

# 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 – we believe in supporting our local suppliers.

Using local produce and making everything in house allows us not only cook using only the finest ingredients that Kent has to offer, but also gives us much greater flexibility with our menus, so if you have any specific dietary requirements or menu preferences.

The majority of our dishes can be made gluten free, and we can discuss all other allergen requirements. We have a number of vegetarian dishes, and specific vegan choices listed below.

Some of our dishes also offer a choice of flavours, like the soup or the cheesecake. You (as the happy couple) choose **one** option to offer to all your guests.

Should you not see something on the menu that you would like, or if you have an idea for a different flavour of any of our dishes, please speak to us, as we will be as accommodating as possible to give you the perfect food for your perfect day. Some of our best cheesecake flavours have been created by brides and grooms who are looking for something that matches their tastes!

## Our choices

We offer a choice of menus for your wedding day, which match perfectly with the packages that you choose. All menus include tea and coffee served to your table after the meal.

If you are choosing our Economy package, you have 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 any dishes from our Standard Wedding Menus. You can pick **two** starters, **two** main courses (plus a vegetarian) and **two** desserts, which you can then offer to your guests. If you would prefer, you can offer a set menu to your guests – the choice is yours. If you wanted to add an extra choice (three starters, three main courses plus a vegetarian, and three desserts) you can choose to do this for just £2 per adult.

Some of the menu items are supplemented, but you only pay the supplement for the number of guests who choose that particular menu item.

Our children's menu, which offers ever-popular children's meals, is available on our Elegance, Excellence or Excellence Plus package, and you select **one** choice for all the children to have.

## Our commitment to getting it just right for you

If you choose the Excellence or Excellence Plus packages, we offer you a free menu tasting before you finalise your menu choices, so that you can get the meal exactly to your tastes. You select the dishes that you think you would like on your menu, and sample exactly how we would send them to you on the day, allowing you to tweak any of the finer details if you wish. This is the perfect time to test a cheesecake or ice cream flavour that you would love to have on the day, to see if it lives up to your hopes!

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

# Economy Wedding Menu

## **Starter**

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**

Ice cream or sorbet ~ please ask us for our different flavours

# Children's Menu

## **Starters (select one)**

Soup (the same flavour as the adult menu, if chosen on the adult menu)

Sliced melon

Garlic bread

## **Main courses (select one)**

Sausages and chips, with peas or baked beans

Sausages and mash, with peas and onion gravy

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

Vegetable pasta in a tomato sauce (v)

Macaroni cheese (v)

Cod bites and chips, with peas or baked beans – can be battered or breaded

Cheese and tomato pizza slices (v)

## **Desserts (select one)**

Fresh fruit salad

Ice cream tricolour (the same flavours as the adult menu, if chosen on the adult menu)

Chocolate brownie with vanilla ice cream

## Standard Wedding Menu ~ Starters

(choose a maximum of two from the options below)

Your choice of soup (v) ~ *croutons, cream, herbs. Please ask us for all 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 leaves*

Plaice goujons ~ *wedge of lemon, dressed leaves, tartare sauce*

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

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

Cajun calamari ~ *wedge of lemon, aioli*

Chicken liver pâté ~ *red onion chutney, dressed leaves, toast*

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

Creamy garlic mushrooms and chorizo al forno ~ *toasted bread, dressed leaves*

Deep-fried whitebait ~ *wedge of lemon, aioli*

Halloumi fries (v) ~ *paprika aioli*

Chicken, chorizo and rocket salad ~ *pan-fried and served with croutons*

Smoked mackerel pâté ~ *wedge of lemon, toast, dressed leaves*

Cold poached salmon ~ *potato salad*

Lobster gratin (£4 supplement)

Pea, mint and feta croquettes (v) (£2 supplement) ~ *dressed leaves, fresh mint mayonnaise*

Duck bon-bon (£2 supplement) ~ *dressed leaves, citrus glaze*

Half a griddled avocado filled with crab salsa (£3 supplement)

Stilton, pear and walnut salad (v)

Pulled pork croquettes (£2 supplement) ~ *smoky bbq sauce, dressed leaves*

Seared scallops (£3 supplement) ~ *pea purée, chorizo slices*

Salmon fishcakes (£1.50 supplement) ~ *tartare sauce, dressed leaves*

Smoked duck breast salad ~ *orange, rocket, balsamic drizzle*

Sun-dried tomato and feta arancini (v) ~ *breaded risotto balls, dressed leaves, aioli*

Pulled pork terrine ~ *dressed leaves, toast*

Welsh rarebit ~ *dressed leaves*

## Standard Wedding Menu ~ Main courses

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

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

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

Belly of pork ~ *choose between roast and mashed potato, with an apple and cider sauce*

Chicken Katsu curry ~ *panko breaded chicken breast, stir-fried noodles and vegetables, curry sauce*

Your choice of pork tenderloin with lyonnaise potatoes ~ *either pan-fried and wrapped in Parma ham with a cider sauce, or panko-breaded medallions with a mustard and tarragon sauce*

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

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

8oz rump of lamb (£3 supplement) ~ *fondant potato, redcurrant jus. Served medium pink as standard*

Beef Wellington (£4 supplement) ~ *fondant potato, rich jus, served medium pink as standard*

Lamb shank (£3 supplement) ~ *minted mash, mint gravy*

Pan-fried duck breast Bigarade (£2 supplement) ~ *dauphinoise potatoes, served medium pink as standard*

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

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

Smoked haddock fillet on a Welsh rarebit croute (£2 supplement) ~ *served on wilted spinach, topped with a poached egg, with a rarebit sauce*

Fillet of sea bass (£2 supplement) ~ *salsa verde, crushed new potatoes*

Sole 'Dominique' (£2 supplement) ~ *poached and rolled with salmon mousseline, shrimp sauce and tomato salsa, with buttered new potatoes*

Roasted monkfish wrapped in Parma ham (£4 supplement) ~ *mashed potato, courgette provencal*

Mushroom risotto with parmesan shavings (v)

Red onion and goats cheese tart (v) ~ *with buttered new potatoes*

Pesto pancakes (v) ~ *filled with feta cheese and mixed roasted vegetables, with a tomato coulis*

Mediterranean vegetable and goats cheese stack (v) ~ *with buttered new potatoes*

Spinach and goats cheese cannelloni (v) (£2 supplement)

Vegetarian gnocchi (£2 supplement)

Spinach and mushroom wellington (v) (£2 supplement) ~ *fondant potato, gravy*

*~ All are served with three seasonal vegetables, feel free to choose your favourites.  
Have them served to your table in dishes, or added to your plates in the kitchen ~*

## Standard Wedding Menu - Desserts

(choose a maximum of two from the options below)

Seasonal fruit crumble ~ *with crème Anglaise, cream or ice cream*

Homemade cheesecake (mix and match your favourite topping and base)  
*choose one filling from our selection, including Baileys, vanilla, seasonal berry, light and dark chocolate, lime, coconut, millionaire shortbread, salted caramel, After Eight, and more!*  
*choose one biscuit base from digestive, ginger nut, bourbon, amaretto biscotti, shortbread*

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

Profiteroles drizzled with a hot chocolate sauce

Warmed chocolate brownie with vanilla Madagascar ice cream

Indulgent chocolate mousse with a shortbread finger

Diplomat pudding with crème Anglaise ~ *a form of bread and butter pudding made with croissants and pain au chocolat instead of bread*

Banana tarte tatin with vanilla Madagascar ice cream

Baked white chocolate and blueberry cheesecake

Strawberry pavlova

Spotted dick with crème Anglaise

Vanilla crème brûlée with Amaretto biscotti

Caramel apple lattice with crème Anglaise

Lemon posset with a shortbread finger

Warmed black cherry and almond tart with crème Anglaise

Lemon tart with whipped cream

White chocolate and orange torte with homemade honeycomb

Choice of sponge with crème Anglaise ~ *either syrup sponge or blueberry sponge with a blueberry coulis*

Ice cream tricolour or sorbet ~ *all our ice cream is homemade, speak to us about all our different flavours*

Fresh fruit salad ~ *with cream or ice cream*

Homemade banoffee pie (£2 supplement) ~ *fresh bananas, caramel and cream on a crunchy biscuit base*

Baked apple roses with vanilla Madagascar ice cream (£2 supplement)

Tiramisu (£2 supplement) ~ Amaretto biscotti, with Tia Maria and Kahlua

Hot chocolate fondant (£3 supplement) ~ *with vanilla Madagascar ice cream*

Trio of desserts (£4 supplement) ~ *chocolate brownie square, baked apple rose, miniature cheesecake*

Cheese plate (£4 supplement) ~ *Cheddar, Stilton, Brie, smoked Applewood, chutneys, celery, grapes, biscuits. (can be served as an extra course for a supplement of £5.95 per person, or we can put a platter in the middle of each table for everyone to share at a price of £2.50 per person)*

# Vegan Menu

## **Starters (select one)**

All our soups can be made vegan, served with croutons and herbs

Sliced melon with mixed berries and a fruit coulis

Mushroom and rice timbale with a sweet pepper coulis

Carrot, orange and avocado salad

## **Main courses (select one)**

Roasted vegetable lattice with crushed new potatoes

Sweet potato satay curry with savoury rice

Mushroom risotto

Tempura battered vegetables with mushroom rice and a sriracha dipping sauce

## **Desserts (select one)**

Fresh fruit salad

Eton mess

Chocolate brownie

Sorbet

