



Festive Season *2026*

ROCKSALT
FOLKESTONE

FOR A TRULY UNFORGETTABLE FESTIVE CELEBRATION IN 2026 LOOK NO FURTHER...

Whether you're planning the work Christmas party, gathering with family and friends, or making Christmas Day extra special, join us for a festive season filled with exceptional food, seasonal flavours and beautiful harbour views.

Our festive menus are available from 25th November–23rd December with the addition of Christmas Day Lunch and our celebratory New Year's Eve Dinner. Our Group Executive Chef has created menus showcasing the very best seasonal and Kentish produce. Book early to secure our best available prices and your preferred date.

— WIN YOUR CHRISTMAS MEAL ON US! — COULD YOUR CRACKER CONTAIN THE GOLDEN TICKET THIS CHRISTMAS?

This festive season, we're hiding a Golden Ticket inside one lucky Christmas cracker at Rocksalt. If your table discovers the Golden Ticket, your entire table's festive meal is on us!

Will your cracker be the lucky one? Book your festive celebration and you could unwrap the ultimate Christmas surprise.

One winning table at Rocksalt during the promotional period. Valid for festive set menu bookings dining between 25th November and 24th December 2026. Excludes Christmas Day reservations. The Golden Ticket covers food from the festive set menu only. Drinks and any additional purchases are excluded. The prize applies to the winning table's eligible festive meal.

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 8:30-9:15PM AND 9:30-10:45PM

BAR OPEN UPSTAIRS, WITH CARRIAGES AT MIDNIGHT

ELECTRIC OUTFIT FT, GEORGIE TAYLOR FRI 27TH NOV - £85PP INC 3 COURSES

Electric Outfit are an award-winning Kent-based upbeat party band, guaranteed to fill the dancefloor with an unforgettable mix of pop, rock, disco, funk, soul and modern chart favourites. Fronted by the exceptional Georgie Taylor, whose powerhouse vocals and infectious stage presence bring every performance to life, the band has earned a reputation as one of the region's premier live acts. Winners of the 2025 Wedding Industry Awards' South East Best Band, Electric Outfit promises an evening of outstanding live music and non-stop dancing to kick-start the festive season in style.

RONNIE SCOTT'S REJECTS FRI 4TH DEC - £85PP INC 3 COURSES

Following last year's success, we are delighted to welcome back Ronnie Scott's Rejects at Rocksalt—proving 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 celebrate the festive season.

MISS KIDDY & THE CADS FRI 11TH DEC - £85PP INC 3 COURSES

Experience an evening of vintage glamour, Golden Hollywood elegance and unforgettable live music with Miss Kiddy & The Cads. Having performed at renowned venues including Ronnie Scott's, The Savoy, The Dorchester, Leicester Square Theatre and Camp Bestival, this acclaimed 4 piece band transforms contemporary hits from artists such as Beyoncé and David Bowie into irresistible swing and jazz classics. With stunning vocals, exceptional musicianship, glamorous costumes and infectious energy, they'll take you from elegant dinner entertainment to a packed dance floor—bringing the sparkle of Hollywood to Rocksalt's Festive Party Nights.

THE LAST DYNASTY BAND FRI 18TH DEC - £85PP 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, including performances for high-profile clients such as Ronan Keating and Sir Richard Branson.

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.

FESTIVE PARTY MENU

2 COURSES £39.95 PER PERSON | 3 COURSES £45.00 PER PERSON
AVAILABLE LUNCH & DINNER FROM 25TH NOVEMBER TO 23RD DECEMBER

STARTER

Cream of Delicia Pumpkin & Sage Soup

Brown butter croutons, toasted pumpkin seeds, crispy sage, pumpkin oil

or

Hastings Smoked Mackerel Parfait

Granny Smith apple & cucumber jelly, herrings roe, toast

or

Local Venison Terrine

Celeriac & grain mustard remoulade, pickled blackberries, toasted brioche

or

Folkestone Scallops - £10 supplement

Whipped cauliflower, black garlic, smoked almonds crumb, chives

MAIN

Roast Breast of British Chicken or Ballentine of Free-range Norfolk Turkey

*Leg & bacon stuffing, crispy potato terrine,
Shaved brussels sprouts & chestnuts, carrot, whipped parsnip puree, gravy*

or

Fillet of Cornish Hake

Owley Farm mushroom, butternut squash, shellfish bisque, coastal greens, crispy sage, puffed rice

or

Ripple Farm Salt Baked Celeriac

British truffle & Canterbury Cobble cheese sauce, hazelnut & sage crumbs, crispy kale, pickled pear

or

32-day Aged Grass-Fed Aberdeen Angus Fillet of Beef - £20 supplement

Skin-on fries, tenderstem broccoli, pepper sauce

PUDDING

Buttermilk & Eggnog Set Cream

Mulled cherries, gingerbread crumb, meringue shards

or

Ripple Farm Rhubarb Bakewell Tart

*Pistachio frangipane, vanilla crème fraiche,
blood orange sorbet, roasted pistachios*

or

Sticky Toffee Pudding

Madagascar vanilla ice cream, fudge sauce

or

Wedge of Kentish Blue or Ashmore Farmhouse - £8 supplement

Bara Brith, honey glazed Mill House quince, pickled walnut ketchup

To redeem the early booking 15% off promotion, simply quote EARLYBIRD2026 in your booking notes or at the time of booking. Terms and Conditions apply. Cannot be used in conjunction with any other offer.

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

2 COURSES £39.95 PER PERSON | 3 COURSES £45.00 PER PERSON
AVAILABLE LUNCH & DINNER FROM 25TH NOVEMBER TO 23RD DECEMBER

STARTER

Cream of Delicia Pumpkin & Sage Soup

Toasted pumpkin seeds, crispy sage, pumpkin oil

or

Hastings Smoked Mackerel Parfait

Granny Smith apple & cucumber jelly, herrings roe, toast

or

Local Venison Terrine

Celeriac & horseradish remoulade, pickled blackberries, toast

or

Folkestone Scallops - £10 supplement

Whipped cauliflower, black garlic, smoked almonds crumb, chives

MAIN

Roast Breast of British Chicken or Ballentine of Free-range Norfolk Turkey

Leg & bacon stuffing, crispy potato terrine,

Shaved brussels sprouts & chestnuts, whipped carrot, gravy

or

Fillet of Cornish Hake

Owley Farm mushroom, butternut squash, shellfish bisque, coastal greens, crispy sage, puffed rice

or

Ripple Farm Salt Baked Celeriac

British truffle & Canterbury Cobble cheese sauce, hazelnut & sage, crispy kale, pickled pear

or

32-day Aged Grass-Fed Aberdeen Angus Fillet of Beef - £20 supplement

Skin-on fries, tenderstem broccoli, pepper sauce

PUDDING

Buttermilk & Eggnog Set Cream

Mulled cherries, gingerbread crumb, meringue shards

or

Sticky Toffee Pudding

Madagascar vanilla ice cream, fudge sauce

or

Wedge of Kentish Blue or Ashmore Farmhouse - £8 supplement

Crackers, honey glazed Mill House quince, pickled walnut ketchup

**SAVE 15% OFF**
BOOK BY 31ST OCT
MON-THURS
T&CS APPLY

To redeem the early booking 15% off promotion, simply quote EARLYBIRD2026 in your booking notes or at the time of booking. Terms and Conditions apply. Cannot be used in conjunction with any other offer.

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

2 COURSES £39.95 PER PERSON | 3 COURSES £45.00 PER PERSON
AVAILABLE LUNCH & DINNER FROM 25TH NOVEMBER TO 23RD DECEMBER

STARTER

Cream of Delicia Pumpkin & Sage Soup

*Brown butter croutons, toasted pumpkin seeds,
crispy sage, pumpkin oil*

or

Butterbean Tartlet

*Granny Smith apple, celery, Mary Rose sauce,
bitter leaves, hazelnuts, feta*

MAIN

Ripple Farm Salt Baked Celeriac

*British truffle & Canterbury Cobble cheese sauce,
hazelnut & sage crumbs, crispy kale, pickled pear*

or

Crispy Potato Terrine

*Shaved brussels sprouts & chestnuts, Owley Farm mushrooms,
whipped butternut squash*

PUDDING

Christmas Pudding

Brandy & Cointreau custard

or

Roasted Williams Pear

Whipped feta, candied walnuts, sherry vinegar caramel

SAVE 15% OFF

BOOK BY 31ST OCT
MON-THURS

T&CS APPLY

To redeem the early booking 15% off promotion, simply quote EARLYBIRD2026 in your booking notes or at the time of booking. Terms and Conditions apply. Cannot be used in conjunction with any other offer.

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

CHRISTMAS CANAPÉ MENU

AVAILABLE FROM 25TH NOVEMBER TO 23RD DECEMBER
MINIMUM OF 20 PEOPLE, MUST BE TAKEN BY THE WHOLE PARTY

4 CANAPÉS	£22.00 PER PERSON
6 CANAPÉS	£33.00 PER PERSON
8 CANAPÉS	£44.00 PER PERSON
Additional Canapé	£5.50 per person

VEGETARIAN

Delicia Pumpkin Croustade

Pumkin seed pesto, Rosary goat's, crispy sage

Chestnut Mushroom Arancini

Canterbury cobble, British black truffle emulsion

Welsh Rarebit

Docker sourdough, black garlic, chives

Celeriac & Apple Remoulade

Red chicory, toasted hazelnuts, chives

FISH

Hastings Smoked Salmon on Soda Bread

Horseradish crème fraîche

Smoked Cod's Roe Taramasalata

Tapioca & seaweed cracker

Folkestone Crab Croustade

Brown crab ketchup, granny smith apple

Rocksalt Fish Soup

Rouille, Mayfield Swiss on toast

MEAT

Scotch Quail Eggs

English mustard mayonnaise

Pigs in Blankets

Cranberry relish

Spiced Pork & Black Pudding Sausage Roll

Burnt Bramley apple ketchup

Chicken Liver Parfait

Toasted brioche, caramelised red onion chutney

PUDDINGS

Mince Pies

Christmas Pudding Truffles

Apple Doughnut, Apple Sauce

Lemon Tartlet

**SAVE 15% OFF**
BOOK BY 31ST OCT
MON-THURS
T&CS APPLY

To redeem the early booking 15% off promotion, simply quote EARLYBIRD2026 in your booking notes or at the time of booking. Terms and Conditions apply. Cannot be used in conjunction with any other offer.

Must be booked in advance. Card details will be taken to confirm the booking. A 25% deposit will be taken 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

CHRISTMAS BOWL FOOD MENU

AVAILABLE FROM 25TH NOVEMBER TO 23RD DECEMBER
MINIMUM OF 20 PEOPLE, MUST BE TAKEN BY THE WHOLE PARTY

4 BOWLS	£38.00 PER PERSON
5 BOWLS	£47.50 PER PERSON
6 BOWLS	£57.00 PER PERSON
Additional bowls	£9.50 per person

Beer Battered Local Haddock & Chips
Minted peas, tartare sauce, lemon

Rocksalt Crayfish Cocktail
Little gem lettuce, granny smith apple, Mary Rose sauce

Turkey Sliders
Brioche bun, sausage stuffing, Bowyer's Brie, cranberry relish

British Chicken & Leek Pie
Horseradish mash, roast chicken gravy, watercress, pickled shallots

Hastings Smoked Haddock Hash
Caramelised onion, chive beurre blanc, samphire

Baked Scottish Salmon
Crushed potato champ, orange beurre blanc

Celery, Granny Smith Apple & Orange Salad
Toasted walnuts, chicory, sherry caramel, Kentish Blue cheese

Roasted Delicia Pumpkin Salad
Whipped Rosary goat's curd, pumpkin seed pesto, crispy sage, pumpkin oil

—

Christmas Pudding
Vanilla brandy custard

Christmas Eton Mess
Whipped brandy & vanilla cream, mince pie, cranberries, orange

**SAVE 15% OFF**
BOOK BY 31ST OCT
MON-THURS
T&CS APPLY

To redeem the early booking 15% off promotion, simply quote EARLYBIRD2026 in your booking notes or at the time of booking. Terms and Conditions apply. Cannot be used in conjunction with any other offer.

Must be booked in advance. Card details will be taken to confirm the booking. A 25% deposit will be taken 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 DAY LUNCH MENU

£160 PER PERSON, CHILDREN UNDER 12 PAY HALF PRICE
SERVED MIDDAY–4PM

Selection of Canapés & Christmas Bubbles

Cream of Delicia Pumpkin & Sage Soup

Brown butter croutons, toasted pumpkin seeds, crispy sage, pumpkin oil

Hastings Smoked Mackerel Parfait

Granny Smith apple & cucumber jelly, herrings roe, toast

or

Confit Duck & Orange Rillettes

Caramelised onion chutney, house pickles, brioche

or

Jerusalem Artichoke Tartlet

Whipped Bowyer's Brie, Williams pear, sherry caramel, bitter leaves

Roast Norfolk Bronze Turkey

Sausage & sage stuffing, pigs in blankets, garlic & rosemary roast potatoes, shaved Brussels sprouts & chestnuts, whipped parsnip puree & glazed carrot

or

Chump of Kentish Lamb

Spiced braised red cabbage, fondant potato, lamb shoulder ragu stuffed Roscoff onion, redcurrant & lamb sauce

or

Chalk Stream Trout 'En Croute'

Coastal greens, ratte potato champ, lemon & chive beurre blanc, salmon roe

or

Leek, Mushrooms & Celeriac Wellington

Charred hispi cabbage, bitter leaves, mushroom gravy

Valrhona Chocolate & Orange Delice

Spiced clementine, blood orange sorbet, caramelised pecan

or

Brown Butter & Bramley Apple Bakewell Tart

Calvados caramel, cinnamon ice cream

or

Buttermilk & Eggnog Set Cream

Mulled cherries, gingerbread crumb, meringue shards

or

Cheesemakers of Canterbury Cheese Selection

Ashmore Farmhouse, Kentish Blue, Bowyer's Brie, celery, grapes, oatcakes, spiced Mill House pear chutney

Tea, Coffee & Mince Pie

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.

GLUTEN FREE CHRISTMAS DAY LUNCH MENU

£160 PER PERSON, CHILDREN UNDER 12 PAY HALF PRICE
SERVED MIDDAY–4PM

Selection of Canapés & Christmas Bubbles

Cream of Delicia Pumpkin & Sage Soup

Toasted pumpkin seeds, crispy sage, pumpkin oil

Hastings Smoked Mackerel Parfait

Granny Smith apple & cucumber jelly, herrings roe, toast

or

Confit Duck & Orange Rillettes

Caramelised onion chutney, house pickles, toast

or

Jerusalem Artichoke Tartlet

Whipped Bowyer's Brie, Williams pear, sherry caramel, bitter leaves

Roast Norfolk Bronze Turkey

Sausage & sage stuffing, pigs in blankets, garlic & rosemary roast potatoes, shaved brussels sprouts & chestnuts, whipped parsnip puree & glazed carrot

or

Chump of Kentish Lamb

Spiced braised red cabbage, fondant potato, lamb shoulder ragu stuffed Roscoff onion, redcurrant & lamb sauce

or

Chalk Stream Trout 'En Croute'

Coastal greens, ratte potato champ, lemon & chive beurre blanc, salmon roe

or

Leek, Mushrooms & Celeriac Wellington

Charred hispi cabbage, bitter leaves, mushroom gravy

Valrhona Chocolate & Orange Delice

Spiced clementine, blood orange sorbet, caramelised pecan

or

Brown Butter & Bramley Apple Bakewell Tart

Calvados caramel, cinnamon ice cream

or

Buttermilk & Eggnog Set Cream

Mulled cherries, gingerbread crumb, meringue shards

or

Cheesemakers of Canterbury Cheese Selection

Ashmore Farmhouse, Kentish Blue, Bowyer's Brie, celery, grapes, oatcakes, spiced Mill House pear chutney

Tea, Coffee & Mince Pie

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

£160 PER PERSON, CHILDREN UNDER 12 PAY HALF PRICE
SERVED MIDDAY–4PM

Selection of Canapés & Christmas Bubbles

—

Cream of Delicia Pumpkin & Sage Soup

Brown butter croutons, toasted pumpkin seeds, crispy sage, pumpkin oil

—

Jerusalem Artichoke Tartlet

Whipped feta, Williams pear, sherry caramel, bitter leaves

—

Leek, Mushrooms & Celeriac Wellington

Charred hispi cabbage, bitter leaves, mushroom gravy

—

Valrhona Chocolate & Orange Delice

Spiced clementine, blood orange sorbet, caramelised pecan

—

Tea, Coffee & Mince Pie

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

NEW YEAR'S EVE MENU

£115 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 Celeriac & Horseradish Soup

Toasted hazelnut, Granny Smith apple

—

Folkestone Crab

Whipped avocado, black garlic, shaved fennel & dill salad, crispy buckwheat

or

Duck Liver Parfait

Toasted brioche, PX jelly, pickled blackberries, nasturtium, charred onions

or

Butternut Squash Tartlet

Pumpkin seed pesto, roasted conference pear, crispy sage, Canterbury Cobble, bitter leaves

—

Grass Fed Aberdeen Angus Beef Wellington

British winter truffle mash potato, heritage carrots, madeira jus

or

Roast Isle of Sky Halibut

Brown butter whipped cauliflower puree, roasted cauliflower, shellfish bisque, sea purslane

or

Owley Farm King Oyster Mushroom & Caramelised Red Onion Tart

Roscoff onion & fennel puree, whipped goat's cheese, chicory,
pickled walnut ketchup, roasted mushroom jus

—

Baked Basque Cheesecake

Pistachio crumb, boozy cherries, pistachio ice cream

or

Cold Valrhona Chocolate Fondant

Blackcurrant sorbet, hazelnut, praline tuille

or

Wedge of Kentish Blue or Ashmore Farmhouse

Bara Brith, honey glazed Mill House quince, pickled walnut ketchup

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

£115 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

Bread, Salted Butter

—

Cream of Celeriac & Horseradish Soup

Sherry vinegar caramel, toasted hazelnut, Granny Smith apple

—

Folkestone Crab

Whipped avocado, black garlic, shaved fennel & dill salad, crispy buckwheat

or

Duck Liver Parfait

Toasted brioche, PX jelly, pickled blackberries, nasturtium, charred onions

or

Butternut Squash Salad

Pumpkin seed pesto, roasted conference pear, crispy sage, Canterbury Cobble, bitter leaves

—

Grass Fed Aberdeen Angus Beef Wellington

British winter truffle mash potato, heritage carrots, madeira jus

or

Roast Isle of Sky Halibut

Brown butter whipped cauliflower puree, roasted cauliflower, shellfish bisque, sea purslane

or

Owley Farm King Oyster Mushroom & Caramelised Red Onion Tart

*Roscoff onion & fennel puree, whipped goat's cheese, chicory,
pickled walnut ketchup, roasted mushroom jus*

—

Baked Basque Cheesecake

Pistachio crumb, boozy cherries, pistachio ice cream

or

Cold Valrhona Chocolate Fondant

Blackcurrant sorbet, hazelnut, praline tuille

or

Wedge of Kentish Blue or Ashmore Farmhouse

Oat biscuits, honey glazed Mill House quince, pickled walnut ketchup

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

£115 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 Celeriac & Horseradish Soup

Sherry vinegar caramel, toasted hazelnut, Granny Smith apple

—

Butternut Squash Tartlet

Pumpkin seed pesto, roasted conference pear, crispy sage, feta, bitter leaves

or

Smoked Beetroot Tartare

Whipped avocado, blood orange, nasturtium, crispy buckwheat

—

Owley Farm King Oyster Mushroom & Caramelised Red Onion Tart

Onion & fennel puree, chicory, pickled walnut ketchup, pickled grapes, roasted mushroom jus

or

Jerusalem Artichoke Risotto

Black winter truffle, pickled shallots, black garlic, smoked almonds, artichoke crisps

—

Sticky Toffee Pudding

Vanilla Ice cream, fudge sauce

or

Tiramisu

Chocolate ice cream

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.