



Festive Season *2025*

ROCKSALT
FOLKESTONE

FOR A TRULY UNFORGETTABLE FESTIVE CELEBRATION IN 2025 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—celebrate the season in a stunning coastal setting at Rocksalt!

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 26th 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 seven course Christmas Lunch Menu designed to make Christmas Day unforgettable for all the family.

Let the festivities continue and join us for a fantastic New Year's Eve Dinner featuring exquisite dishes created by the finest Kentish produce.

— EARLY BIRD XMAS OFFER —

BOOK A TABLE BY 31ST OCTOBER AND DINE FROM OUR FESTIVE PARTY MENU ON A WEDNESDAY OR THURSDAY BETWEEN 26TH NOVEMBER AND 11TH DECEMBER TO ENJOY A COMPLIMENTARY GLASS OF FESTIVE FIZZ OR BEER ON ARRIVAL.

TERMS AND CONDITIONS APPLY. CANNOT BE USED IN CONJUNCTION WITH ANY OTHER OFFER.

CELEBRATE YOUR WAY WITH EXCLUSIVE HIRE LIMITED DATES AVAILABLE

Host a memorable festive event at Rocksalt in an entirely private setting—just for you and your guests. Whether you have an intimate meal or a lively evening in mind, enjoy complete flexibility to craft a bespoke occasion that suits your vision:

Various festive sit down and canapes/bowl food menus available.

Optional welcome drinks, canapés, late-night snacks, or wine pairings.

Bring your own live music or DJ or we'll help you choose from our list of local recommendations.

Versatile spaces available for every style of event—our private dining room seats up to 24 guests, the stylish wine bar upstairs accommodates up to 50 standing or 24 seated, and the entire main restaurant can be booked for 60-100 guests for seated festive events or 100+ for non seated events with live music.

MAKE A NIGHT OF IT—ROCKSALT ROOMS

After the festivities, retreat to one of our four boutique bolt-hole rooms, each designed with comfort and luxury in mind. The perfect way to end your festive celebration without the worry of booking late night taxis.

**TO MAKE A BOOKING OR FOR MORE INFORMATION
PLEASE GET IN TOUCH WITH US—**

ROCKSALT RESTAURANT, WINE BAR, GARDEN & ROOMS

4-5 FISHMARKET, FOLKESTONE, KENT CT19 6AA
01303 212070
INFO@ROCKSALTFOLKESTONE.CO.UK

FOUR FESTIVE FRIDAYS OF SOUL, SWING & CELEBRATION...

Get ready to sparkle this Christmas as Rocksalt transforms into a festive haven of live music, flavour, and celebration—with our signature style and hospitality.

— EACH FESTIVE PARTY NIGHT INCLUDES —

A GLASS OF FIZZ ON ARRIVAL

A DELICIOUS THREE-COURSE DINNER (FIND OUR FESTIVE PARTY MENU IN THIS PACK)

FESTIVE DECORATIONS & ATMOSPHERE THROUGHOUT THE RESTAURANT

7PM ARRIVAL, DINNER SERVED AT 7:30PM

LIVE MUSIC SETS BETWEEN 9-10PM AND 10:30-11:30PM

BAR OPEN UPSTAIRS, WITH CARRIAGES AT MIDNIGHT

RONNIE SCOTT'S REJECTS FRI 28TH NOV - £75PP INC 3 COURSES

Kicking off our Festive Party Nights in true Rocksalt style, we're thrilled to welcome Ronnie Scott's Rejects for their debut appearance at Rocksalt—a night of sensational live music, seasonal sparkle, and serious groove.

Made up of some of the UK's finest jazz and soul musicians, this high-energy five-piece has earned a loyal following for their electric stage presence and genre-blending sound—from upbeat Latin and swing to funk, soul, and dance floor fillers.

Expect slick instrumentals, powerhouse vocals, and a night that will have you up dancing after your meal—the perfect way to start the festive season.

THE LAST DYNASTY BAND FRI 5TH DEC - £75PP INC 3 COURSES

The Last Dynasty Band are a 4-piece powerhouse of Soul and Motown, delivering an unforgettable live music experience that's guaranteed to fill the dance floor. With over 15 years of experience, this sensational band brings a high-energy mix of timeless classics—spanning from the 1960s to today's hits—with their own unique flair & style.

Renowned for their show-stopping performances, The Last Dynasty Band's talent and charisma have earned them prestigious bookings across the UK and internationally, performing for high-profile clients such as Ronan Keating and Sir Richard Branson.

THE DUKES OF SWING FRI 12TH DEC - £75PP INC 3 COURSES

This dynamic ensemble of jazz and swing musicians brings the golden age of big band music to life—with a festive twist. Fronted by velvet-toned vocals and backed by a powerhouse rhythm section & brass, their set flows effortlessly from Sinatra to Bublé, with toe-tapping renditions of swing, soul, and seasonal classics.

Known for their polished performance and feel-good energy, The Dukes of Swing promise an unforgettable evening full of festive cheer, timeless style and smooth sophistication.

RONNIE SCOTT'S REJECTS—THE GREAT GATSBY CHRISTMAS FRI 19TH DEC - £85PP INC 3 COURSES

Step back into the roaring 1920s as Ronnie Scott's Rejects headline a dazzling Great Gatsby-inspired evening, blending vintage glamour with festive flair.

Enjoy the very best of swing, jazz, and vintage vibes with a playful Postmodern Jukebox twist—think big brass, velvet vocals, and irresistible rhythms that will have you up on your feet. From the 1920s, 30s, and 40s through to decadent dancefloor fillers, this high-energy band—made up of top London session musicians and charismatic vocals—is famed for packing venues with their crowd-pleasing classics.

Channel your inner Daisy Buchanan or Jay Gatsby—sequins, tuxedos, feathers, and flapper dresses are all welcome. This is your moment to dress up, dance, and shine this Christmas.

LIMITED SPACES AVAILABLE... BOOK NOW & DRESS TO IMPRESS!

**TO MAKE A BOOKING OR FOR MORE INFORMATION PLEASE VISIT THE WEBSITE OR
GET IN TOUCH WITH US—01303 212070, INFO@ROCKSALTFOLKESTONE.CO.UK**

Festive Party Nights must be booked in advance. A 50% deposit will be taken to confirm the booking with the balance due on the day. Cancellations after the 1st November are non-refundable. Food choices must be pre-ordered in advance, placed no later than 72 hours prior to the booking. Prices inclusive of VAT. Service charge is not included.

ROCKSALT

FOLKESTONE

FESTIVE PARTY MENU

3 COURSES £42.50 PER PERSON

AVAILABLE LUNCH & DINNER FROM 26TH NOVEMBER TO CHRISTMAS EVE LUNCH

ALSO SERVED ON OUR SPECIAL FESTIVE PARTY NIGHTS: 28TH NOVEMBER & 5TH, 12TH, 19TH DECEMBER
ACCOMPANIED BY SOUL, SWING & CELEBRATION, WITH LIVE BANDS PERFORMING AFTER DINNER
FIND FULL DETAILS IN THIS PACK, OR CONTACT US FOR MORE INFORMATION.

Christmas Crackers

STARTER

Spiced Butternut Squash Soup

Green Sauce, Toasted Pumpkin Seeds

or

Crayfish Cocktail

*Brown Crab Mary Rose Sauce, Granny Smith Apple,
Church Farm Gem Lettuce, Docker Rye Bread*

or

Gamekeeper Terrine

Beetroot Piccalilli, Bitter Leaves, Soda Bread

or

Folkestone Scallops - £10 supplement

Jerusalem Artichoke Pearl Barley, Black Garlic, Sherry Vinegar Caramel

MAIN

Bacon Wrapped Stuffed Turkey Breast

*Roasted Carrot, Shaved Brussels Sprouts & Chestnut, Whipped Honeyed Parsnip,
Roasted Koffman's Potatoes, Pigs in Blankets, Cranberry Sauce, Gravy*

or

Baked Fillet of Scottish Salmon

*Caramelised Celeriac Puree, Smoked Celeriac & Ratte Potatoes,
Simpson's Estate Cream, Coastal Greens*

or

Root Vegetables & Owley Mushroom Farm 'Bourguignon'

Carrot, Parsnip, Shitake, Pickled Onion, Red Wine Gravy, Mashed Potato, Watercress

or

32-Day Aged Grass-Fed Fillet Of Beef - £25 supplement

All the Trimmings

PUDDING

Christmas Pudding 'Eton Mess'

Brandy & Vanilla Whipped Cream, Cranberries, Meringue

or

Pick-me-up 'Tiramisu'

Mascarpone & Cointreau Cream, Coffee Ice Cream

or

Roasted William Pear

Whipped Kentish Blue Cheese, Honeyed Walnuts, Sherry Vinegar Caramel

Must be booked in advance. Card details will be taken to confirm the booking. Tables of 20 or more will require a 25% deposit at the time of 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. Food choices must be pre-ordered in advance, placed no later than 72 hours prior to the booking. Prices inclusive of VAT. Service charge is not included.

ROCKSALT

FOLKESTONE

GLUTEN FREE FESTIVE PARTY MENU

3 COURSES £42.50 PER PERSON

AVAILABLE LUNCH & DINNER FROM 26TH NOVEMBER TO CHRISTMAS EVE LUNCH

ALSO SERVED ON OUR SPECIAL FESTIVE PARTY NIGHTS: 28TH NOVEMBER & 5TH, 12TH, 19TH DECEMBER
ACCOMPANIED BY SOUL, SWING & CELEBRATION, WITH LIVE BANDS PERFORMING AFTER DINNER
FIND FULL DETAILS IN THIS PACK, OR CONTACT US FOR MORE INFORMATION.

Christmas Crackers

STARTER

Spiced Butternut Squash Soup

Green Sauce, Toasted Pumpkin Seeds

or

Crayfish Cocktail

*Brown Crab Mary Rose Sauce, Granny Smith Apple,
Church Farm Gem Lettuce, Wholemeal Roll*

or

Gamekeeper Terrine

Beetroot Piccalilli, Bitter Leaves, Wholemeal Roll

or

Folkestone Scallops - £10 supplement

Jerusalem Artichoke Risotto, Black Garlic, Sherry Vinegar Caramel

MAIN

Bacon Wrapped Stuffed Turkey Breast

*Roasted Carrot, Shaved Brussels Sprouts & Chestnut, Whipped Parsnips,
Garlic & Rosemary Roasties, Pigs in Blankets, Gravy*

or

Baked Fillet of Scottish Salmon

*Caramelised Celeriac Puree, Smoked Celeriac & Ratte Potatoes,
Simpson's Estate Cream, Coastal Greens*

or

Root Vegetables & Owley Mushroom Farm 'Bourguignon'

Carrot, Parsnip, Shitake, Pickled Onion, Red Wine Gravy, Mashed Potato, Watercress

or

32-Day Aged Grass-Fed Fillet Of Beef - £25 supplement

All the Trimmings

PUDDING

Christmas Pudding 'Eton Mess'

Brandy & Vanilla Whipped Cream, Cranberries, Meringue

or

Pick-me-up 'Tiramisu'

Mascarpone & Cointreau Cream, Coffee Ice Cream

or

Roasted William Pear

Whipped Kentish Blue Cheese, Candied Walnuts, Sherry Vinegar Caramel

Must be booked in advance. Card details will be taken to confirm the booking. Tables of 20 or more will require a 25% deposit at the time of 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. Food choices must be pre-ordered in advance, placed no later than 72 hours prior to the booking. Prices inclusive of VAT. Service charge is not included.

ROCKSALT

FOLKESTONE

VEGAN FESTIVE PARTY MENU

3 COURSES £42.50 PER PERSON

AVAILABLE LUNCH & DINNER FROM 26TH NOVEMBER TO CHRISTMAS EVE LUNCH

ALSO SERVED ON OUR SPECIAL FESTIVE PARTY NIGHTS: 28TH NOVEMBER & 5TH, 12TH, 19TH DECEMBER
ACCOMPANIED BY SOUL, SWING & CELEBRATION, WITH LIVE BANDS PERFORMING AFTER DINNER
FIND FULL DETAILS IN THIS PACK, OR CONTACT US FOR MORE INFORMATION.

Christmas Crackers

STARTER

Spiced Butternut Squash Soup

Green Sauce, Toasted Pumpkin Seeds

or

'Butter Bean' Cocktail

*Mary Rose Sauce, Granny Smith Apple,
Church Farm Gem Lettuce, Soda Bread*

MAIN

Root Vegetables & Owley Mushroom Farm 'Bourguignon'

Carrot, Parsnip, Shitake, Pickled Onion, Red Wine Gravy, Mashed Potato, Watercress

or

Quorn 'Chicken'

*Garlic & Rosemary Roasties, Shaved Brussels Sprouts & Chestnut,
Whipped parsnips, Roasted Carrot, Gravy*

PUDDING

Christmas Pudding

Brandy & Cointreau Custard

or

Roasted William Pear

Whipped Feta, Candied Walnuts, Sherry Vinegar Caramel

Must be booked in advance. Card details will be taken to confirm the booking. Tables of 20 or more will require a 25% deposit at the time of 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. Food choices must be pre-ordered in advance, placed no later than 72 hours prior to the booking. Prices inclusive of VAT. Service charge is not included.

CHRISTMAS FEAST

£60 PER PERSON
MINIMUM OF 10 PEOPLE, MUST BE TAKEN BY THE WHOLE PARTY

Christmas Crackers

—

Hastings Smoked Mackerel & Horseradish Pate
Pickled Cucumber, Docker Rye Bread

Confit Duck & Orange Rillettes
Caramelised Onion Chutney, Pickles, Brioche

Roasted William Pear
Whipped Kentish Blue, Honeyed Walnuts and Endive Salad, Sherry Vinegar Caramel

—

Roasted Breast of Norfolk Turkey
Turkey Leg, Onion & Sage Stuffing, Pigs in Blankets, Gravy

Scottish Salmon 'En Croute'
Salmon Roe, Coastal Greens, Lemon & Chive Butter Sauce

Served with—
*Roasted Carrots, Shaved Brussels Sprouts & Chestnut,
Whipped Honeyed Parsnip, Roasted Koffman's Potatoes, Cranberry Sauce*

—

Kentish Apple, Rhubarb & Raisin Strudel
Cinnamon Ice cream or Vanilla Custard

Flaming Christmas Pudding
Brandy Butter or Custard

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.

ROCKSALT

FOLKESTONE

CHRISTMAS DAY LUNCH MENU

£155 PER PERSON

SERVED MIDDAY–4PM CHRISTMAS DAY

Selection of Canapés, Christmas Crackers

Celeriac & Cox Apple Soup

Apple & Celery, Toasted Hazelnuts

Butternut Squash, Ricotta & Spinach Ravioli

Butternut Squash & Chilli Relish, Parmesan Sauce & British Winter Truffle Sauce

or

Hastings Smoked Salmon

Whipped Crème Fraiche, Salmon Roe, Pickled Cucumber, Docker Rye

or

Ham Hock & Mustard Terrine

Golden Beetroot & Sultana Piccalilli, Sourdough

Spiced Rhubarb Sorbet

Roast Norfolk Turkey

*Roasted Carrot, Shaved Brussels Sprouts & Chestnut, Whipped Honeyed Parsnip,
Roasted Koffman's Potatoes, Pigs in Blankets, Cranberry Sauce, Gravy*

or

Orchard Park Farm Pork Tenderloin 'Wellington'

Truffled Mashed Potato, Glazed Carrot, Apple & Bone Marrow Gravy, Watercress

or

Roasted Fillet of Rye Bay Cod

Caramelised Celeriac Puree, Smoked Celeriac & Ratte Potatoes, Simpson's Estate Cream, Coastal Greens

or

Owley Farm Mushroom & Leek Pasty

Charred Hispi Cabbage, Bitter Leaves, Pickles, Mushroom Gravy

Valrhona Chocolate Tart

Red Wine Poached William Pear, Honeycomb Chantilly

or

'Christmas Pudding' Pavlova

Brandy & Vanilla Custard Cream, Glazed Spiced Cranberries

or

Pick-me-up 'Tiramisu'

Mascarpone & Cointreau, Coffee Ice Cream

or

Cheesemakers of Canterbury Cheese Selection

Ashmore Farmhouse, Kentish Blue, Chaucer, Celery, Frozen Grapes, Fig Chutney, Oatcakes

Mince Pies

Must be booked and pre-ordered in advance. 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. 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.

ROCKSALT

FOLKESTONE

GLUTEN FREE CHRISTMAS DAY LUNCH MENU

£155 PER PERSON

SERVED MIDDAY–4PM CHRISTMAS DAY

Selection of Canapés, Christmas Crackers

Celeriac & Cox Apple Soup

Apple & Celery, Toasted Hazelnuts

Roasted Butternut Squash

Butternut Squash & Chili Relish, Pickled Walnut, Crispy Sage, Feta, Pumpkin Oil

or

Hastings Smoked Salmon

Whipped Crème Fraiche, Salmon Roe, Pickled Cucumber, Wholemeal Roll

or

Ham Hock & Mustard Terrine

Golden Beetroot & Sultana Piccalilli, Wholemeal Roll

Spiced Rhubarb Sorbet

Roast Norfolk Turkey

Roasted Carrot, Shaved Brussels Sprouts & Chestnut, Whipped Honeyed Parsnip, Garlic & Rosemary Roasties, Pigs in Blankets, Gravy

or

Orchard Park Farm Pork Tenderloin 'Wellington'

Truffled Mashed Potato, Glazed Carrot, Apple & Bone Marrow Gravy, Watercress

or

Roasted Fillet of Rye Bay Cod

Caramelised Celeriac Puree, Smoked Celeriac & Ratte Potatoes, Simpson's Estate Cream, Coastal Greens

or

Owley Farm Mushroom & Leek Pasty

Charred Hispi Cabbage, Bitter Leaves, Pickles, Mushroom Gravy

Valrhona Chocolate Mousse

Red Wine Poached William Pear, Honeycomb Chantilly

or

'Christmas Pudding' Pavlova

Brandy & Vanilla Custard Cream, Glazed Spiced Cranberries

or

Pick-me-up 'Tiramisu'

Mascarpone & Cointreau, Coffee Ice Cream

or

Cheesemakers of Canterbury Cheese Selection

Ashmore Farmhouse, Kentish Blue, Chaucer, Celery, Frozen Grapes, Fig Chutney, Oatcakes

Mince Pies

Must be booked and pre-ordered in advance. 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. 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.

ROCKSALT

FOLKESTONE

VEGAN CHRISTMAS DAY LUNCH MENU

£155 PER PERSON
SERVED MIDDAY–4PM CHRISTMAS DAY

Selection of Canapés, Christmas Crackers

Celeriac & Cox Apple Soup
Apple & Celery, Toasted Hazelnuts

Roasted Butternut Squash
Butternut Squash & Chili Relish, Pickled Walnut, Crispy Sage, Feta, Pumpkin Oil

or

Burrella Burrata
Golden Beetroot & Sultana Piccalilli, Sourdough Croutons

Spiced Rhubarb Sorbet

Quorn 'Chicken'
*Garlic & Rosemary Roasties, Shaved Brussels Sprouts & Chestnut,
Whipped parsnips, Roasted Carrot, Gravy*

or

Owley Farm Mushroom & Leek Pasty
Charred Hispi Cabbage, Bitter Leaves, Pickles, Mushroom Gravy

Valrhona Chocolate Tart
Red Wine Poached William Pear, Honeycomb Chantilly

or

'Christmas Pudding' Pavlova
Brandy & Vanilla Custard Cream, Glazed Spiced Cranberries

or

Christmas Pudding
Brandy & Cointreau Custard

or

Roasted William Pear
Whipped Feta, Candied Walnuts, Sherry Vinegar Caramel

Mince Pies

Must be booked and pre-ordered in advance. 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. 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.

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FOLKESTONE

NEW YEAR'S EVE MENU

£110 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

—

Cream of Jerusalem Artichoke

Sherry vinegar caramel, toasted hazelnut, herb oil

—

White Cliffs Gin Cured Scottish Salmon 'Pastrami'

Crème fraîche, pickled cucumber & Granny Smith apple, salmon roe, dill oil

or

Gilt Head Sea Bream Ceviche

Whipped avocado, pink grapefruit, citrus vinaigrette, Avruga caviar, coriander

or

Orchard Farm Smoked Ham Hock & Foie Gras Terrine

Winter vegetable piccalilli, Docker sourdough, bitter leaves

or

Beetroot 'Carpaccio'

Soy & maple marinated local beets, pickled golden beetroot, house ricotta, sourdough croutons, nasturtium

—

Kentish Beef Wellington

Braised red cabbage, truffled mash, madeira sauce, watercress

or

Down Court Farm Herb Stuffed Saddle of Lamb

Potato gratin, lamb fat carrot, crispy kale, lamb sauce

or

Folkestone Grilled Folkestone Sea Bass

Crispy potato terrine, tempura prawn, shellfish bisque, charred leek

or

Miso Glazed Celeriac Fondant

Whipped caramelised celeriac, celeriac & cox apple remoulade, grain mustard & Kent cider cream

—

Crème Caramel

Salted caramel baked custard, salted caramel ice cream

or

Pink Lady Apple Tart Tatin

Cinnamon ice cream, fudge sauce

or

Valrhona Chocolate Tart

Red wine poached William pear, honeycomb Chantilly

or

Cheesemakers Of Canterbury Cheese Selection

Celery, Grapes, Fig Chutney, Oatcakes

Must be booked and pre-ordered in advance. A 50% deposit will be taken to confirm the booking with the balance due on New Year's Eve. A pre-order for the table is required by the 1st December. 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.

ROCKSALT

FOLKESTONE

GLUTEN FREE NEW YEAR'S EVE MENU

£110 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

—

Cream of Jerusalem Artichoke

Sherry vinegar caramel, toasted hazelnut, herb oil

—

White Cliffs Gin Cured Scottish Salmon 'Pastrami'

Crème fraîche, pickled cucumber & Granny Smith apple, salmon roe, dill oil

or

Gilt Head Sea Bream Ceviche

Whipped avocado, pink grapefruit, citrus vinaigrette, Avruga caviar, coriander

or

Orchard Farm Smoked Ham Hock & Foie Gras Terrine

Winter vegetable piccalilli, wholemeal roll, bitter leaves

or

Beetroot 'Carpaccio'

Soy & maple marinated local beets, pickled golden beetroot, house ricotta, sourdough croutons, nasturtium

—

Kentish Beef Wellington

Braised red cabbage, truffled mash, madeira sauce, watercress

or

Down Court Farm Herb Stuffed Saddle of Lamb

Potato gratin, lamb fat carrot, crispy kale, lamb sauce

or

Folkestone Grilled Folkestone Sea Bass

Crispy potato terrine, tempura prawn, shellfish bisque, charred leek

or

Miso Glazed Celeriac Fondant

Whipped caramelised celeriac, celeriac & cox apple remoulade, grain mustard & Kent cider cream

—

Crème Caramel

Salted caramel baked custard, salted caramel ice cream

or

Pink Lady Apple Tart Tatin

Cinnamon ice cream, fudge sauce

or

Valrhona Chocolate Tart

Red wine poached William pear, honeycomb Chantilly

or

Cheesemakers Of Canterbury Cheese Selection

Celery, Grapes, Fig Chutney, Oatcakes

Must be booked and pre-ordered in advance. A 50% deposit will be taken to confirm the booking with the balance due on New Year's Eve. A pre-order for the table is required by the 1st December. 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.

ROCKSALT

FOLKESTONE

VEGAN NEW YEAR'S EVE MENU

£110 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

—

Cream of Jerusalem Artichoke

Sherry vinegar caramel, toasted hazelnut, herb oil

—

Hearts of Palm 'Ceviche'

Whipped avocado, pink grapefruit, citrus vinaigrette, Avruga caviar, nori seaweed, coriander

or

Beetroot 'Carpaccio'

Soy & maple marinated local beets, pickled golden beetroot, parmesan, croutons, nasturtium

—

Owley Farm Mushroom & Leek Pasty

Charred Hispi Cabbage, Bitter Leaves, Pickles, Mushroom Gravy

or

Miso Glazed Celeriac Fondant

Whipped caramelised celeriac, celeriac & cox apple remoulade, grain mustard & Kent cider cream

—

Pink Lady Apple Tart Tatin

Vanilla Ice cream, fudge sauce

or

Roasted William Pear

Whipped Feta, Candied Walnuts, Sherry Vinegar Caramel

or

Cheesemakers Of Canterbury Cheese Selection

Celery, Grapes, Fig Chutney, Oatcakes

Must be booked and pre-ordered in advance. A 50% deposit will be taken to confirm the booking with the balance due on New Year's Eve. A pre-order for the table is required by the 1st December. 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.