

Festive Season
2025



FOR A TRULY UNFORGETTABLE FESTIVE CELEBRATION IN 2025 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 24th 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 four course Christmas Lunch menu, designed to make Christmas Day unforgettable for all the family.

Make sure you book early to avoid disappointment...

- PRIVATE HIRE AVAILABLE -

PLEASE SPEAK TO A MEMBER OF THE TEAM TO FIND OUT MORE

**LIMITED AVAILABILITY, BOOK EARLY TO RAISE A GLASS
WITH US THIS CHRISTMAS!**

**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

£33.50 FOR 2 COURSES / £38.50 FOR 3 COURSES
AVAILABLE MONDAY - SATURDAY
FROM 24TH NOVEMBER TO CHRISTMAS EVE LUNCH

STARTER

Celeriac & Hazelnut Soup, Compressed Apple, Celeriac Crisp, Docker Sourdough *(Vegan)*

or

Beetroot Cured Salmon, Horseradish Emulsion, Bitter Leaf Salad, Calamansi Vinaigrette, Feuille De Brick

or

Sicilian Arancini, Beef Cheeks, Cave Aged Manchego, Black Truffle Mayo

or

Roasted Canterbury Goat Cheese, Mulled Beetroot, Red Chicory, Sherry & Caramelised Walnut Dressing

MAIN

Bacon Wrapped Stuffed Turkey Breast, Roasted Carrot, Shaved Brussels Sprouts & Chestnut, Whipped Honeyed Parsnip, Roasted Koffman's Potatoes, Pigs in Blankets, Cranberry Sauce, Gravy

or

Woodfired Fillet of Hake, Trout Roe, Mussel Velouté, Sea Purslane & Butter Poached Potatoes

or

Butternut Squash Risotto, Roasted Pumpkin, Pine Nuts, Persillade Dressing, Cep Powder *(Vegan)*

or

10oz Grass Fed Rib Eye Steak, Truffled Mash,
Barbequed Hispi, Café de Paris Butter - £15 supplement

PUDDING

Christmas Pudding, Physalis, Cinnamon Brandy Butter, Custard

or

Double Caramel Eggnog Flan, Crema Batida, Toasted Seed Cracker, Cinnamon

or

Chocolate Delice, Dulce Leche, Preserved Black Forest Compote, Toasted Hazelnut *(Vegan)*

or

Kent & East Sussex Cheese, Walnut Frangipane Tart, F&M Honey

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 (£20.00 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

£135 PER PERSON
MIDDAY ARRIVAL. GUESTS SEATED AT 12:30PM

APPETISER

Celeriac & Hazelnut Velouté, Compressed Apple, Celeriac Crisp, Tarragon Oil

STARTER

Beetroot Cured Salmon, Horseradish Emulsion, Bitter Leaf Salad,
Calamansi Vinaigrette, Feuille De Brick

or

Butter Poached King Prawns, Trout Roe, Shredded Gem,
Avocado, Marie Rose Sauce, Buckwheat Crackers

or

Roasted Canterbury Goat Cheese, Mulled Beetroot, Red Chicory,
Sherry & Caramelised Walnut Dressing *(Vegan available)*

or

Agnolotti Del Pin, Slow Burner Beef Cheeks, Cacio e Pepe, Parmesan Foam

MAIN

Roast Norfolk Turkey, Roasted Carrot, Shaved Brussels Sprouts & Chestnut,
Whipped Honeyed Parsnip, Roasted Koffman's Potatoes, Pigs in Blankets, Cranberry Sauce, Gravy

or

Dome Roasted Bone in Brill, "Simpsons Cuvée" Beurre Blanc,
Pommes Anna, Slow braised Hispi, Exmoor Caviar

or

Aged Beef Rump Cap, "Pommes Aligot a la Truffle",
Mushroom Ketchup, Charred Leaves, Smoked Bone Beef Jus

or

Butternut Squash Risotto, Roasted Pumpkin, Pine Nuts,
Persillade Dressing, Cep Powder *(Vegan)*

PUDDING

Christmas Pudding, Physalis, Cinnamon Brandy Butter, Custard

or

Double Caramel Eggnog Flan, Crema Batida, Toasted Seed Cracker, Cinnamon

or

Chocolate Delice, Dulce Leche, Preserved Black Forest Compote, Toasted Hazelnut *(Vegan)*

or

Kent & East Sussex Cheese, Walnut Frangipane Tart, F&M Honey

Mince Pies

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.