

Smiths Court Hotel wedding menu

Our philosophy

Our brigade of chefs are committed to using fresh, local produce, and don't believe in buying in anything that we can make ourselves. Our meat comes from the Butcher of Brogdale, our vegetables and eggs are from Nash Farm in Margate, our fish from a Margate boat or from Fruits de Mer in Broadstairs, and our dairy comes from the Kent Dairy Company.

We believe in supporting our local suppliers, and this allows us to cook using only the finest ingredients that Kent has to offer. Everything in the kitchen is made freshly in house, meaning that we can offer a much greater flexibility with our menus, so if you have any specific dietary requirements or menu preferences, it will be our pleasure to accommodate them. All our dishes can be made gluten free, dairy free, and we can provide a number of options for vegans or any other guests with specific requirements.

Our flexibility

Feel free to speak to us about any favourite dishes that you don't see on our menus. We can offer any number of different dishes, or tweak any of the existing menus, so if there is something that you just can't go without, we will be able to provide this on your special day.

Our choices

We offer a choice of menus for your wedding day, which match perfectly with the packages that you choose.

Our children's menu, which offers ever-popular children's meals, is available no matter which package that you choose. If you are choosing our Elegance, Excellence or Excellence Plus package and are choosing from Wedding Menu 1, you can also offer children a small version of the adults' main course.

If you are choosing our Economy package, you can choose soup as a starter, any choice of main course from the Economy Wedding menu, and ice cream or sorbet for dessert.

If you are choosing our Elegance, Excellence or Excellence Plus package, you can choose dishes from either Wedding Menu 1 or Wedding Menu 2, or from our Presentation Buffet.

Wedding Menu 1 is our standard menu, offering a range of our most popular dishes. You can pick two starters, two main courses (plus a vegetarian) and two desserts, which you can then offer to your guests.

Wedding Menu 2 is our gourmet menu, with our finest quality dishes on offer. You can choose dishes from either menu for your special day, and there will be a small supplement for each dish that you choose from Wedding Menu 2.

The Presentation Buffet offers a served starter and dessert along with a buffet table full of a range of hot and cold dishes for guests to help themselves. Again, you choose two starters and desserts for your guests, and you can upgrade to starters and desserts from Wedding Menu 2 for a supplement.

All menus include tea and coffee served to your table after the meal.

The only thing we overlook is the sea...

Children's Menu

Starter (select one)

Soup

Sliced melon

Smaller version of the main menu selections (only available if you are eating from Wedding Menu 1)

Main (select one)

Sausages and chips, with peas or baked beans

Chicken nuggets and chips, with peas or baked beans - can be battered or breaded

Cheese and tomato pizza slices (v)

Smaller version of the main menu selections (only available if you are eating from Wedding Menu 1)

Dessert (select one)

Fresh fruit salad

Ice cream tricolour

Smaller version of the main menu selections (only available if you are eating from Wedding Menu 1)

Economy Wedding Menu

Starter (select one)

Your choice of soup (v) ~ *croutons, cream, herbs. Please ask us for our different flavours*

Main (select one)

Gourmet burger ~ *handmade minced steak burger, brioche bun, chips*

Seaside fish goujons and chips ~ *peas, homemade tartare sauce, wedge of lemon*

Trio of sausages and mash with onion gravy ~ *seasonal vegetables*

Classic scampi and chips ~ *peas, homemade tartare sauce, wedge of lemon*

Mixed seasonal vegetables in a giant Yorkshire pudding (v) ~ *gravy*

Dessert (select one)

Ice cream tricolour

Choice of sorbet

Wedding Menu 1

Starter (choose a maximum of two from the options below)

Your choice of soup (v) ~ *croutons, cream, herbs. Please ask us for our different flavours*

Prawn and crayfish timbale ~ *shredded baby gem, Marie Rose sauce, wedge of lemon, balsamic drizzle*

Garlic and stilton mushrooms al forno (v) ~ *toasted bread, dressed mixed leaves*

Traditional smoked salmon ~ *wedge of lemon, onions, capers*

Sliced melon (v) ~ *fresh berries, fruit coulis drizzle*

Goujons of plaice ~ *homemade tartare sauce, wedge of lemon, dressed mixed leaves*

Chicken liver pâté ~ *toasted bread, red onion chutney, dressed mixed leaves*

Main (choose a maximum of two plus a vegetarian option if needed)

Roast topside of beef ~ *roast potatoes, jumbo Yorkshire pudding, rich jus*

Your choice of chicken breast with parmentier potatoes ~ *choose from chicken cordon bleu (breaded and stuffed with cheese and ham), chicken breast stuffed with spinach and blue cheese, or roasted chicken breast and topped with a choice of mushroom, tarragon or mustard sauce*

Herb-crusted cod ~ *basil pesto, sautéed potatoes*

Oven-baked salmon ~ *shrimp butter, duchesse potatoes*

Your choice of pork tenderloin with parsley buttered new potatoes ~ *choose from pan-fried pork tenderloin wrapped in Parma ham with a cider sauce, or panko-breaded pork tenderloin medallions with a mustard and tarragon sauce*

Mushroom risotto with parmesan shavings (v)

Red onion and goats cheese tart (v)

~ All are served with a selection of three seasonal vegetables, feel free to choose your favourites ~

Dessert (choose a maximum of two from the options below)

Seasonal fruit crumble ~ *with custard, cream or ice cream*

Sticky toffee pudding ~ *sticky toffee sauce, vanilla Madagascar ice cream*

Profiteroles ~ *drizzled with a hot chocolate sauce*

Warmed chocolate brownie ~ *vanilla Madagascar ice cream*

Homemade cheesecake (mix and match your favourite topping and base)
choose one filling from Baileys, vanilla, seasonal berry, or light and dark chocolate
choose one biscuit base from digestive, ginger nut, bourbon
or design your own cheesecake creation

Crème brûlée ~ *choose one flavour from vanilla, cappuccino, raspberry or ginger*

Lemon syllabub with a shortbread finger

Ice cream tricolour

Wedding Menu 2

Starter

Beetroot cured salmon ~ *apple and cucumber salad*

Lobster gratin

Spanish croquettes (v) ~ *Manchego cheese, Serrano ham, aioli dip*

Smoked duck breast ~ *orange salad, balsamic drizzle*

Stilton, pear and walnut salad (v)

Seared scallops ~ *pea purée, Parma ham crisp*

Thai-style fishcake ~ *sweet chilli dipping sauce*

Main (choose a maximum of two plus a vegetarian option if needed)

Beef Wellington ~ *fondant potato, rich jus, served medium pink as standard*

Pan-fried duck breast Bigarade ~ *chateau potatoes, served medium pink as standard*

8oz rump of lamb ~ *lightly-minted mashed potato, redcurrant jus. Served medium pink as standard*

Roasted monkfish wrapped in Parma ham ~ *potato rosti, tomato compot*

Fillet of sea bass ~ *salsa verde, crushed new potatoes*

Sole 'Dominique' ~ *poached and rolled with salmon mousseline, shrimp sauce and tomato salsa*

Spinach and goats cheese cannelloni (v) ~ *garlic bread*

Spinach and mushroom wellington (v) ~ *parsley new potatoes, gravy*

Mediterranean vegetable and goats cheese stack (v)

Dessert (select three)

Brioche and praline bread and butter pudding ~ *custard, cream or ice cream*

Trio of desserts ~ *chocolate profiterole, lemon syllabub, miniature cheesecake*

Hot chocolate fondant ~ *with vanilla Madagascar ice cream*

Homemade banoffee pie ~ *fresh bananas, caramel and cream on a crunchy biscuit base*

Chocolate delice ~ *honeycomb, coffee ice cream*

Tiramisu ~ *amaretto biscuit base, with Tia Maria and Kahlua*

Cheese plate *a selection of cheeses, chutneys, pickles and biscuits*
(can be served as an extra course for a supplement of £5.95 per person)

Presentation Buffet

Starter (choose a maximum of two from the options below)

Your choice of soup (v) ~ *croutons, cream, herbs. Please ask us for our different flavours*

Prawn and crayfish timbale ~ *shredded baby gem, Marie Rose sauce, wedge of lemon, balsamic drizzle*

Garlic and stilton mushrooms al forno (v) ~ *toasted bread, dressed mixed leaves*

Traditional smoked salmon ~ *wedge of lemon, onions, capers*

Sliced melon (v) ~ *fresh berries, fruit coulis drizzle*

Goujons of plaice ~ *homemade tartare sauce, wedge of lemon, dressed mixed leaves*

Chicken liver pâté ~ *toasted bread, red onion chutney, dressed mixed leaves*

Main platters (all will be available for your guests)

Choice of roasted meats ~ *honey-roasted gammon, topside of beef, loin of pork, shoulder of lamb, carved by the chef at the buffet table*

Choice of 'sauce dishes': stroganoffs, casseroles, fricassees, and more

Choice of fish dishes: oven-baked cod or salmon strips, breaded goujons, fish pie

Selection of seasonal vegetables

Selection of potatoes including roast potatoes and buttered new potatoes

Selection of salads

Choice of vegetarian dishes (v): pastas, quiches, rice dishes and more

Dessert (choose a maximum of two from the options below)

Seasonal fruit crumble ~ *with custard, cream or ice cream*

Sticky toffee pudding ~ *sticky toffee sauce, vanilla Madagascar ice cream*

Profiteroles ~ *drizzled with a hot chocolate sauce*

Warmed chocolate brownie ~ *vanilla Madagascar ice cream*

Homemade cheesecake (mix and match your favourite topping and base)
choose one filling from Baileys, vanilla, seasonal berry, or light and dark chocolate
choose one biscuit base from digestive, ginger nut, bourbon

Crème brûlée ~ *choose one flavour from vanilla, cappuccino, raspberry or ginger*

Lemon syllabub with a shortbread finger

Ice cream tricolour