

# Smiths Court Hotel Lunch Menus

We offer a range of different lunch options depending on your requirements.

You can choose to offer up to three dishes from our Bar Snacks menu at a price of £7.95 per person, which offers you a perfect 'basket' lunch option. You can then add on starters and desserts, plus tea and coffee for a supplement.

Our Lunch Menu 1 is priced at £16.95 and offers some of our favourite dishes. Choose three starters, mains and desserts.

Our Lunch Menu 2 offers additional dishes which can be added to your Menu 1 options. You can choose to mix and match between both menus however you want, although you can only choose up to a maximum of three starters, three main courses (plus a vegetarian option) and three deserts, no matter which menus you use.

Once you have decided on your menu choices, we will price your chosen menu and give you a final price per person. The maximum price we will charge for a three course lunch plus tea and coffee is £21.95.

If you want to limit the number of courses, we can price for a 1 or 2 course menu.

We also have a children's menu which runs alongside the adult menus, meaning that you can offer a perfect menu choice for all. The children's menu is priced at £13.95 per child.

## Bar Snacks Menu

Scampi and chips ~ *wholetail scampi, chips, tartare sauce*

Traditional fish pie ~ *served with peas*

Fish and chips ~ *locally-caught white fish with hand-cut chips and tartare sauce*

Gammon ham, egg and chips ~ *two fried eggs, hand-sliced ham, chips.*  
*Can be served without the ham as a vegetarian dish*

Ham and cheese ploughman's lunch ~ *cheddar, brie and ham, with a bread roll, dressed salad and a homemade chutney.*  
*Can be served without the ham as a vegetarian option*

Beef lasagne ~ *served with a side salad and garlic bread*

**The only thing we overlook is the sea...**

## Lunch Menu 1 ~ £16.95 per person

### **Starter (choose a maximum of three from the options below)**

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

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

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

Sliced melon (v) ~ *fruit coulis drizzle*

Breaded brie (v) ~ *dressed leaves, cranberry sauce*

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

### **Main (choose a maximum of three plus a vegetarian option if needed)**

Roasted topside of beef ~ *roast potatoes, jumbo Yorkshire pudding, gravy*

Chicken breast stuffed with spinach and blue cheese ~ *duchesse potatoes, creamy cheese sauce*

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

Roasted loin of pork ~ *roast potatoes, crackling, cider gravy*

Brie and red onion tart (v) ~ *buttered new potatoes*

Mushroom risotto (v) ~ *parmesan shavings, garlic bread*

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

### **Dessert (choose a maximum of three from the options below)**

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

Warmed chocolate brownie ~ *with vanilla Madagascar ice cream*

Vanilla panna cotta ~ *served with a shortbread finger*

Sticky toffee pudding ~ *with a sticky toffee sauce and vanilla Madagascar ice cream*

Crème brûlée ~ *served with a shortbread finger*

Ice cream tricolour

### **Tea and coffee**

## Lunch Menu 2

Choose any of the dishes below in addition to all the dishes on Lunch Menu 1. Depending on your choices, we will price your menu accordingly, and the price will never be above £21.95.

### **Starter**

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

Smoked duck breast ~ *orange salad, balsamic drizzle*

Thai-style fishcake ~ *sweet chilli dipping sauce*

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

Spanish croquettes ~ *Manchego cheese, Serrano ham, aioli dip*

### **Main**

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

Slow-roasted shoulder of lamb ~ *roast potatoes, mint gravy*

Sole 'Dominique' ~ *rolled and stuffed with a salmon mousseline, duchesse potato, shrimp sauce*

Panko-breaded pork tenderloin medallions ~ *parsley new potatoes, mustard and tarragon sauce*

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

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

### **Dessert**

Profiteroles ~ *drizzled with a chocolate sauce*

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

Hot chocolate fondant ~ *with vanilla Madagascar ice cream*

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

Cheese plate ~ *a selection of cheeses, chutneys, pickles and biscuits (served either as one choice of dessert for a £3.95 supplement per person, or as an extra course for a supplement of £5.95 per person)*

# Children's Menu

## **Starter**

Smaller version of the main menu selections (only available on 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 pasta bake with garlic bread (v)

In addition to these, children can also choose a smaller version of the main menu selections

## **Dessert**

Smaller version of the main menu selections

