

Smiths Court Hotel

Jazz Night menu ~ 22nd June

Starters

French onion soup (v)
traditional cheese crouton

Prawn and smoked salmon timbale
Marie Rose sauce, shredded lettuce, wedge of lemon

Smoked pigeon breast
pomegranate balsamic glaze

Pan-seared scallops and chorizo
green pea purée

Mains

Teriyaki duck breast
served on a potato rosti

Salmon en croûte
with duchesse potato and tarragon sauce

Moroccan lamb shank
placed on a bed of couscous

Wild mushroom risotto (v)
topped with parmesan shavings

~ All mains are served with seasonal vegetables ~

Desserts

Chocolate delice
praline base and indulgent chocolate topping

Raspberry crème brûlée
shortbread finger

Honey and ginger cheesecake
gingernut biscuit base

Selection of ice cream or sorbet

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. Dairy produce comes from the Kent Dairy Company. We believe in supporting local suppliers.

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.