

The Orangery



St. Valentine's Day Menu 2020 Friday 14th February and Saturday 15th February

Welcome cocktail

'Smiths Court Hotel Kiss'

Starters

Parsnip, sweet potato and honey soup (v) (vg)
parsnip crisps *(can be served without honey if required)*

Trio of oysters

one served traditionally raw with shallot vinaigrette and tabasco, one beer-battered, one Rockefeller

Beetroot and goats cheese risotto (v) *(vg on request)*
(can be served as a vegan dish without the goats cheese)

Charcuterie board ~ individual or to share (£2.95 supplement per person)

Parma ham, Italian and German salami, chorizo,
halloumi fries, olives, homemade focaccia, olive oil and balsamic vinegar

Mains

Breaded pork medallions

mustard and tarragon sauce, parsley buttered new potatoes

Fillets of Dover sole stuffed with a mushroom duxelle

our Head Chef's speciality dish, served with turned new potatoes and a white wine sauce

Smiths Court Hotel surf and turf

8oz Sirloin steak, tempura battered king prawns, hand-cut chips, mushrooms and peas

Individual chestnut, spinach and blue cheese en croûte (v) *(vg on request)*

crushed new potatoes, creamy leek sauce

(can be made vegan by replacing blue cheese with Mediterranean vegetables and serving with vegan jus)

Desserts

Strawberry and dark chocolate fondant

Trio of profiteroles

one filled with crème pâtissière and dipped in white chocolate, one filled with strawberry cream and dipped in milk chocolate, one filled with hazelnut cream and dipped in milk chocolate

Ferrero rocher cheesecake

Vegan chocolate brownie with strawberry sorbet (vg)

Trio of sorbet

champagne, strawberry, passion fruit

Tea or coffee with homemade truffles

**Menu priced at £110 per couple
including FREE overnight bed and breakfast accommodation**

To book, call 01843 222310 or email info@smithscourt.co.uk

Allergen information is available on request. Please speak to us to discuss any allergies or intolerances.