

# ROCKSALT

FOLKESTONE

## GUSBOURNE WINE DINNER

£95 PER PERSON

21<sup>ST</sup> March 2024

6:45pm arrival - 7pm start

A celebration of exquisite fish & seafood combined with award winning Kentish wine

Six Courses accompanied by Gusbourne tasting wines

**HOSTED BY MARY BRIDGES**  
**Head Winemaker at Gusbourne**

Selection of canapes

*Gusbourne Brut Reserve 2020*

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Rye Bay Scallop

Exmoor caviar, Gusbourne & citrus cream

*Gusbourne Blanc de Noirs 2019*

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Maldon Oyster

Blood orange granita, dill

*Gusbourne Blanc de Blancs 2018*

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Chalk Stream Trout Wellington

Caramelised fennel puree, squid ink sauce

*Gusbourne Guinevere Chardonnay 2021*

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Baron Bigod

Honey toasted brioche, British black truffle

*Gusbourne Brut Reserve Late Disgorged 2013*

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Guanaja Chocolate Mousse

Salted caramel, savoury granola, milk ice cream

*Gusbourne Ratafia*

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Coffee & Teas

Gypsy tart fudge

Eating raw fish, shellfish, eggs or meat increases the risk of foodborne illnesses, although every effort is made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.

All prices include VAT | A discretionary gratuity of 12.5% will be added to your bill.