

# Smiths Court Hotel

## Jazz Night menu - 24<sup>th</sup> May 2019

### Starters

Roasted tomato soup (v)  
*cheese and Marmite croute*

Cod, prawn and chorizo croquette  
*creamy white wine sauce*

Asparagus spears in a parmesan crumb (v)  
*sweet chilli dip*

Crispy pork belly strips  
*Roquefort and Cajun spiced mayonnaise, rocket*

### Mains

Ballotine of chicken wrapped in pancetta with pistachio and leek stuffing  
*lyonnaise potatoes, tenderstem broccoli, creamy sauce*

Jerk pork loin  
*roasted potato and root vegetable mix, jerk sauce*

Smoked haddock fillet on a Welsh rarebit croute  
*with wilted spinach and crushed new potatoes, poached egg and rarebit sauce*

Pan-fried gnocchi with asparagus spears and a pesto sauce (v)

Sirloin steak with hand-cut chunky chips ~ £4 supplement  
*cooked to your liking, served with braised shallots, watercress and a garlic butter*

### Desserts

Warmed black cherry and almond tart with crème anglaise

White chocolate and orange torte with homemade honeycomb

‘Ferrero Rocher’ cheesecake  
*our take on the classic chocolate, turned into a cheesecake*

Trio of homemade ice cream  
*lemon meringue, sweet popcorn, chocolate*

### 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 butchery or brogue 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.