

ROCKSALT

FOLKESTONE



PRIVATE DINING

PLEASE CONTACT JACK NIMMONS FOR MORE INFORMATION
01303 212070 | EVENTS@ROCKSALTFOLKESTONE.CO.UK

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ROCKSALT PRIVATE DINING

Rocksalt has three fantastic areas for private dining catering for larger parties through to complete take over.

Firstly our private dining room is at the far end of the restaurant with the best views of the harbour and has its own terrace. The room is sectioned off from the main restaurant by floor to ceiling glass and has a silk thread curtain to give a private feel but still have an association with the main room. This area can accommodate up to 24 guests and is perfect for large family meals, parties or even business meetings.

Upstairs is our beautiful bar, with stunning and unparalleled views of the harbour and English Channel. Here is the perfect setting for drinks parties and why not enhance the event with a selection of canapés or bowl food or even a mixture of both. For warm summers days we have an extended terrace to make the most of Folkestone's warmer climate, and for the colder months you can warm up by our open fireplace and wrap up in pure wool blankets provided by us. This is a destinational private area that has no rivals.

Our third space is the main restaurant itself. Decorated in sleek woods and luxury banquettes this is the only place to host an all out dinner party. We have a selection of different menus to choose from and can seat up to 100 people for exclusive use so if you want to celebrate a wedding, big birthday or are just feeling like having a good bash then what better excuse than to book Rocksalt restaurant.

The whole Restaurant and Bar can be hired exclusively together if requested so please ask for full details.

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CANAPÉS & BOWL FOOD

We have chosen a good selection of canapés and bowl foods which can be a great way to feed larger groups.

If it's just a light bite you want to go with your drinks then we have a great choice of canapés for you to choose from which we can also theme or make more bespoke for you.

If it's something a bit more substantial you want but still wish to be able to stand and mingle with your guests then our choice of bowl food will suit perfectly. The idea of the bowl food is to give you a couple of mouthfuls of what are usually more main course style dishes. For the ultimate party we suggest that you mix and match both canapés and bowls.

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CANAPÉS

VEGETARIAN

Chilled Leek and Potato Soup
Vegetable Spring Rolls with Chilli Salsa
Crispy Sage and Parmesan Risotto Balls
Spinach, Feta and Pine Nut Tart
Imam Byaldi
Courgettes stuffed with Olives and Goats Cheese
Baked Baby Potatoes with Truffle Cream Cheese

FISH

Smoked Mackerel and Horseradish Pâté on Toast
Crayfish Cocktail in Lettuce Cups
Local Crab with Harissa
Marinated Folkestone Whelks
Fish Soup
Faversham Oysters with Shallot Vinegar
Fishcakes with Tartar Sauce

MEAT

Scotch Quail Eggs
Cocktail Sausages with Lea and Perrins Glaze
Spicy Chicken Nuggets with Bloody Mary Ketchup
Monkshill Pork and Sesame Sausage Rolls
Crispy Duck Spring Rolls
Smoked Ham Hock with Celeriac Puree
Steak Tartar

PUDDING

Mint Pannacotta
Bakewell Tart
Passion Fruit Eton Mess
Lemon Financiers
Welsh Rarebit

£20.00 Per Person

(Please select 9 canapés)

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BOWL FOOD

Seafood and Chorizo Paella

Roast Chicken, Mashed Potato and Red Wine sauce

Mixed Bean, Tomato and Feta Salad

Fishcake, Mushy Peas and Tartare Sauce

Puy Lentil, Beetroot and Goats Cheese

Moroccan Spiced Lamb with Cous Cous

Cold Chocolate and Sea Buckthorn Fondant

Seasonal Fruit Crumble

Local Cheeses

£25.00 Per Person

(Please select 4 bowls or 2 bowls and 5 canapés)

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SNACKS & NIBBLES

Kentish Sourdough and Rocksalt Taramasalata

Pot of Cockles

Folkestone Whelks

Mill House Radishes with Anchovy Sauce

Steamed Broad Beans with Mint Sea Salt

Local Rock Oysters

Tankard of Grilled Prawns

Smoked Mackerel Pâté

Kent Crisps

Rocksalt Marinade olives

£12.50 Per Person

(Please select 6 from the above)

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FEAST MENUS

If you want a large party there is no better way to entertain your guests than choosing one of our feast menus.

These are a modern version of the feasts of old where everything is placed in the centre of the table and you and your guests can help yourselves to a 5 course menu.

We feel that this creates a really interactive dining experience, getting your guests talking, passing and sharing food which will then in turn create a great ambience and a truly social event. We also find that the service of a feast menu is much more efficient giving you a quicker service for large parties and more time to enjoy yourself.

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KENT & SUSSEX BEEF FEAST

Split Pea Soup (v)
Kentish Sourdough

Beetroot, Caper, Sour Cream and Chives (v)
Assorted Smoked Fish
Honey Glazed Oak Smoked Ham with Pickles

Roast Fillet of Kent & Sussex Beef
Steamed Broccoli
Braised Red Cabbage
Roast Potatoes

Lemon Meringue Pie

Kent and Sussex Cheeses, Grapes and Chutney
(£6.00 Supplement)

Tea, Coffee and Rocksalt Fudge

£45.00 Per Person

(These dishes are served in the centre of the table to share)

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KENTISH RANGER CHICKEN FEAST

Kohlrabi Soup (v)
Kentish Sourdough

Endive, Apple, Celery and Walnut Salad (v)
Assorted Smoked Fish
Honey Glazed Oak Smoked Ham with Pickles

Roast Kentish Ranger Chicken, Lemon and garlic
Cauliflower Cheese
Rosemary Glazed Carrots
Roasted Charlotte Potatoes

Pear and Almond tart

Kent and Sussex Cheeses, Grapes and Chutney
(£6.00 Supplement)

Tea, Coffee and Rocksalt Fudge

£35.00 Per Person

(These dishes are served in the centre of the table to share)

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SALT MARSH LAMB FEAST

Portobello Mushroom Soup (v)
Kentish Sourdough

Mixed Bean Salad, Mushroom Dressing (v)
Assorted Smoked Fish
Honey Glazed Oak Smoked Ham with Pickles

Roast Rump of Salt Marsh Lamb
Buttered Green Beans
Glazed Parsnips
Rosemary and Garlic Potatoes

Banana Eton Mess

Kent and Sussex Cheeses, Grapes and Chutney
(£6.00 Supplement)

Tea, Coffee and Rocksalt Fudge

£40.00 Per Person

(These dishes are served in the centre of the table to share)

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MONKSHILL FARM PORK FEAST

Parsnip and Apple Soup (v)
Kentish Sourdough

Mixed Green Leaf and Roast Pumpkin Salad (v)
Assorted Smoked Fish
Honey Glazed Oak Smoked Ham with Pickles

Slow Roast Monkshill Pork Belly
Brussel Sprouts with Almonds
Honey Glazed Turnips
Hot Pot Potatoes

Spiced Apple Crumble, Vanilla Custard

Kent and Sussex Cheeses, Grapes and Chutney
(£6.00 Supplement)

Tea, Coffee and Rocksalt Fudge

£38.00 Per Person

(These dishes are served in the centre of the table to share)

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THREE COURSE MENU

If you are looking for a more straight forward approach, but still with great quality then our choice of 3 course menu will suit you perfectly. With a choice of dishes made as a pre order our staff will be able to deliver you a well organized and delicious meal but still offering a good choice for your guests to eat.

Selection of Appetisers

Roast Europa Nursery Tomato Soup with Rosemary Croutons
Honey-Glazed Chicken Wings, Cauliflower, Cobnut Pesto
Potted Dungeness Shrimps with Toast

Roast Rump of Salt Marsh Lamb with Baker's Potatoes & Curly Kale
Baked Herb-Stuffed Black Bream with Woodland Mushrooms
Glazed Potato Dumplings with Cauliflower and Kentish Blue Cheese

Selection of Seasonal Vegetables

Cold Chocolate and Raspberry Fondant
Caramelised Cox Apple Tart with Cinnamon Ice Cream
Kentish gypsy tart
A Selection of Kent and Sussex Cheeses with PX Raisins (£3.00 supplement)

Tea, Coffee and Fudge

£35.00 Per Person

(Please make a selection for pre-order)

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SEAFOOD TASTING MENU

Sometimes it's too difficult to choose a menu to suit all your guests and even harder to know what to eat when there is so much on offer. With our tasting menu you have the option to sit back, relax and let the food just roll in. Opt for our wine selection too and enjoy a perfect glass to go with each perfect dish. Together with your guests you can have a real taste of what Rocksalt is all about.

Kentish Sourdough and Rocksalt Taramasalata
Wickham Estate Special Reserve Fumé, 2009 Hampshire, England

Rocksalt Fish Soup
Albarino 2010 Lagar de Cervera Rias Baixas, Spain

Josper Baked Mussels
Grüner Veltliner Hasel 2010 Birgit Eichinger Kamptal, Austria

Steamed Sea Bass with Samphire and Fish Cream
Calamar Verdejo 2009/10 Rueda, Spain

Grilled Local Plaice with Tomato, Olive, Shallot and Basil Dressing
Sancerre Rosé 2010 Domaine Fernand Girard Loire, France

Gooseberry and Ginger Fool
Chateau Pezilla Muscat de Rivesaltes 2009, France

Cold Chocolate and Sea-buckthorn Fondant
Seresin Noble Riesling 2008 Marlborough, New Zealand

Tea, Coffee and Rocksalt Fudge

£55 per person | £75 with wine selection

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ROCKSALT SIGNATURES

SARGEANT'S MESS

A new recipe for one of Rocksalt's most popular drinks using Solerno Blood Orange Liqueur, Fresh Fennel and Ginger and topped with House Champagne (contains egg white)

£8.50

ROCKSALT MARY

Your choice of classic Horseradish Vodka, Spiced Gin or Thyme and Tequila, inventively prepared with all the trimmings.

£7.00

THE EMPIRE

During Folkestone's Victorian hey day the British Empire spread far and wide, including The West Indies and Jamaica where Island Records founder Chris Blackwell is now making some amazing rum, showcased here with pineapple and coconut. Our very own twist on the piña colada.

£8.00

SLOELY BUT SURELY

Based on the classic Bramble but with a winter fruit twist. Plymouth Sloe Gin and Nip from the Hip Blackberry Liqueur are carefully blended with lemon, honey, cinnamon and pear and served over ice.

£7.50

WHITE CLIFFS

Hazelnut Liqueur Nocello is shaken over ice with gin, passionfruit and double cream before being finished with nutmeg. One for those with a sweet tooth.

£7.50

EASTERN SEA DOG

This cocktail is perfect for the whiskey lover blending Woodford Reserve Bourbon with smoky laphroig, Amaretto and our very own secret spiced syrup.

£8.00

CEYLON THE SEVEN SEAS

Ceylon Arrack is a spirit derived from the fermented sap of the coconut flower and has a beautiful floral flavour. Here we combine it perfectly with Bourbon, Jasmine and grapefruit to create this laid back gem.

£8.50

THE METROPOLE

This is one of our new favourite drinks and is perfect as an aperitif. It is so good we named it after the grandest of all of Folkestone's buildings. Solerno, Cinzano, lemon and sugar are combined over ice and topped with Prosecco.

£8.00

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ROCKSALT CLASSICS

BELLINI

Named after the 15th Century Venetian artist Giovanni Bellini, this great aperitif mixes homemade peach puree with peach liqueur and is topped with prosecco to create this timeless classic.

£8.00

MARTINEZ

The Martinez has been dubbed the “Father” of The Martini and dates back to 1887 so it would be difficult to find a cocktail more classic than this. A stunning combination of Portobello Road Gin and Vermouth with a dash of bitters.

£7.00

FRENCH MARTINI

Giffard Noir De Bourgogne Cassis, produced in the Loire Valley from the finest Raspberries and Blackberries, is shaken with Belenkaya Vodka and Pineapple Juice.

£7.00

DARK AND STORMY

Appropriately named for the Winter months in Folkestone harbour, this cocktail is a perfect combination of Blackwells Jamaican Rum, Angostura Bitters and Ginger Beer.

£6.50

NIP FROM THE HIP SOURS

At Rocksalt we love to use local produce and products. Nip from the Hip are a range of Vodka and Gin based fruit liqueurs made in Maidstone, Kent. Choose from Blackberry, Plum and Redcurrant to create the ultimate fruit sour.

£7.00

THE MARTINI

Choose between Beluga Russian Vodka or London Boxer Gin, prepared to your liking, for the ultimate King of Cocktails.

£8.50

ESPRESSO MARTINI

The perfect little pick me up, this indulgent blend of Belenkaya Vodka, Arraku Coffee Liqueur, fresh espresso coffee and Sugar Syrup is great either before or after dinner.

£7.50

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OUT AND ABOUT

Our dedicated team at Rocksalt can create and organise any parties or private functions at the venue of your choice. We can make bespoke, themed events to your specific needs or create something for you with our brilliant imaginative team.

We have access to some outstanding local venues or can set up a beautiful marquee in the back garden or field of your choice and will provide food, drinks and entertainment that will make whatever the occasion a truly memorable one.

We also have a full wedding licence at Rocksalt so why not choose to get married with the beautiful harbour and glistening sea as your backdrop in our upstairs terrace, followed by a gorgeous meal in our restaurant that will leave you and your guests with some great memories.

Please enquire for quotes.

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THINGS YOU SHOULD KNOW

All prices in this pack are inclusive of VAT at the current rate

A discretionary service charge of 12.5% will be added to your final bill

The menus are a sample of what we can offer but may be subject to seasonal and market changes

We value your custom and will be happy to discuss any changes you would like to make as necessary

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