

Events @



THE MARINER





Christmas Parties

Host a perfect Christmas party in a space that works for you!

We offer private and semi-private areas that can accommodate up to 30 seated dining guests or over 90 non-seated guests, making them perfect for any size of celebration.

Flexible deposit terms and **no-minimum spend** requirement to take the stress out of organizing your celebration.

A variety of sit-down and canapé/board choices are available.

We are always happy to work with you on a bespoke menu to fully satisfy your needs.

Wine pairings, late-night snacks, and arrival drinks packages are all available.

For private events you can bring your own DJ or live music, or pick from our selection of local acts.

Contact Steve on 01303 905071 or hello@themarinerfolkestone.com to discuss your booking needs.



Grazing Boards £16 per person

Moons Green Kentish Charcuterie

Pork Shoulder
Spanish-style Chorizo
Garlic Saucisson
Chilli Beef Bresaola
Hellfire Beer Bullets

Canterbury Cheese

Ashmore Cheddar
Bowyer's Brie
Kingcott Blue
Ellie's Goats Cheese

Warm Sourdough Bread, Crackers, Cornichons, Grapes,
Apple & Chutney

Desserts

Chilli Chocolate Fudge Truffles
Salted Caramel Brownie Bites
Aperol Spritz Jelly



Canapés £14 per person

Bites

Turkey Skewers

Pigs In Blankets

Smoked Folkestone Mackerel Parfait Crostini

Soy & Cranberry Chicken Wings

Mushroom Arancini (VG)

Desserts

Chocolate & Ginger Brownie Bites

Lemon Vodka Jellies



2 COURSES £32 | 3 COURSES £36

STARTERS

King Prawn & Kentish Chorizo garlic butter, smoked paprika, sourdough
Smoked Mackerel Scotch Egg watercress, mustard mayo, pickled cucumber
Duck Rillettes cherry & port chutney, toasted sourdough, pickled walnuts
Roast Beetroot & Whipped Tahini (VG/GF) orange, hazelnut, rocket, balsamic

MAINS

Roast Turkey Breast & Confit Leg

sage & onion stuffing, bread sauce, pigs in blankets, all the trimmings

Slow-Roasted Kentish Beef Short Rib (GF) +£4

horseradish mash, roasted roots, crispy onions, red wine jus

Roast Cod Loin

crushed potatoes, braised leeks, roasted cauliflower, caper & brown butter sauce

Wild Mushroom & Chestnut Pithivier (VG)

roast potatoes, winter vegetables, cranberry & thyme jus

PUDDINGS

Warm Chocolate & Ginger Tart orange crème fraîche, chocolate sauce

Spiced Christmas Pudding brandy sauce, vanilla ice cream

Spiced Apple & Cranberry Crumble (VG/GF) oat & almond crumble, vegan ice cream

Tea or coffee & a mince pie £4

