



'Fraser's Festive Menu 2021'

2 courses £34.00 / 3 courses £42.00

Available Wednesday to Saturday for both Lunch and Dinner

Tasting Starters

Chef's selection of seasonal treats for the table

Followed by

Free range 'Kelly Bronze' turkey, chipolata, sage and apple stuffing, Yorkshire pudding, bread sauce, gravy G, SU, MI

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Garden vegetable Wellington, 'Biddenden Gribble Bridge Sparkling' cream and herb sauce SU, G, MI, CL, E

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Slow-roasted duck leg, naval orange sauce SU

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Crispy belly of Egerton pork, caramelised apple, 'Biddenden Cider' cream and mustard sauce SU, MI, MU

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Fraser's Estate game casserole, Kentish Blue cheese on toast SU, MI, G

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All accompanied by duck fat roast potatoes, cauliflower cheese, spiced red cabbage, Brussel sprouts and a medley of Fraser's winter root vegetables MI, SU, G, MU

Desserts

Homemade luxury Christmas pudding, brandy custard G, SU, NU

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Sticky toffee pudding, caramel sauce G, MI, SU, NU, E

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Chocolate meringue, chestnut cream, spiced conference pear, chocolate E, MI, G, SU

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Selection of local cheese, fruit, crackers, artisan bread, chutney G, MI, SU (£5.00 supplement)

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

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

Allergens

CL= Celery

G= Gluten

TG=Traces of Gluten

CR=Crustaceans

E=Eggs

F=Fish

L=Lupin

MI=Milk

MO=Molluscs

MU=Mustard

P=Peanuts

S=Sesame

SO=Soya

SU=Sulphites

NU=Nuts

TCR= Traces of Crustaceans

TMO= Traces of Molluscs

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