

# THE ROOF TERRACE

## *Festive events & dining menus*

---

*Our Roof Terrace festive group dining menus create the perfect experience for 11-40 guests.*

*If you'd like to enquire about hiring our Roof Terrace exclusively, please do get in touch | [eventsbranksome@rockwater.uk](mailto:eventsbranksome@rockwater.uk)*



# THE ROOF TERRACE

## SHARING MENU

11-40 guests | Hire exclusively for 60-100 guests

Our Roof Terrace menu creates the perfect group dining experience. All dishes are served in a sharing style to your table.  
£55 per person.

### SHARING MENU

---

SOURDOUGH ROLL, MARMITE BUTTER

EDAMAME

*Chilli, Nori Salt*

GRILLED TIGER PRAWNS

*Fermented Chilli Butter, Burnt Orange*

SEABASS CEVICHE

*Burnt Baby Corn, Pickled Onion, Jalapeño dressing*

LAMB CUTLETS

*Almond Aioli, Pomegranate Molasses*

GRILLED CHICKEN YAKITORI

*Sweet Nashi Pear, Pickled Chilli & Cucumber Salad*

GRILLED HISPI CABBAGE

*Bagna Claude Sauce, Crispy Lilliput, Lemon Balm Oil*

SEARED SCALLOPS

*Burnt Cauliflower Purée, Charred Endive & Apple Balsamic*

BUTTERED SEASONAL GREENS, MINT OIL

### ADDITIONAL LARGE PLATES

---

GRILLED WHOLE LEMON SOLE

65

*Wakame & Shrimp Salad*

BEEF SHORT RIB

85

*Pico De Gallo, Sour Cream, Avocado Purée, House Salad, Soft Flour Tortillas*

FRUITS DE MER

100

*Native Pearls of the Sea including Grilled Lobster, Nori Butter, King Prawns, Flame Smoked Salmon, Handpicked Crab Pots, Jersey Oysters, Tuna Tataki, Lobster & Crayfish Cups, Shallot Vinegar, Lemon, Daikon Oroshi, Lemon Aioli, Seaweed, Tamari Buttered Potatoes*

### DRINKS PACKAGE\*

23pp

---

A GLASS OF FIOL PROSECCO

HALF A BOTTLE PER PERSON OF EITHER

*Garnacha Blanca, Care, Spain*

*Garnacha Tinto, Care, Spain*

### ALLERGENS

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

*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.*