

Festive Season
2024



**FOR A TRULY UNFORGETTABLE
FESTIVE CELEBRATION IN 2024
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 25th 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 five course Christmas Day menu, designed to make Christmas Day unforgettable for all the family. Make sure you book early to avoid disappointment...

- EARLY BIRD XMAS OFFER -

BOOK ANY OF OUR FESTIVE MENUS FOR GROUPS OF 8 OR MORE PEOPLE, LUNCH OR DINNER, AND RECEIVE 15% OFF THE ADVERTISED MENU PRICE PER HEAD. OFFER APPLIES ON THE FOLLOWING DATES: NOVEMBER 25TH-27TH, DECEMBER 2ND-4TH, DECEMBER 9TH-11TH

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

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

£31.95 FOR 2 COURSES / £36.95 FOR 3 COURSES
AVAILABLE MONDAY - SATURDAY
FROM 25TH NOVEMBER TO CHRISTMAS EVE LUNCH

Christmas Crackers

STARTER

Smoked Leek & Yukon Gold Broth, Fermented Garlic, Herb Oil

Beetroot Cured Salmon, Horseradish Emulsion, Bitter Leaves, Sherry Cured Beetroot, Orange Vinaigrette

Chicken Liver Parfait, Date Molasses, Mandarin, Buckwheat Crackers

Ember Roasted Butternut Squash, Canterbury Goat Cheese, Endive, Caramelised Walnut Dressing

MAIN

Bacon Wrapped Stuffed Turkey Breast, Pigs in Blankets, Roast Potatoes,
Shaved Sprouts & Chestnuts, Honeyed Parsnip & Carrot

Woodfire Roasted Cornish Hake, Saffron & Mussel Broth, Patatas Bravas, Sea Purslane

Salt Baked Celeriac, Delicia Pumpkin Puree, Tahini Miso, Toasted
Pumpkin Seeds, Pomegranate & Parsley Dressing

10oz Aberdeen Angus Rib-eye Steak, Barbequed Hispi, Creamed Yukon Gold
Potatoes, Crispy Onion, Red Wine Sauce - *£10 supplement*

PUDDING

Christmas Pudding, Physalis Fruit, Cinnamon Brandy Butter and Custard

Fig Leaf & Clementine Burnt Cream, Toasted Seed Cracker

Dulce De Leche Chocolate Mousse, Milk Ice Cream, Toasted Hazelnut

Cheesemakers of Canterbury Cheese Selection,
Walnut & Honey Frangipane Tart - *£5 supplement*

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.

CHRISTMAS DAY LUNCH MENU

£125 PER PERSON
MIDDAY ARRIVAL. GUESTS SEATED AT 12:30PM

Bubbles on Arrival

APPETISER

Truffled Jerusalem Artichoke Soup, PX Sherry Glazed Chestnuts

STARTER

Chicken Liver Parfait, Date Molasses, Mandarin & Buckwheat Crackers

Beetroot Cured Salmon, Feuille De Brick, Fig Leaf & Miso Emulsion, Exmoor Caviar

Ember Roasted Butternut Squash, Canterbury Goat Cheese Endive, Caramelised Walnut Dressing

Dorset Crab Arancini, Brown Crab Mayo, Cacio e Pepe Sauce

MAIN

Roast Norfolk Turkey with all the Trimmings

Braised Brill on the Bone, Pommies Anna Potatoes, Smoke Butter Sauce, Seaweed & Finger Lime

Aged Rump-cap of Beef, Braised Ox Cheeks, Roscoff Onion,
Mushroom & Walnut Ketchup, Whipped Yukon Gold, Smoked Beef Sauce

Baked Celeriac, Delicia Pumpkin Puree, Tahini Miso, Toasted Pumpkin Seeds,
Pomegranate & Parsley Dressing

PUDDING

Christmas Pudding, Physalis Fruit, Cinnamon Brandy Butter and Custard

Fig Leaf & Clementine Burnt Cream, Toasted Seed Cracker

Dulce De Leche Chocolate Mousse, Milk Ice Cream, Toasted Hazelnut

Cheesemakers of Canterbury Cheese Selection, Walnut & Honey Frangipane Tart

Tea, Coffee & Christmas Pudding Fudge