

# Smiths Court Hotel buffet menu

## A choice of buffet for any tastes

Take a look at our range of buffet packages below, from our popular hog roast through to two different finger buffet options, a ploughman's package and even an afternoon tea buffet. All of these can be supplemented with our list of amazing additional platters, so you can create the perfect buffet for you. **Everything on this menu is homemade by the chefs using the best products from our local suppliers!**

## Room hire costs

Room hire for either The Orangery or the Cumberland Suite is **£200**, but we include this if you guarantee minimum numbers of 40 guests.

## Hog Roast Buffet

Our hog roast buffet is our most popular choice, and includes the hog itself (cooked, carved and shredded in the kitchen before being dished warm as pulled pork), and we can serve half plain and half in barbeque sauce. We also serve crackling, apple sauce, green salad, tomato and red onion salad, potato salad, coleslaw, vegetarian quiche, and a mixture of French bread and baps. This is priced at **£10** per person.

## Ploughman's Buffet

A buffet which brings together the very best of a Ploughman's lunch, it includes cooked gammon ham, Cheddar cheese and smoked Cheddar, Stilton **or** Brie, slices of Gala pie (pork pie with an egg through the middle) **or** Scotch eggs, Chicken liver pâté, French bread, coleslaw, green salad, pickled onions, gherkins, pickles and chutneys. This is priced at **£8.95** per person.

## Afternoon Tea Buffet

A classic offering, receive 2 scones per person (one plain and one fruit), butter, cream, jam, a selection of sandwiches, washed down with unlimited tea and coffee. This is priced at **£7.95** per person. Add two flavours of homemade cakes (carrot, coffee and walnut, lemon drizzle, orange polenta, or Victoria sponge) for an additional **£2** per person.

## Finger buffet options

We have created a simpler finger buffet option to suit all. Menu 1 gives a range of platters which will create a great range of food for your guests, and is priced at **£11.95** per person. Menu 2 gives a more extensive range, with some of our top buffet options included and is priced at **£16.95** per person. Choose either package, or choose options from each of them and we'll work out your exact price for you.

### Menu 1 ~ £11.95 per person

- Selection of sandwiches:  
Cheddar cheese and Branston pickle  
Gammon ham and mustard / tomato  
Tuna mayonnaise  
Egg mayonnaise
- Chips
- Breaded mushrooms
- Onion Rings
- Sausage Rolls
- Cocktail sausages
- Veggie cheese & onion 'sausage' rolls
- 'Pick & Mix' bowls of salted nuts and tortilla crisps dotted around your tables

### Menu 2 ~ £16.95 per person

- Selection of sandwiches, open sandwiches and wraps:  
Prawn Marie Rose  
Coronation chicken  
Beef and horseradish  
Smoked cheddar and pickle  
Smoked salmon and cream cheese  
Brie and cranberry
- Potato and sweet potato wedges
- Breaded Mushrooms
- Onion Rings
- Sausage Rolls
- Mini Yorkshires with roast beef and horseradish
- Honey and mustard glazed cocktail sausages
- Veggie 'sausage' rolls
- Vegetarian quiche
- 'Pick & Mix' bowls of salted, dry roasted and chilli nuts, tortilla crisps and assorted crisp flavours dotted around your tables

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

## Additional platters

We offer a range of additional platters, which can be added to whichever buffet option you choose.

### Standard platters

You can add any dish included in our Finger Buffet Menu 1 as an additional platter for your buffet, priced at **£24.95** to serve 20 guests.

### Deluxe platters (each choice of platter serves 20 guests, priced at £39.95):

Panko-breaded goujons - choose fish, chicken or half of each

Homemade scotch eggs

Homemade slices of gala pie (pork pie with an egg in the middle)

Selection of skewers - chicken, pepper, onion / mushroom, halloumi, cherry tomato / chicken satay (choose one flavour to serve 20, or a mixture of all flavours which will serve 20 in total)

Mini Yorkshire puddings with roast beef and horseradish

Honey and mustard glazed cocktail sausages

### Antipasti platter (to serve 20 guests, priced at £49.95)

A selection of cold cuts – Parma Ham, chorizo, salami – with olives, bread, olive oil and balsamic vinegar

### Vegan platter (to serve 20 guests, priced from £39.95)

This is the perfect platter for your vegan and vegetarian guests, and also a great for all meat eaters.

This platter includes vegan cheese sandwiches; potato skins; falafels; tempura battered vegetables; vegetable kebabs; crudités, dips and hummus; stuffed mushrooms; and pittas.

Choose any **four** dishes from the list above which will feed 20 guests for **£39.95**, or receive everything on the list for **£69.95**.

### Around the world platter (to serve 20 guests, priced at £39.95)

Choose a platter of one individual item, or combine more than one into a selection platter. Whichever you choose, there will be enough food to serve 20 guests in total. Choose from onion bhajis, vegetable samosas, Thai fish cakes, vegetarian spring rolls, empanadas

### Retro platter (to serve 20 guests, priced at £49.95)

Travel back in time with our retro platter, which offers all of the following: cheese & pineapple and cheese & pickled onion sticks displayed in a 'hedgehog', a selection of vol au vents, devilled eggs and plain egg mayonnaise, crudités and dips, and cheese straws.

### Fish platter (to serve 40 guests, priced at £149.95)

Whole dressed salmon, selection of prawns, cockles, whelks, smoked salmon

### Dessert platters (each choice of platter serves 16 guests, priced at £44.95):

Cheesecake (ask us for our range of toppings and bases)

Lemon tart, Chocolate tart, Fresh strawberry tarts

Brownies – choose from white and dark chocolate, chocolate orange, or simple chocolate

Profiteroles

### Pâté platter (to serve 20 guests, priced at £59.95)

Brussels pâté, chicken liver pâté, smoked mackerel pâté, bread, biscuits, chutneys

### Cheese platter (to serve 20 guests, priced at £75.00)

Cheddar, Brie, Stilton, Austrian smoked, Edam, chutneys, grapes, celery, biscuits

or ask us about our fabulous Kentish cheese tower! Prices are available on request.

## Tea and Coffee and soft drinks

We can offer unlimited tea and coffee, served with any buffet package, at **£1.50** per person.

We can also offer jugs of orange, apple or cranberry juice serving 8-10 guests for **£7.50** per jug.

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