



FRASERS

Christmas

2023



FRASERS

Guilt free entertaining on our luxury eco-estate, conveniently located between Maidstone and Ashford, providing delicious, home-made food sourced from the Estate and from carefully selected local producers and suppliers.

- Golden Cross Cheese - East Sussex
- Cheesemakers of Canterbury - Canterbury
- Lambtastic - Egerton
- Hinxden Farm Dairy - Cranbrook
- Plurenden Manor Dairy - Woodchurch
- David Catt and Sons - Boughton Monchelsea
- D R Luckhurst Butcher - Smarden
- South Coast Fish - Cranbrook
- Biddenden Vineyards - Biddenden
- Owlet Fruit Juice - Boughton Monchelsea
- Nightingale Cider - Tenterden
- Romney Marsh Brewery - New Romney
- Woodchurch Wines - Woodchurch
- Chapel Down Vineyard - Tenterden
- South Downs Water - Hampshire
- Anno Distillery - Marden
- Greensand Ridge Distillery - Shipbourne
- Maidstone Distillery - Maidstone
- Kentish Oils - Canterbury
- Folkingtons - Sussex
- Hush Heath Estate - Staplehurst
- Kent Crisps - Canterbury
- Maws Fine Foods - Cranbrook
- The Wooden Spoon Company - Ashford
- M B Farms - Sittingbourne
- FGS Agri - Pluckley
- Countrystyle Recycling - Pluckley
- Ben Hope Pigs - Egerton
- Simpsons Wine - Canterbury
- Pluckley Tea and Coffee - Pluckley
- Lizzies Cakes - Burgess Hill
- Sugar and Spice - Hollingbourne
- Copper Rivet Distillery - Chatham
- Curd and Cure - Tonbridge
- Simply Ice Cream - Ashford
- Speciality Breads - Margate
- Hedgerow Game - Tonbridge
- Moons Green - Tenterden
- Franconian Sausage Company - Tonbridge
- Linton Seafoods - Tonbridge
- Mr Ames Tea - Tonbridge
- John Howe Turkeys - Biddenden



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Christmas At The Farm

Whether you are looking for a venue to host a work Christmas party, or celebrating with friends and family this Festive season, Frasers has a mouth-watering offering from Lunch and evening meals to Festive Afternoon tea, or why not join us this year for Christmas day and avoid the washing up!

We have a selection of event spaces for private dining in our magnificent Oak-framed barn or state of the art Stags Barn.





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"Field to Fork" Festive Menu

Tuesday, Wednesday, Thursday and Sunday lunch and dinner £49.95pp

Friday and Saturday lunch and dinner ££69.95pp

Canapes, 1 arrival drink per person, 3 course sit down meal and Christmas crackers

Canapes

Wild mushroom arancini, garlic aioli

Chicken terrine, toasted sourdough, Christmas chutney

'Ashmore' cheddar and ham croquettes, chilli and bacon jam

Frasers signature sausage roll, piccalilli

To Start

Frasers signature prawn cocktail

Frasers Estate pigeon breast, celeriac and apple remoulade, sloe gin and bramble sauce

Deep fried 'Bowyers Brie', mixed winter leaves, cranberry chutney

Spiced parsnip soup, raita, onion bhaji

All served with homemade artisan bread and butter

Followed By

Traditional roast turkey, pigs in blanket, stuffing, gravy

Pan-fried hake, mussel chowder, confit tomatoes

Garden vegetable Wellington, 'Biddenden' sparkling wine cream sauce

'Aga-roasted' featherblade of Kentish beef, rosemary and red wine sauce

All served with roast potatoes, medley of roasted winter vegetables, spiced red cabbage and gravy

And to finish

Frasers award winning Christmas pudding, vanilla custard

Sticky toffee pudding, spiced caramelised apple, caramel sauce

Pavlova, chestnut cream, drunken winter berries, chocolate sauce

Served with jugs of 'Hinxden Farm Dairy' Jersey cream or custard



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Additional Extras

Food

- Cauliflower and leek gratin £3.00pp
- Brussel sprouts, crispy bacon £2.50pp
- Fraser's Yorkshire pudding £1.50pp
- Buttery swede mash £2.50pp
- Pigs in blankets £2.50pp

Drinks

- Mince pie station with tea, coffee and infusions £4.00pp
- Upgrade arrival drink to a cocktail £3.00pp
- Prosecco with the meal £29.50 per bottle
- House wine with the meal £25.00 per bottle
- Winter Pimms £8.50 per glass
- Mulled 'Biddenden Monks Delight Cider' £7.50 per glass





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Festive Afternoon Tea

Join us throughout December, Wednesday to Sunday for our delicious Festive afternoon tea.
£35.00pp

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Savoury spiced parsnip soup, onion bhaji, raita

Selection of finger sandwiches
Turkey and cranberry sauce
Home-cooked gammon and piccalilli
Egg mayonnaise
Smoked salmon and dill cream cheese

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Fraser's signature sausage roll

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'Bowyers Brie' and cranberry tart

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Chocolate fudge brownie parcel

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Luxury mincemeat tart, orange crumble topping

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Teacup trifle

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Plain and fruit scones with strawberry preserve, clotted cream

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Tea, coffee and infusions

E: reservations@frasersegerton.co.uk

T: 01233 756122

W: www.frasersegerton.co.uk



FRASERS

Christmas Day at the Farm

Celebrate with us this Christmas Day and enjoy our decadent 4 course Christmas lunch. We offer two sittings on Christmas Day, either 12pm or 3.15pm

£120.00 per person

Tasting Starters

Enjoy a selection of Chef's seasonal treats for the table

Followed By

Free range 'John Howe Turkey', pigs in blanket, sage and apple stuffing, Yorkshire pudding, bread sauce, gravy

Or

Garden vegetable Wellington, 'Biddenden Gribble Bridge' sparkling wine, cream and herb sauce

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Accompanied by Kentish rapeseed oil roast potatoes, cauliflower cheese, spiced red cabbage, Brussel sprouts and a medley of roasted winter root vegetables

Palate cleanser

Frasers estate sloe gin sorbet

And to finish

Frasers Estate Award Winning luxury Christmas Pudding, brandy custard

Or

Pavlova, chestnut cream, drunken Winter berries, chocolate sauce

Or

Clementine and ginger bread trifle

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Bespoke Outside Catering

If you are wanting to host an event this Festive season in the office or at home instead of going out, Frasers offers a bespoke outside catering service where we can bring the magic of Frasers to you!

Catering options available:

Canape party - Our canapes can be delivered pre-made on platters for your guests to either help themselves to or we can provide staff to serve the food and drinks and clear up. Canapes are £3.50 per canape per person.

Grazing Table - Our staff will come and lay out a beautiful grazing table for your guests to enjoy, this will include a selection of local cheese and charcuterie, sausage rolls, home-cooked ham, pickles and ferments, hummus and crudities, pate, crackers, dried and fresh fruit and bread.

£28.50 per person

Buffet - We can deliver a traditional buffet to your location including home-cooked gammon, selection of savoury tarts, Winter coleslaw, potato salad, vegetable and herb cous-cous, winter leaves, vinaigrette. £28.50 per person

Paella - We have a traditional paella pan which is cooked on site, we can offer either a mixed paella, seafood paella or chicken, chorizo and pepper paella served with dressed seasonal leaves and artisan bread. £20.00 per person

You can upgrade any of the above options to include eco-friendly, recyclable bamboo plates and cutlery, as well as adding in staff to serve the food and clear up the event for you.

Please contact us to discuss your requirements in more detail to allow us to put together a bespoke quote for your event.

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We require a deposit of £10.00 per person for tables up to 10 guests

For larger tables and private dining we require a deposit of £250.00

Deposits are non-refundable

For exclusive use events, if your group drops to below the minimum guests required we will charge for the minimum guest number

Final guest numbers, including menu choices, are required 14 days prior to you booking, any changes to this after this point will still be charged for, we require full payment 14 days prior to any booking

All dietary requirements must be given in advance of your reservation, additional dietary requirements cannot be accommodated on the day of the booking/event

We allow access to the venue an hour prior to the booked time for decorating if required, we do not allow table confetti or sprinkles on any of our tables. Any decorations bought to the venue must be taken away with you at the end of the event

Please do not leave any rubbish at the venue

Drinks must be purchased from Fraser's, only. No additional drinks can be bought into the venue

If an arrival drink is included in your package this will be either a glass of Winter pimm's, Bramble prosecco, bottled lager or a soft drink

To make an enquiry with us please contact -

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