

Tasting Mena December 2024 £70,00 per person £115,00 with wine flight

Canape (SU, G)

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Spiced Parsnip soup, Onion Bhaji, Raita (MI, G)

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Pan-Fried Estate Pigeon Breast, Remoulade, Bramble Sloe Gin Sauce (SU, MI, E) DOMAINE DE LA BAUME VIOGNIER. FRANCE. 2020

Big viognier style at a distinctly small price. Intense, sun-drenched golden yellow, this is a lively and exciting wine with an exotic and opulent character.

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'Boathouse Fisheries' South Coast Hake, Creamy Mussel Chowder, Confit Tomatoes (F, MO, SU, MI, CR)

BIDDENDEN ORTEGA

Semi-aromatic on the nose, displaying appealing fresh aromas of green apple, grapefruit, cut grass and flora, whilst the palate is medium bodied, crisp and deliciously fruity. May be served as an aperitif, this white would also pair well with lightly spicy dishes and seafood.

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Celebration Of Kentish Game, Winter Vegetable Rosti, Beetroot Fondant, Spiced Carrot Puree, Dornfelder Reduction (MI, SU, G) PINOT NOIR. ROMANIA

Romania may not be the first place you think of when you are looking to buy a Pinot Noir but this has all the classic bright red fruit flavours and spicy note you would expect.

'Biddies' Elderpear Cider Sorbet (SU)

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White Chocolate Parfait, Mulled Wine Poached Pear, Ginger Shortbread (MI, SU, E, G) Château Le Juge Les Mingets, Sauternes 2019

Classic Semillon grape this wine has notes of velvety honey and orange blossom. This is an excellent partner to classic desserts as well as ripe blue cheese.

We will do everything possible to accommodate all food intolerances and allergies but cannot guarantee food will be allergen free.

Allergens advice available upon request

Dietary requirements such as vegan, gluten free, dairy free etc can be catered for with prior notice.

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