

Your Christmas party at Smiths Court Hotel

Welcome to Christmas at Smiths Court Hotel. From the Christmas tree on The Orangery balcony to the dancing polar bear, we provide the festive environment to match the excellent food and lively atmosphere.

Our Christmas function package runs from Monday 2nd December to Monday 23rd December, and we offer a number of different options: You can choose to dine at lunchtime or in the evening; you can use one or both of our function rooms exclusively, dependent on numbers.

Lunch dining - £21.95 per person

The Lunch Menu is available every day from Monday to Thursday, and also on Sunday. We can offer exclusive use of The Orangery or The Cumberland Suite dependent on numbers.

Evening dining - £25.95 Sunday to Thursday, £29.95 Friday, £32.95 Saturday

Choose between a 7pm or 8pm sitting in The Orangery, or a 7pm sitting in The Cumberland Suite. We include a disco in the price on Friday and Saturday until 1am. We can book discos on other nights of the week, dependent on numbers.

Deals for the organiser

We know that it can be difficult to organise the Christmas party, which is why we give the organiser some exclusive benefits, depending on the size of your group.

For parties of over 10 we offer a free bottle of wine for the table

For groups of over 20 we offer the bottle of wine **and** a free meal for the organiser (so you pay for 20 and receive the 21st person free);

For evening bookings with over 30 guests we offer the free place and the wine, **and also** include a free overnight bed and breakfast stay on the night of the meal for 2 guests!

Exclusive use

If you would like exclusive use of the whole hotel (including bedrooms), or just one or both of our function rooms, please discuss the pricing and options with us.

Hotel bedrooms

Turn your night into an overnight stay for **only £32.50** per person bed and breakfast. Contact us in advance and we can offer a choice of rooms including sea view or executive rooms.

Menu information

Our menu is the same for lunch or dinner, every day of the week. One starter, one main and one dessert are offered at a supplemented price of £3 per dish, but you are booking on Saturday night you can choose any dish from the menu without a supplement.

All our menus are locally sourced and freshly produced, and all our food is homemade. The fact that we freshly prepare all our food allows us to have much greater flexibility with our menus, so if you have any specific dietary requirements, please let us know as soon as possible and we can find the best solution for you or your guests. Allergen information is available on request.

The only thing we overlook is the sea...

Smiths Court Hotel Christmas Menu 2019

Welcome cocktail (half an hour before the time of your meal)

Starter

Cauliflower cheese soup (v)
served with crispy garlic chorizo and chorizo-oil croutons

Confit of salmon
tzatziki dipping sauce, carrot and ginger purée, dressed leaves

Halloumi fries (v)
dressed leaves, paprika dip

Duck leg, sour cherry and pistachio terrine
dressed leaves, toasted sourdough

Arancini (v)
Mushroom risotto balls filled with melted cheese, served with an aioli dip

King prawn and smoked salmon timbale ~ £3.00 supplement Sunday-Friday, included Saturday
Prawns and smoked salmon in a Marie Rose sauce with shredded lettuce, with a wedge of lemon served with King prawns, pan-fried in a garlic butter

Main ~ seasonal vegetables served separately to the table

Traditional roast turkey, served with pigs in blanket and homemade stuffing
roast potatoes, gravy

Roasted belly of pork topped with crispy crackling
lyonnaise potatoes, apple and cider jus

Smoked haddock fillet on a Welsh rarebit croute
served on a bed of wilted spinach, with crushed new potatoes and a rarebit sauce

Braised lamb shank
mashed potato, mint gravy

Individual chestnut, spinach and blue cheese en croûte (v)
crushed new potatoes, creamy leek sauce

Mushroom-stuffed roasted fillet of beef ~ £3.00 supplement Sunday-Friday, included Saturday
cooked medium, with potatoes rissolées and a brandy sauce

Dessert

Traditional homemade Christmas pudding with brandy sauce

Apple and cinnamon baked cheesecake

Baileys tiramisu

Chocolate orange mousse with a cinnamon biscotti

Mixed trio of homemade ice cream
lemon meringue, orange marmalade, Belgian milk chocolate

Kentish cheese and biscuits ~ £3.00 supplement on Sunday to Friday, included on Saturday
cheddar, brie, stilton, smoked Applewood, homemade chutney, crackers, grapes, celery

Tea and coffee, served with a chocolate truffle