

THE BAR & KITCHEN

Festive events & dining menus

Our Bar & Kitchen festive menu creates the perfect experience for 11-25 guests, devoured between family, friends or colleagues whilst enjoying the sea views.

If you'd like to enquire about hiring our Bar & Kitchen for groups exceeding 25 guests, please do get in touch | events@rockwater.uk



THE BAR & KITCHEN

FESTIVE MENU

11-25 guests | Hire exclusively for 25-65 guests

Our Bar & Kitchen festive menu creates the perfect experience, devoured between family, friends or colleagues whilst enjoying the sea views.

3 courses and drinks package, £68 per person

DRINKS

A GLASS OF FIOL PROSECCO

HALF A BOTTLE PER PERSON OF EITHER

Garnacha Blanca, Care, Spain

Garnacha Tinto, Care, Spain

STARTERS

A SELECTION OF SMALL PLATES

MAIN

PULLED BEEF

Harissa Potatoes, Celeriac Purée, Chestnut Kale

TURKEY

Pigs, Camembert and Sage Calzone, Rocket, Cranberry

SALT BAKED BEETROOT WELLINGTON **PB**

Black Bean and Garlic Stuffing, Kale, Spinach and Poblano

FILLET OF HAKE *

Quinoa Fritter, Sea Beans, Chard, Sprouts, Aji Butter Sauce

DESSERT

CHRISTMAS CAKE BAKLAVA

Cream

CHAMPAGNE SORBET ***PB**

ALLERGENS

(*) NO GLUTEN CONTAINING INGREDIENTS (PB) PLANT-BASED (N) CONTAINS NUTS

An optional service of 12.5 % will be added to your bill. Please inform a member of our team of any allergies or dietary requirements. We run an open kitchen and therefore cannot guarantee that any item will be 100% allergen free from unintentional allergens, namely sesame, soya, crustaceans and fish due to cross contamination. Please note this menu is seasonal and subject to change. We are a cashless venue

