

CHRISTMAS AT  
**ROCKWATER**  
HOVE

MAKING SPIRITS BRIGHT  
*18th November - 24th December 2024*



# STEP INTO A ROCKWATER CHRISTMAS

Join us for a magical festive season and savour seasonally inspired feasts, sip on handcrafted holiday cocktails, reconnect with loved ones, celebrate with colleagues, create new traditions and make the most of this wonderful time of year.

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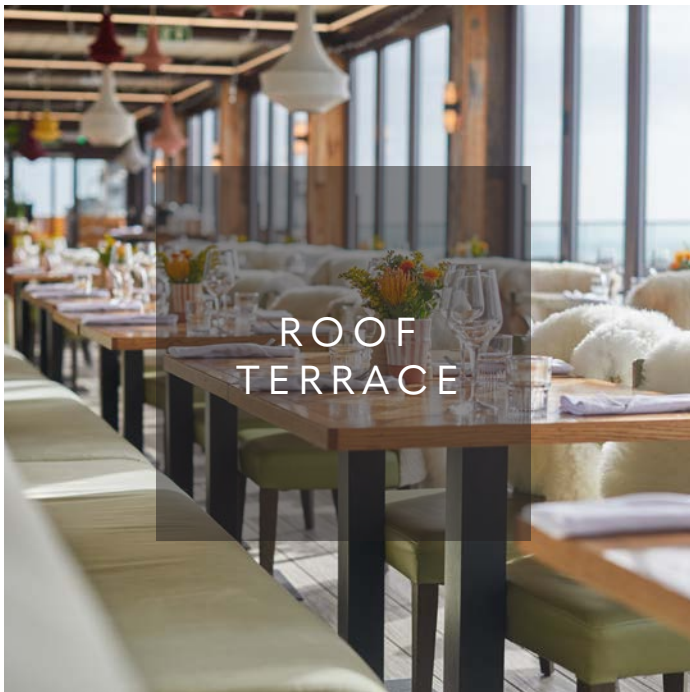
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A  
BEAUTIFUL  
SPACE FOR  
EVERY  
OCCASION



## BAR & KITCHEN

Step into the charming warmth of our Bar & Kitchen, a cosy space with restaurant, lounge and bar seating, as well as a fire to sip winter warmers next to.

Available for group dining for up to 40 guests, with a three-course set menu that takes you on a festive culinary journey, celebrating the flavours of the season. Intimate standing events can also be accommodated in the Lounge area for up to 30 guests, accompanied by a seasonal canapé or light bite bowl menu.

[VIEW THE MENUS](#)

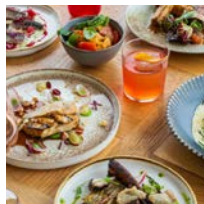


## ROOF TERRACE

Our Roof Terrace transforms in winter with twinkling fairy lights, furnishings draped in sheepskins and a wood burning stove to cosy up to.

Available for seated dining for up to 100 guests and for exclusive hire for standing events from 70 - 200 guests.

[VIEW THE MENUS](#)



## THE LODGE

The Lodge exudes warmth and comfort, making it an ideal venue to host a festive party. By day, its rustic charm creates a cosy, nostalgic ambience, with plush sofas and armchairs arranged around a wood burning stove. For events, the space can be transformed to accommodate up to 150 guests, with twinkling fairy lights and festive décor setting the stage for a lively yet relaxed atmosphere.

Available for 15 to 150 guests with a seasonal canapé or light bite bowl menu for you to choose from.

[VIEW THE MENUS](#)



# BAR & KITCHEN

## FESTIVE MENU

3 COURSES - £45PP

*Max 12 guests*

### STARTERS

SMOKED HADDOCK  
AND MACKEREL RILLETTES  
Black Olive Croute, Spiced Butter

PORK AND RABBIT TERRINE *(gf)*  
Fig and Pistachio Chutney

HERITAGE BEETROOT SALAD *(gf)(pb)*  
Pickled Black Walnut Ketchup, Labneh

### MAINS

CONFIT CREEDY CARVER DUCK LEG *(gf)*  
Potato Fondant, Cavelo Nero, Duck and Cranberry Bon Bon,  
Ruby Port Jus

BAKED COD FILLET *(gf)*  
Puy Lentil Casserole, Roast Caraway Carrots,  
Red Wine and Aniseed Sauce

CARAMELISED ROMANESCO CAULIFLOWER STEAK *(gf)(pb)*  
Truffled Celeriac Puree, Chestnut and Cranberry Crumble, Red Wine Sauce

### DESSERTS

WINTER BERRY ETON MESS *(gf)*  
Tonka Bean Chantilly

APPLE AND RHUBARB CRUMBLE *(pb)*  
Chestnut Cream

CHEESE PLATE *(gfo)(Supplement £4)*  
A selection of local Cheeses, Spiced Pear Chutney,  
Crackers and Fruits

Allergens: (v)Vegetarian. (pb) Plant-Based ingredients. (gf) Gluten-free. (gfo) Gluten-free option available.

*All our food is freshly prepared in our open kitchens so we cannot guarantee the absence of any unintentional allergens in any of our dishes or drinks. For further information please speak to one of our managers. Please let your server know if you have any allergies or intolerances. An optional service charge of 12.5% will be added to your bill and very penny of this is shared between the team.*

# ROOF TERRACE

## FESTIVE DINING PACKAGE

£ 60 PP

To include a glass of bubbles on arrival & Christmas Cracker

*Max 50 guests*

SOURDOUGH *(v)(gfo)*

Cranberry and Brandy Butter

SEARED SCALLOPS *(gf)*

Curried Parsnip Puree, Parsnip Crisps

GRILLED HISPI CABBAGE *(gf)(pb)*

Miso Butter, Shio Kombu, Pine Nuts, Sesame

CONFIT PORK BELLY *(gf)*

Caramelised Chestnut and Celeriac Puree, Compressed Apple

DUCK LIVER PARFAIT *(gf)*

Cranberry and Sour Cherry Chutney, Wild Mushroom Fricassee

AGED BEEF FILLET *(gf)*

Celeriac and Truffle, Honey Roasted Carrots, Ruby Jus

SALMON GRAVLAX *(gf)*

Dill and Cucumber, Rye Bread

ROASTED NEW POTATOES *(gf)(pb)*

Chive and Chilli Butter

WHOLE ROASTED SALMON FILLET *(gf)*

*(Supplement £16 pp - Minimum 4 people)*

Crushed Ratte Potatoes, Fennel Salad, Orange and Pink Peppercorn Glaze

PORT GLAZED SHORT-RIB

*(Supplement £24pp - Minimum 4 people)*

Smoked Pomme Puree, Charred Creamy Leeks, Buttered Red Cabbage, Ruby Jus

MINI DESSERT TRIO *(£8pp Supplement)*

Mince Pie, Petit Fours, Salted Caramel Tart

VEGAN MENU AVAILABLE ON REQUEST

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# THE LODGE

## LIGHT BOWL EVENT MENU

--- £ 6.5 EACH ---

BRAISED TURKEY *(gf)*  
Roast New Potatoes, Jus

HADDOCK KEDGERE *(gf)*  
Mango Chutney

MAC AND CHEESE *(v)*  
Crispy Shallot, Fried Capers

ATLANTIC PRAWNS *(gf)*  
Mango and Mint Salsa, Sweet Chilli Remoulade

HERITAGE BEETROOT SALAD *(gf)(pb)*  
Pickled Black Walnut Ketchup, Labneh

PIGS IN BLANKETS *(gf)*  
Pomme Puree, Honey and Mustard Glaze

--- £ 7.5 EACH ---

PORT BRAISED SHORT RIB *(gf)*  
Smoked Pomme Puree

TUNA TARTARE *(gf)*  
Wasabi Dressing, Crispy Shallot

MUSHROOM AND TRUFFLE RISOTTO *(v)(gf)*  
Parmesan Shavings

STEAK BITES *(gf)*  
Tripple Cooked Bites, Bearnaise

TERIYAKI TOFU *(pb)(gf)*  
Pickled Cucumber, Daikon, Sesame

CRAB NACHOS  
Dill Mayo, Crispy Shallots

## CANAPE MENU

--- £ 3.5 EACH ---

SEARED PORK BELLY *(gf)*  
Cranberry and Sour Cherry Chutney

SEARED TIGER PRAWNS *(gf)*  
Chilli Oil

BEETROOT HUMMUS *(pb)*  
Charcoal Cracker

TURKEY ROULADE *(gf)*  
Apricot and Sage, Pistachio Crumb

AUBERGINE SAMBAL *(pb)*  
Coriander Emulsion

--- £ 4.5 EACH ---

MUSHROOM AND BLACK TRUFFLE ARANCINI *(v)*

MINI WILD MUSHROOM VOL-AU-VENTS *(gf)*  
Candied Chestnut

OYSTER *(gf)*  
Mignonette Sauce

SALMON GRAVLAX *(gf)*  
Dill and Cucumber, Rye Bread

DUCK LIVER PARFAIT *(gf)*  
Brioche Croute

--- £ 5.5 EACH ---

BEEF TARTARE BITE  
Crostiti, Horseradish Cream

SCALLOP TARTARE *(gf)*  
Yuzu Dressing, Crispy Prosciutto

DUCK BON BON *(gf)*  
Cranberry Mayo

MISO BAKED CELERIAC *(pb)(gf)*  
Yuzu Mayo

SPICED CRAB PATE  
Crostiti, Lovage Mayo

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## EVENT DÉCOR & STYLING

OUR EVENTS DÉCOR AND STYLING SERVICE WILL ELEVATE EVERY FESTIVE OCCASION WITH BESPOKE DESIGNS THAT BRING THE MAGIC OF THE HOLIDAY SEASON TO LIFE.

Whether you're planning a cosy winter gathering, a grand holiday celebration, or your work Christmas party, our team will help you transform your event with stunning seasonal décor - from twinkling lights and lush garlands to elegantly set tables and festive centrepieces. We work with you to craft warm, inviting atmospheres that capture the spirit of the season, making your event at Rockwater a truly unforgettable experience. Let us handle the details so you can relax and enjoy the festivities.

We have a curated selection of preferred suppliers to meet all your event styling and décor needs, ensuring every detail is beautifully crafted. Whether you're looking for bespoke table arrangements featuring fresh flowers, elegant candles, and festive Christmas crackers, or larger statement pieces like balloon arches, custom neon lighting, glitter walls and photo booths, we've got you covered. Our offerings also include unique touches like magic mirrors, popcorn stands, and stunning flower walls, all designed to elevate your event and create an unforgettable experience. Whatever your vision, our trusted suppliers will bring it to life.



## EVENT DÉCOR & STYLING

### BALLOONS & DECORATIONS

- Balloon Arch
- Prosecco Walls
- Light Up Letters
- Popcorn Cart
- Magic Mirror
- Photobooth
- 360 Photobooth
- Red Carpet
- Decorations
- DJ Lights
- Flower Wall
- Selfie Stands



### FLOWERS

- Vases
- Bespoke Floral Arrangements

### CANDLES

### PHOTOGRAPHER & VIDEOGRAPHER

### MUSIC AND ENTERTAINMENT

- In-house DJs
- Live Bands
- Saxophonist
- Bongos





## EVENT ENTERTAINMENT

FOR YOUR CHRISTMAS EVENT,  
WE OFFER A RANGE OF MUSIC  
OPTIONS TO CREATE THE PERFECT  
FESTIVE ATMOSPHERE.

You can choose a DJ to spin a mix of holiday classics, modern hits, and dance tracks, or opt for a live band or ensemble to bring a warm, festive vibe with soulful renditions of Christmas carols and jazzy seasonal favourites.

Our team is available to discuss our preferred music suppliers and assist with technical requirements, ensuring the perfect soundtrack for your festive event.



## EVENTS, ACTIVITIES, MASTERCLASSES & WORKSHOPS

WE OFFER A WIDE ARRAY OF CHRISTMAS EVENTS, WORKSHOPS, MASTERCLASSES, AND ACTIVITIES TAILORED FOR PRIVATE HIRES, CREATING THE PERFECT FESTIVE EXPERIENCE.

From hands-on wreath-making workshops and cocktail masterclasses to festive baking sessions and holiday-themed craft activities, there's something for everyone to enjoy.

Our bespoke events can be customised to suit your group's preferences, whether it's a cosy gathering with interactive experiences or a more structured masterclass led by expert instructors, or a hybrid event with a variety of activities. With our gorgeous venue and expert planning team, your Christmas event with us will be a memorable celebration filled with creativity, learning and holiday cheer.

# MASTER CLASSES



CRAFT WORKSHOPS



WINE TASTING



SEASONAL FLOWERS



YOGA & PILATES



CHEESE MASTERCLASS



BOXING CLASS



CHRISTMAS CUPCAKE DECOR



SUPPER CLUB



CHRISTMAS QUIZ



WREATH MAKING



WINE & CHEESE TASTING



COCKTAIL MASTERCLASS



SIP & PAINT



CHAMPAGNE MASTERCLASS



FOOD WORKSHOPS

*its the most*  
LOVE AND CARE  
*wonderful time*

HOT CHOCOLATE  
*of the year*

CRACKLING FIRE  
*sparkling lights*

COZY BLANKETS  
*family & friends*

ROCKWATER

HOVE

STAY CONNECTED

Follow us on social media for updates and photos



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