

*Festive Season*  
*2023*





**FOR A TRULY UNFORGETTABLE  
FESTIVE CELEBRATION IN 2023  
LOOK NO FURTHER...**

A recently-renovated victorian pub in the old bouverie district of Folkestone, complete with a roaring open fire, The Radnor Arms really is the perfect setting for your work Christmas function or special family occasion.

Available from mid November until Christmas Eve, our festive party menu offers a delicious sit-down celebration, or for larger more informal gatherings opt for our Bowl Food selection, served canapé style.

The real highlight however has to be our stunning Christmas Day menu, designed to make Christmas Day unforgettable for all the family. Make sure you book early to avoid disappointment!

Round off the festive season & celebrate the arrival of the new year in style, we've a fantastic feasting menu available for your whole party to enjoy. Make a night of it - we'll have entertainment from DJ Jamie Bennett from 8pm till late!

**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.**

**THE RADNOR ARMS**

**CHRIST CHURCH ROAD, FOLKESTONE, KENT, CT20 2SX  
01303 254 435  
INFO@RADNORARMSFOLKESTONE.CO.UK**

## FESTIVE PARTY MENU

2 COURSES £30.95 PER PERSON / 3 COURSES £35.95 PER PERSON  
AVAILABLE MONDAY - SATURDAY  
FROM 20TH NOVEMBER TO CHRISTMAS EVE LUNCH

### STARTER

Wood Fired Celeriac Soup, Chermoula, Toasted Hazelnuts *(Vegan)*

or

Salmon Gravlax, Horseradish Cream, Dill, Docker Bread

or

Ham Hock Croquette, Celeriac Remoulade, Burnt Apple

or

Heritage Beetroot, Goats Curd, Endive, Candied Walnut

### MAIN

Stuffed Breast of Norfolk Turkey, Properly Garnished

or

Dome Baked Cod 'Alla Carlina', Hazelnuts, Crispy Potatoes, Sriracha

or

Smoked Aubergine, Fried Curry Leaves, Tahini Miso, Fried Pistachios & Pomegranate Molasses *(Vegan)*

or

Grass fed 10oz Sirloin Steak, Creamed Yukon Gold Potatoes, Bordelaise Sauce - £8.00 supplement

### PUDDING

Christmas Pudding, Brandy Butter, Custard

or

Fig Leaf and Cinnamon Burnt Cream, Buckwheat Shortbread

or

Wood Fired Cherries, Chocolate Delice, Feuille de Brick *(Vegan)*

or

Kent & East Sussex Cheese, Walnut and Frangipane Tart, F&M Honey - £5.00 supplement

Tea, Coffee, Mince Pies

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.

## **BOWL FOOD MENU**

**£30 PER PERSON - MINIMUM OF 20 PEOPLE, MUST BE TAKEN BY THE WHOLE PARTY  
SERVED CANAPÉ STYLE, VEGAN OPTIONS AVAILABLE ON REQUEST**

**AVAILABLE MONDAY - SATURDAY  
FROM 20TH NOVEMBER TO CHRISTMAS EVE LUNCH**

### **FIRST COURSE**

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Mini Slider Beef Burgers, Iceberg, Cheddar, Brioche Bun

Fish Tostada, Lemon Mayo, Pickles, Dill

Lamb Kofta, Tzatziki, Pomegranate Molasses

### **TO FOLLOW**

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Linguine 'Cacio e Pepe'

Sicilian Caponata Salad, Crispy Capers, Wild Herbs

Skin on Rosemary Fries

Mini Corn on the Cob

### **PUDDING**

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*Choose one for the group –*

Spiced Chocolate Truffles

Mini Pavlova

Mini Chocolate Delice

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.

# CHRISTMAS DAY LUNCH MENU

£110 PER ADULT / £55 PER CHILD UNDER 12  
MIDDAY ARRIVAL. GUESTS SEATED AT 12:30PM

## APPETISER

Wood Fired Celeriac Soup, Chermoula, Toasted Hazelnuts *(Vegan)*

## STARTER

Salmon Pastrami, Horseradish Cream, Pickles, Dill

or

Beef Cheeks, Yukon Gold Potatoes, Celeriac Remoulade

or

Heritage Beetroot, Goats Curd, Endive, Candied Walnuts

## MAIN

Stuffed Breast of Norfolk Turkey, Properly Garnished

or

Braised Brill on the Bone, Mushroom and Truffle butter, Pommes Anna

or

Slow Burner Brisket of Beef, Creamed Potato, Braised Silver Skin Onions, Bordelaise Sauce

or

Smoked Aubergine, Fried Curry Leaves, Tahini Miso, Fried Pistachios & Pomegranate Molasses *(Vegan)*

## PUDDING

Christmas Pudding, Brandy Butter, Custard

or

Fig Leaf and Cinnamon Burnt Cream, Buckwheat Shortbread

or

Wood Fired Cherries, Chocolate Delice, Feuille de Brick *(Vegan)*

or

Kent & East Sussex Cheese, Walnut and Frangipane Tart, F&M Honey - £5.00 supplement

Must be booked and pre-ordered in advance, either via phone or email. Preorders are required no later than 14 days in advance. A 50% deposit will be taken to confirm the booking with the balance due by 1st December. Full cancellation of the booking must be made no later than 1st December, after which the deposit will become non-refundable. Prices inclusive of VAT. Service charge not included.

## NEW YEAR'S EVE FEAST MENU

THIS STUNNING MENU HAS BEEN CREATED BY HEAD CHEF NIEL TALAN TO CELEBRATE THE ARRIVAL OF THE NEW YEAR IN STYLE. MAKE A NIGHT OF IT - WE'LL HAVE ENTERTAINMENT FROM DJ JAMIE BENNETT FROM 8PM TILL LATE!

£85 PER PERSON - EACH COURSE IS DESIGNED TO BE SHARED BY THE WHOLE TABLE

GUESTS ARE WELCOMED WITH A GLASS OF SIMPSONS CHALKLANDS CUVÉE ON ARRIVAL

### TO START

ALL DISHES WILL BE SERVED IN THE MIDDLE OF THE TABLE TO SHARE

Crispy Olives, Spiced Yoghurt, Green Oil  
Smoked Short Rib Croquette, Pickled Walnut Mayonnaise  
Pastrami Cured Salmon, Docker Bread, Jersey Butter  
Smoked Cod's Roe, Crudities, Endive Leaves

FANCY A VEGETARIAN STARTER? OPT TO REPLACE ONE OF THE DISHES ABOVE -  
Wood Fired Beetroot Skewer, Tahini, Miso Dressing

ADD A LITTLE EXTRA? (£15 SUPPLEMENT)  
Baked Camembert, Black Garlic, Caramelised Onion, Flatbread, Pickles

### MAINS

YOUR CHOICE OF FEAST - PRESENTED TO THE ENTIRE PARTY & SERVED AT THE TABLE

16hr Slow Roast Romney Marsh Lamb Shoulder, Mint Glaze  
*Roasted Potatoes, Charred vegetables, Shiso, Wild Garlic Hot Sauce, Lamb Fat Overnight Flatbread*  
or  
Woodfire Smoked Monkfish Tail, Steamed Mussels & Prawns, Lemon & Chilli Beurre Blanc  
*Buttered Potatoes, Roasted Hispi Cabbage, Tomato & Sunflower Seed Pesto, Bitter Salad, Burnt Lemon*

VEGETARIAN MAIN COURSE AVAILABLE UPON REQUEST. CAN BE SERVED TO THE WHOLE PARTY OR A SINGLE GUEST -  
Whole Overnight Salt Baked Celeriac with Lemongrass

### TO FINISH

CHOOSE ONE SPECTACULAR DESSERT FOR YOUR PARTY TO SHARE

Pavlova, Winter Berry Spiced Compote, Raspberry Sorbet, Meadow Sweet Oil  
or  
Baked Camembert, Black Garlic, Caramelised Onion, Flatbread, Pickles

To be shared by the whole table. Available for tables of 2, 4, 6, 8 or 10. Must be booked & pre-ordered in advance. Pre-order required no later than 7 days prior to the event with your table's choice of main course & dessert along with any dietary requirements & supplementary starters. A £40 deposit per person is required to confirm the booking which is non-refundable after Monday 18th December. While every attempt will be made to accommodate dietary requirements, in some cases this may not be possible.