

Smiths Court Hotel

Jazz Night menu - 1st March 2019

Starters

Roasted cauliflower and leek soup (v)

griddled cauliflower slice, chilli flakes

Thinly-sliced belly of pork with a caramel glaze

on a bed of braised red cabbage

Crab tian with a roasted red pepper coulis

Ricotta gnocchi with a spinach cream sauce

Mains

Duo of lamb with dauphinoise potato

2-bone rack of lamb and 6oz rump of lamb cooked medium, with a mint jus

Pan-seared hake fillet

Italian sausage and butter bean cassoulet

Ballotine of chicken stuffed with a sunblushed tomato mousse

parmentier potatoes, chicken and mushroom velouté

Vegetable and mixed bean mille feuille (v)

served with feta cheese and a basil pesto

~ All mains are served with seasonal vegetables ~

Desserts

Pear, blueberry and ginger lattice tart

served with crème anglaise

Limoncello cheesecake on an amaretto biscotti base

Traditional pavlova

Trio of homemade ice cream

Jack Daniels, blood orange, 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.