

THE FESTIVE SEASON

at Rockwater



ROCKWATER.UK | HOVE@ROCKWATER.UK | @ROCKWATERHOVE





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 | events@rockwater.uk



THE ROOF TERRACE

SHARING MENU

11-40 guests | Hire exclusively for 70-100 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

EDAMAME ^{*/PB}

Negi Oil, Shio Kombu

KIMCHI RICE ^v

Green Onions, Furikake, Fried Garlic, Cured Egg Yolk

TUNA

Sashimi Grade Tuna, Tobiko Aioli, Unagi Glaze

HEARTS OF PALM 'CRAB CAKES' ^{*/PB}

Edamame Purée, Yuzu Shichimi Dressing

HAKE NITSUKE ^{*}

Soy Broth, Ginger, Spinach Choi

PORK

Anake Braised Pork, Apple Yuzu Gel, Shredded Onion, Sesame, Coriander

CRAB

Potted White Crab Meat, Nori Butter, Sourdough

SOURDOUGH, MISO BUTTER, BALSAMIC

ROASTED POTATOES, TERYAKI

ADDITIONAL LARGE PLATES

OYSTERS ^{*}

23

½ Dozen Jersey Oysters Mignonette, Lemon, Tabasco

SEAFOOD PLATTER ^{*}

65

Jersey Oysters, King Prawns, Tuna Tataki, Crab Pot, Chilli Ponzu, Miso Hollandaise

LOBSTER ^{*}

80

Grilled Whole Lobster, Thermidor Cheese Fondue, Lemon Aioli, House Salad, Tamari Buttered Potatoes

BEEF SHORT RIB

85

4 Bone Short Rib Kalbi, Sushi Rice, Katsu, Miso vegetable Salad, Kewpie

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 FIOLE 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.

THE ROOF TERRACE

PREMIUM SHARING MENU

11-40 guests | Hire exclusively for 70-100 guests

Our Roof Terrace Group Dining menu creates the perfect experience. All dishes are served in a sharing style to your table.
£68 per person.

ON ARRIVAL

SUSSEX SPARKLING

A Glass of Court Garden Classic Cuvée, Ditchling

TWO JERSEY OYSTERS MIGNONETTE

Lemon, Tabasco

SHARING MENU

EDAMAME */PB

Negi Oil, Shio Kombu

KIMCHI RICE v

Green Onions, Furikake, Fried Garlic, Cured Egg Yolk

TUNA

Sashimi Grade Tuna, Tobiko Aioli, Unagi Glaze

HEARTS OF PALM 'CRAB CAKES' */PB

Edamame Purée, Yuzu Shichimi Dressing

HAKE NITSUKE

Soy Broth, Ginger, Spinach Choi

PORK

Anake Braised Pork, Apple Yuzu Gel, Shredded Onion, Sesame, Coriander

CRAB

Potted White Crab Meat, Nori Butter, Sourdough

SOURDOUGH, MISO BUTTER, BALSAMIC

ROASTED POTATOES, TERYAKI

ADDITIONAL LARGE PLATES

OYSTERS *

½ Dozen Jersey Oysters Mignonette, Lemon, Tabasco

23

SEAFOOD PLATTER *

Jersey Oysters, King Prawns, Tuna Tataki, Crab Pot, Chilli Ponzu, Miso Hollandaise

65

LOBSTER *

Grilled Whole Lobster, Thermidor Cheese Fondue, Lemon Aioli, House Salad, Tamari Buttered Potatoes

80

BEEF SHORT RIB

4 Bone Short Rib Kalbi, Sushi Rice, Katsu, Miso vegetable Salad, Kewpie

85

FRUITS DE MER *

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 Orosi, Lemon Aioli, Seaweed, Tamari Buttered Potatoes

100

WINE PACKAGE

16pp

HALF A BOTTLE PER PERSON OF EITHER

Garnacha Blanca, Care, Spain

Garnacha Tinto, Care, Spain

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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

BRAISED BLADE FILLET

Adobo sweet potato mash, peppers, onion, burnt tomato salsa

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

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EVENTS MENUS

Semi exclusive & private hire events

Rockwater is guardian to some of the best views of the beachfront, offering a beautiful location to accommodate different styles of events for any occasion.

Our dedicated events team are here to work with you to curate and design your event, incorporating bespoke requirements to ensure a memorable experience.

Our Roof Terrace and Lodge are available for private hire throughout the year for both exclusive and semi-exclusive use.

*Submit your event enquiry on the Private Hire page on our website
www.rockwater.uk | or email us: events@rockwater.uk*



EVENT MENUS

CANAPÉ MENU

*Our canapé menu for 20 guests or more is the ideal accompaniment to your occasion.
Please select up to 6 styles of canapé, a minimum order of 40 of each canapé is required.
3.50 per canapé*

MEAT

TURKEY, YORKSHIRE PUDDING, CRANBERRY
NDUJA, CHESTNUT MUSHROOM WELLINGTON
PIGS IN BLANKETS, BACON & ONION CHUTNEY
PANCETTA CRISP, GOATS CHEESE, FIG

FISH

LOBSTER COCKTAIL, CRISPY SEAWEED
SALMON WELLINGTON, DIJON MUSTARD & DILL
SEARED SCALLOP, PEA , MINT & CHIVE SALSA
SMOKED TROUT, WASABI SOUR CREAM, BLINIS

PLANT - BASED

CARAMELISED ONION, PLANT-BASED FETA TARTELETTES
BEETROOT, PLANT-BASED CREAM CHEESE ARANCINI
BUTTERNUT SQUASH & SAGE EN CROÛTE
BABY ARTICHOKE BRUSCHETTA , BASIL GEL

ALLERGENS

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LIGHT BITE BOWLS

*Our Light Bite Bowl menu is the ideal accompaniment to your occasion.
Please select up to 5 bowls, a minimum order of 20 of each bowl is required.
7.5 per bowl*

BUTTERNUT SQUASH **PB**

Harissa Tikka, Black Bean Salsa, Chestnut Dukkah, Coconut Yoghurt

WINTER BUDDHA BOWL **PB**

*Quinoa, Carrot & Harissa Purée, Turmeric Sweet Potatoes, Sumac Cauliflower,
Black Beans, Roasted Sprouts, Pumpkin Seeds*

KOREAN

*Sticky Fried Chicken Or Sticky Cauliflower, Kale & Kimchi Slaw, Salad Leaves,
Sesame Seeds*

LOBSTER MAC

Pasta, Lobster Bisque, Crayfish, Rocket

PORK BELLY *

Sweet Potato, Pineapple, Sriracha

DENGAKU AUBERGINE */**PB**

Red Miso, Wakame, Daikon, Sesame

CAESAR SALAD

Seasonal Sprouts, Radicchio, Garlic Croutons, Parmesan, Anchovies, Caesar Dressing

KING PRAWNS *

Cos Lettuce, Avocado Sumac Cocktail Sauce

BEEF *

Pulled Blade Of Beef, Harissa Potatoes, Cucumber

RICE BOWL

Flaked Salmon Or Fried Smoked Tofu, Sticky Rice, Edamame, Kewpie, Furikake

SEASONAL ADDITIONS

2 bowls for £7

SLICED BUTTERBALL TURKEY

*Salt Roast Potato, Maple Glazed Chantenay Carrot, Brussel Sprouts,
Sage & Onion Stuffing, Giblet Jus*

PORTOBELLO STEAK **PB**

*Salt Roast Potato, Maple Glazed Chantenay Carrot, Brussel Sprouts, Sage & Onion
Stuffing, Vegetable Jus*

ALLERGENS

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SCAN TO SUBMIT YOUR ENQUIRY
OR
GET IN TOUCH
bookings@rockwater.uk

