes, Fig Chutney, Oatcakes

—
Tea, Coffee & Mince Pies

Must be booked in advance, either via phone or email. Card details will be taken to confirm the booking. Must be pre-ordered in advance. Orders need to be placed no later than 72 hours prior to the booking. Full cancellation of the booking must be made no later than 14 days in advance, individual cancellations no later than 24 hours, after which a cover charge (50% of the price per head) will be applied. Prices inclusive of VAT. Service charge is not included.

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CHRISTMAS BOWL FOOD

£27 PER PERSON

MINIMUM OF 20 PEOPLE, MUST BE TAKEN BY THE WHOLE PARTY

YOUR CHOICE OF 3 DISHES, SERVED CANAPÉ STYLE
VEGAN OPTIONS AVAILABLE ON REQUEST

AVAILABLE MONDAY - SATURDAY
FROM 20TH NOVEMBER TO CHRISTMAS EVE LUNCH

Rocksalt Prawn Cocktail, Docker Rye

Turkey Sliders, Smoked Streaky Bacon, Sprout Top Leaf, Cranberry Mayonnaise

Hastings Smoked Haddock Fishcake, Poached Egg, Grain Mustard Sauce

Chicken, Ham Hock & Pistachio Ballotine, Pickles, Burt Apple Sauce, Sourdough

Pigs in Blankets, Smoked Paprika Crackling, Gherkin Ketchup

Chicken, Ham Hock & Pistachio Ballotine, Pickles, Burt Apple Sauce, Sourdough

Truffled Delicia Pumpkin Risotto, Goats Curd, Charred Pickled Onions, Crispy Sage

Beetroot, Blood Orange, Chicory, Kentish Blue & Pickled Walnuts Salad

Christmas Pudding, Brandy Custard

Orange & Spiced Rhubarb Eton Mess

Must be booked in advance, either via phone or email. A 25% deposit will be taken to confirm the booking. Full cancellation of the booking must be made no later than 14 days in advance, after which the deposit will become non-refundable; individual cancellations no later than 24 hours, after which a cover charge (50% of the price per head) will be applied. Prices inclusive of VAT. Service charge is not included.

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CHRISTMAS DAY LUNCH MENU

£135 PER PERSON
SERVED MIDDAY–4PM CHRISTMAS DAY

Canapés

—

Truffled Mushroom & Chestnut Soup

—

Burrata

Beetroot, Tangerine, Pickled Walnut, Red Amaranth

or

Potted Folkestone Crab & Prawn Cocktail

Mary Rose, Whipped Avocado, Granny Smith

or

Chicken, Ham Hock & Pistachio Ballotine

Pickles, Burnt Apple Sauce, Sourdough

—

Spiced Clementine Sorbet, Gusbourne

—

Roast Norfolk Bronze Turkey

Pigs in Blanket, Garlic & Rosemary Roasties, Shaved Brussels Sprouts, Honeyed Parsnip

or

Confit Orchard Park Farm Belly of Pork

Braised Cheek, Spinach, Heritage Carrots, Grain Mustard Sauce

or

Chalk Stream Trout Wellington

Slow Cooked Fennel, Trout Roe, Grapefruit & Orange Butter Sauce

or

Truffled Delicia Pumpkin Risotto

Goats Curd, Charred Pickled Onions, Pumpkin Oil, Crispy Sage

—

Dark Chocolate Slice

Mulled Wine Poached William Pear, Fudge Sauce

or

Christmas Pudding & Blood Orange Cheesecake

Cinnamon Ice Cream

or

British Cheese Board

Celery, Grapes, Fig Chutney, Oatcakes

—

Tea, Coffee & Mince Pie

Must be booked in advance, either via phone or email. A 50% deposit will be taken to confirm the booking with the balance due by 1st December. Full cancellation of the booking must be made no later than 1st December, after which the deposit will become non-refundable. Prices inclusive of VAT. Service charge not included.

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NEW YEAR'S EVE MENU

£99.50 PER PERSON
SERVED FOR NEW YEAR'S EVE DINNER

Bubbles

Docker Sourdough, Netherland Farm Salted Butter

—

Delicia Pumpkin & Parmesan Soup
Pumpkin Oil & Seeds

—

Folkestone Crab & Prawn Raviolo
Crab Bisque, Spiced Pineapple Salsa

or

Hastings Smoked Chalk Stream Trout Rilette
Radish, Lemon Mayonnaise, Soda Bread

or

Soy & Honey Glazed Pigs Cheeks
Charred Sweetheart Cabbage & Pear Slaw

or

Twice Baked Cheese Soufflé
Montgomery Cheddar Sauce, Oyster Leaf

—

Beef Wellington

Truffled Creamed Potatoes, Roscoff Onion, Madeira Sauce

or

Aylesbury Duck Breast

Beetroot, Endive, Charred Pickled Onion, Red Amaranth

or

Cornish Hake

Braised Jerusalem Artichoke, Watercress Sauce, Pickled Mussel Kiev

or

Black Autumn Truffle Risotto

King Oyster Mushroom, Aged Parmesan

—

Pink Lady Apple 'Tart Tatin'

Salted Caramel, Cinnamon Ice Cream

or

Rhubarb Sherry Trifle

Poached Rhubarb, Chantilly Cream, Toasted Almonds

or

Guanaja Chocolate Mousse

Raspberry Gel, Milk Ice Cream

or

British Cheese Board

Celery, Grapes, Fig Chutney, Oatcakes

Must be booked in advance, either via phone or email. A £50 deposit per person will be taken to secure the booking, non-refundable after 18th December. Prices inclusive of VAT. Service charge is not included.