



Festive Season 2026



FOR A TRULY UNFORGETTABLE FESTIVE CELEBRATION IN 2026 LOOK NO FURTHER...

With Christmas fast approaching and those all important festive party gatherings to plan, why not head beachside this year? Celebrate the Christmas season with friends, family or colleagues at Little Rock with our Festive Party Menu, offering a delicious 3 course sit-down celebration—available from 27th November to 23rd December, subject to festive opening times.

— BOOK EARLY & SAVE 15% —

Book by 31st October to dine from our festive party menu between 27th November & 23rd December and enjoy 15% off your celebration.

TO REDEEM QUOTE EARLYBIRD2026 ON BOOKING NOTES OR AT TIME OF BOOKING

Terms and conditions apply. Cannot be used in conjunction with any other offer.

PLANNING A LARGER GATHERING THIS FESTIVE SEASON? PRIVATE HIRE FESTIVE PARTY NIGHTS AT LITTLE ROCK & THE PILOT

From 27th November, celebrate Christmas in style with our exclusive festive party nights, available Monday to Sunday. Perfect for team celebrations or groups of friends looking for a private space to make the season unforgettable.

£55 PER PERSON INCLUDES:

Welcome festive cocktail at The Pilot

Three-course sit down festive menu at Little Rock

After-party back at The Pilot with your own dedicated DJ & dancing

Private hire for 20–40 guests (minimum 20).

Prefer something more informal? A standing buffet menu is also available on request for groups of up to 50 people.



**MAKE YOUR FESTIVE PARTY NIGHT ENQUIRY
ONLINE AT [THEROCKSALTGROUP.COM/HIRE](https://therocksaltgroup.com/hire)**

**TO MAKE A BOOKING OR FOR MORE INFORMATION
PLEASE DO NOT HESITATE TO GET IN TOUCH.**

LITTLE ROCK
FOLKESTONE HARBOUR, CT20 1QH
01303 762565
[INFO@LITTLEROCKFOLKESTONE.CO.UK](mailto:info@littlerockfolkestone.co.uk)

FESTIVE PARTY MENU

£35 FOR 2 COURSES / £40 FOR 3 COURSES
AVAILABLE FROM 27TH NOVEMBER TO 23RD DECEMBER
PRIVATE HIRE OPTIONS AVAILABLE UPON REQUEST

STARTER

Celeriac Soup, Roasted Hazelnuts, Granny Smith Apple, Celery, Toasted Sourdough

Crayfish & Avocado Cocktail, Baby Gem Lettuce, Apple, Mary Rose Sauce

Smoked Salmon & Beetroot Tartare, Horseradish Crème
Fraîche, Pickled Cucumber, Rye Toast

MAIN

Butternut Squash & Mushroom Wellington, Maple-glazed Heritage
Carrots, Mushroom Purée, Cranberry Red Wine Jus

Hot Shellfish Bisque, Mussels, Prawns, Clams, Oysters, Samphire, Sourdough

Bacon-Wrapped Stuffed Turkey Breast, Roasted Carrot, Brussels
Sprouts with Chestnuts, Honeyed Parsnip, Roasted Koffman's
Potatoes, Pigs in Blankets, Cranberry Sauce, Gravy

Pan-Fried Salmon, Crushed Herb Potatoes, Garlic-buttered
Spinach, Champagne & Chive Beurre Blanc

PUDDING

Clementine Posset, Cranberry Compote, Ginger Biscotti

Christmas Pudding, Brandy Custard or Ice Cream

Spiced Apple & Blackberry Crumble, Custard or Ice Cream



SAVE 15% OFF
BOOK BY 31ST OCT

T&CS APPLY

To redeem the early booking 15% off promotion, simply quote EARLYBIRD2026 in your booking notes or at the time of booking. Terms and Conditions apply. Cannot be used in conjunction with any other offer.

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 (50% of the price 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.