

ROCKSALT

FOLKESTONE

SET SUNDAY FESTIVE MENU

3 COURSES (PER PERSON) £40.95

STARTER

Rocksalt Fish Soup

Toasted sourdough, traditional garnish

Chicken Liver Parfait

Pickles, burnt apple sauce, toasted brioche

Burrata

Orange, heritage beetroot, PX caramel, bitter leaves

Rye Bay Scallops - £7.00 supplement

Trout caviar, Simpsons sauce, samphire, herb oil

MAIN

Bacon Wrapped Stuffed Turkey Breast | Orchard Farm Porchetta | Grass-fed 28-day-aged Beef Striploin

Pigs in blankets, garlic & rosemary roasties, shaved Brussels sprouts & chestnuts, honeyed parsnip, carrot, Yorkshire pudding

Baked Fillet of Folkestone Cod

Caramelised cauliflower puree, roasted cauliflower, smoked chive butter sauce, pickled mussels, samphire

Truffled Butternut Squash & Sage Risotto

Roasted squash, parmesan crisps, black garlic, pumpkin seeds

32-Day Aged Grass-Fed Fillet Of Beef - £15.00 supplement

Horseradish creamed potato, cavolo nero, braised shallot, Madeira & beef jus

PUDDINGS

Christmas Sticky Toffee Pudding

Rum & raisin ice cream

Dark Chocolate Delice

Coffee ice cream, salted caramel

Caramelised Pineapple

Coconut cheesecake, dark rum reduction

Cheesemakers of Canterbury Cheese Selection - £5.00 supplement

Celery, Grapes, Fig Chutney, Oatcakes

ADD POTATOES OR VEGETABLES

Thick-cut chips **5** | Morghew Park Estate La Ratte potatoes **6** | Creamed potatoes **5.5** | Spiced carrots **6**

Seasonal Kentish **5** | Church Farm mixed leaf salad, mustard vinaigrette **5**

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