



Festive Season
2024

ROCKSALT
FOLKESTONE

FOR A TRULY UNFORGETTABLE FESTIVE CELEBRATION IN 2024 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 the festive season as special as possible this year, our Executive Chef and Head Chefs have put together decadent seasonal menus for your enjoyment.

Available from 25th November until Christmas Eve, our Festive Party Menu offers a delicious sit-down celebration for your group. 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.

— FESTIVE EVENTS AT ROCKSALT —

PARTY NIGHTS FEATURING THE DUKES OF SWING

Enjoy our 3 course festive menu accompanied by a five-piece swing and jazz band bringing all your favourite Christmas classics to life.

DECEMBER 13TH & 20TH 2024, 7PM ARRIVAL FOR 7:30PM SIT DOWN (ONLY ONE SITTING) £55 PER PERSON, INCLUDING GLASS OF ENGLISH SPARKLING ON ARRIVAL. T&CS APPLY.

NYE PARTY IN THE WINE BAR

Celebrate NYE with us! We will have a DJ playing from 8pm till late. See in the NYE countdown and enjoy a selection of your favourite festive drinks as you dance the night away...

JOIN US FOR NYE DINNER FOR INCLUSIVE PARTY ACCESS, OTHERWISE BAR ONLY TICKETS ARE £15 PER PERSON AND MUST BE PURCHASED IN ADVANCE. T&CS APPLY.

— EARLY BIRD XMAS OFFER —

BOOK ANY OF OUR FESTIVE MENUS FOR GROUPS OF 8 OR MORE PEOPLE, LUNCH OR DINNER, AND RECEIVE 15% OFF THE ADVERTISED MENU PRICE PER HEAD. OFFER APPLIES ON THE FOLLOWING DATES: NOVEMBER 25TH-27TH, DECEMBER 2ND-4TH, DECEMBER 9TH-11TH
TERMS AND CONDITIONS APPLY. CANNOT BE USED IN CONJUNCTION WITH ANY OTHER OFFER.

ROCKSALT RESTAURANT

Available for lunch and dinner dining across various set menu options.

PRIVATE HIRE

Our private dining room can be sectioned off from the main restaurant for up to 20 guests, and the wine bar upstairs can accommodate up to 30 for a sit down meal, or up to 50 for a drinks and canapes party.

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

3 COURSES (PER PERSON)

MONDAY - THURSDAY £36.95 | FRIDAY - SATURDAY £40.95

AVAILABLE LUNCH & DINNER FROM 25TH NOVEMBER TO CHRISTMAS EVE LUNCH

Christmas Crackers

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Docker Sourdough, Salted Butter

STARTER

Rocksalt Fish Soup

Swiss Mayfield cheese, rouille, toasted sourdough

Chicken Liver Parfait

Pickles, burnt apple sauce, toasted brioche

Burrata

Blood 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

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

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

PUDDING

Christmas Sticky Toffee Pudding

Rum & raisin ice cream

Dark Chocolate Mousse

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

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.

ROCKSALT

FOLKESTONE

FESTIVE PARTY NIGHTS FEATURING THE DUKES OF SWING

£55 PER PERSON

DECEMBER 13TH & 20TH 2024, 7PM ARRIVAL FOR 7:30PM SIT DOWN

Enjoy our 3 course festive menu accompanied by a five-piece swing and jazz band bringing all your favourite Christmas classics to life.

Glass of English Sparkling on arrival

—

Christmas Crackers

—

Docker Sourdough, Salted Butter

STARTER

Rocksalt Fish Soup

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Chicken Liver Parfait

Pickles, burnt apple sauce, toasted brioche

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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

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Caramelised Pineapple

Coconut cheesecake, dark rum reduction

Cheesemakers of Canterbury Cheese Selection - £5.00 supplement

Celery, Grapes, Fig Chutney, Oatcakes

Full payment in advance at the time of booking. Must be pre-ordered in advance. Orders need to be placed no later than 72 hours prior to the booking. Cancellations after 1st December will be non refundable. Tables of 6 or 10. Please note due to the nature of this event, when booking smaller tables this could potentially mean sharing with other guests on the night. Prices inclusive of VAT. Service charge is not included.

ROCKSALT

FOLKESTONE

CHRISTMAS DAY LUNCH MENU

£145 PER PERSON
SERVED MIDDAY–4PM CHRISTMAS DAY

Canapés

—

Creamed Jerusalem Artichoke Soup
Toasted seeds, brown butter crouton

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Twice Baked Cheese Souffle
Canterbury Cobble sauce, British black winter truffle

Folkestone Crab

Whipped avocado, black garlic, shaved fennel & dill salad, toasted brioche

Chicken Liver Parfait

Quince & Tokaji puree, Pink Lady apple, charred pickled onions, PX jelly

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Spiced Clementine Sorbet, Sparkling Wine

—

Roast Norfolk Bronze Turkey

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

Fillet of Aberdeen Angus Beef

Truffled celeriac puree, curly kale, Roscoff onion, shin ragu, bone marrow breadcrumbs, beef & Madeira sauce

Isle of Skye Monkfish Wellington

Salmon mousse, morel mushrooms, romanesco, salty fingers, Simpsons Gravel Castle Chardonnay & lime leaf sauce

Owley Farm Lion's Mane Mushroom Steak

Butternut squash, braised shallot, mushroom consommé, bitter leaves

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Valrhona Dark Chocolate & Praline Mousse

Rum & raisin ice cream, hazelnut tuille

Rhubarb & Custard Mille-Feuille

Poached rhubarb, custard cream, lemon sorbet

Christmas Pudding Cheesecake

Mulled wine poached pear, cinnamon ice cream

Cheesemakers of Canterbury Cheese Selection

Celery, grapes, fig chutney, oatcakes

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Tea, Coffee & Mince Pie

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

NEW YEAR'S EVE MENU

£105 PER PERSON

SERVED IN THE MAIN RESTAURANT FOR NEW YEAR'S EVE DINNER
DINERS WILL HAVE FREE ACCESS TO THE PARTY IN THE BAR UPSTAIRS

Bubbles

Docker Sourdough, Salted Butter

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Green Lane Farm Butternut Squash Soup

British Black Winter Truffle, Pumpkin Oil, Toasted Seeds

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Folkestone Crab & Prawn Ravioli

Crab Bisque, Spiced Pineapple Salsa

'Smoke Shed' Smoked Salmon Mousse

Avocado Mayonnaise, Radish, Warm Brioche

Orchard Farm Smoked Ham Hock & Confit Carrot Terrine

Roasted Chorizo, Coriander Emulsion, Toasted Sourdough

Walmestone Heritage Beetroot Tartare

Red Wine & Balsamic Reduction, Whipped Feta, British Wasabi

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Wealden Game Farm Venison Wellington

Charred Hispi Cabbage, Braised Shallot, Game & Dark Chocolate Sauce

Slow Cooked Ox Cheeks

Parmesan Polenta, Curly Kale, Bone Marrow & Orange Crumbs, Beef & Kimchi Jus

Folkestone Cod

Jerusalem Artichoke Puree, Sea Purslane, Leek & Potato Sauce

Truffled Cauliflower Risotto

Charred Pickled Florets, Crispy Rice Flakes, British Black Winter Truffle

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William Pear 'Tart Tatin'

Salted Caramel, Cinnamon Ice Cream

Banoffee Pavlova

Caramelised Banana, Fudge Sauce, Chantilly Cream

Rhubarb & Custard Millefeuille

Poached Rhubarb, Custard Cream, Lemon Sorbet

Cheesemakers Of Canterbury Cheese Selection

Celery, Grapes, Fig Chutney, Oatcakes

Must be booked and pre-ordered in advance, either via phone or email. A 50% deposit will be taken to confirm the booking with the balance due on the day. A pre-order for the table is required by the 15th December. Full cancellation must be made no later than 1st December, after which the deposit will be non-refundable. Prices inclusive of VAT. Service charge not included.