

# Smiths Court Hotel

## Jazz Night menu - 24<sup>th</sup> January 2020

### Starters

Red pepper and goats cheese soup (v)

*croutons*

Pan-seared scallops

*black pudding, cauliflower purée, pea shoots*

Mixed vegetable empanadas (v)

*spring onion and ginger salsa*

Garlic mushrooms and chorizo al forno

*dressed leaves, toast*

### Mains

Steak and oyster pie

*creamy mashed potato, rich jus*

Baked fillet of hake

*saffron risotto, crispy samphire*

Ballotine of chicken with ham, spinach and roasted pine nut stuffing

*white wine sauce, baby potato fondants*

Chou-fleur en fritots (v)

*rich tomato sauce, charred courgette*

8oz rump steak (£4.95 supplement)

*hand-cut chips, mushrooms, grilled tomato, peppercorn sauce*

### Desserts

Warmed chocolate blondie

*orange Chantilly cream*

Whiskey and raspberry cranachan mille feuille

Malted milk and malteser cheesecake

Trio of homemade ice cream

*coffee, white chocolate, caramel*

### Tea and coffee

**Menu and music priced at £30 per person**

All our produce is locally sourced wherever possible and freshly prepared in house. We use the Butcher of Brogdale in Faversham, our fish is from Fruits de Mer in Broadstairs or fresh from the Margate fishing boats, vegetables and eggs are from Nash Farm.

Allergen information is available on request. Please speak to your waiter to discuss any allergies or food intolerances.

We operate a fair tips policy, where any and all tips are shared between all members of staff.