

THE LONDON & PARIS

EST 1854

HOTEL & SEAFOOD RESTAURANT - FOLKESTONE HARBOUR

SUSTAINABLE & ETHICAL
KENTISH SEAFOOD & PRODUCE
AT IT'S BEST

CHRISTMAS PARTY SET MENU

3 COURSES £38 (PER PERSON)

TO START

HOMEMADE BREAD & SEAWEED BUTTER



STARTERS

CREAMY FISH SOUP
W/homemade toasted bread

BETROOT CURED SALMON
W/coal roasted beetroot jam, grated horseradish & pickles

GRILLED PEACH BURRATA
Chargrilled peaches w/pickled walnuts, honey & rapeseed oil

COAL FIRED KING PRAWNS
W/garlic & chilli parsley butter sauce



MAIN

MARKET FISH PITHIVIER
Local market fish & salmon, tartare parsley butter sauce, greens & new potatoes

32 DAY AGED GRASS-FED SIRLOIN
W/pickled charred brown onion, roasted pink fir potatoes, greens,
madeira & beef jus (£10 supplement)

ROASTED LOIN OF COD
W/orange & fennel sauce, greens, new potatoes & house pickles

PEARL BARLY RISOTTO
Coal kissed butternut squash, baby spinach, toasted pine nuts & sage

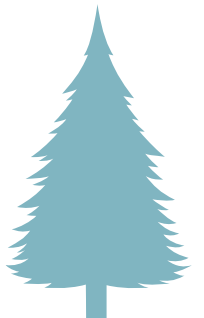
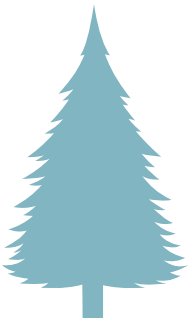


DESSERTS

CHOCOLATE ORANGE GANACHE
Dark chocolate infused with orange, served with homemade honeycomb

HOT TODDY PAVLOVA
W/whisky & spice-infused pears, caramel sauce & honey whipped cream

CHEESE PLATE
(£2 supplement)
w/chutney & spiced apple jam



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.