FRASERS JANUARY FIELD TO FORK MENU

***Tasting Starters***

Chef’s Selection of Seasonal Treats £16.00 Per Person *G, NU, MI, E, C, SU, F
(Available Gluten Free and Vegan)*

“Winnie’s Wheel” Whole Baked Local Brie, Sautéed Potatoes, Selection of Artisan Breads, Caramelised Red Onion Chutney, Pickles £28.00 Per Couple (*Minimum 2 People*) *MI, G, SU
(Available Gluten Free)*

***The Centre Piece***

Chateaubriand for 2, Triple Cooked Chips, Roasted Tomato, Garlic Mushroom. £100 for 2 *MI, TG*

Pan-Fried ‘Frasers Estate’ Pheasant, Lemon, Cream Sauce. £22.50 *MI, SU*

Slow Roast Belly of Egerton Pork, Caramelised Apple, ‘Biddenden Cider’ and Wholegrain Mustard Cream Sauce. £24.50 *SU, MI, MU*

8oz Sirloin of ‘Kentish Beef’, Garlic Field Mushroom. £32.00 *MI*

Pan-Fried South-Coast Hake, Mussel Chowder, Confit Tomato. £24.50 *MO, SU, MI, F*

Spiced Rump of ‘Lambtastic’ Lamb, ‘Biddenden Dornfelder’, Chickpea Vegetable Tagine. £26.50 *SU*

Braised Featherblade of Beef, Sauteed Winter Mushrooms, Smoked Bacon, Shallots. £22.50 *MI, SU*

Frasers Signature Homemade Chicken ‘Kiev’, Garlic Butter. £19.50 *SU, MI, TG*

Garden Vegetable and ‘Kentish Blue’ Cheese Wellington, Spiced Butternut Squash Velouté. Sauce £19.75 *SU, MI, G (Available Vegan)*

**Veggies and Sides**

Triple Cooked Chips *£5.25* *TG*

Rapeseed Oil Roast Potatoes *£5.25*

Medley of Roasted Root Garden Vegetables *£5.25*

Honey and Cumin Carrots *£5.25*

Buttered Savoy Cabbage *£5.25* *MI*

Mixed Seasonal Leaves, Vinaigrette *£5.25 SU*

***Sauces***

Peppercorn £2.50 *MI, SU*

Garlic Butter £2.50 *MI*

Béarnaise £2.50 *MI, SU*

***Puddings***

Sticky Toffee Pudding, Spiced Caramelised Apple, Caramel Sauce, Malteser Ice Cream £14.50 *G, E, M, I, SU*

Steamed Treacle Suet Pudding, Vanilla Custard £14.50 *E, MI, G*

Pear and Chocolate Crumble, Cream Custard £11.50 *MI, G, SO*

Rhubarb Fragapane, Amaretto Ice Cream, Honey Poached Rhubarb £14.50 *NU, MI, SU, G, E*

Kentish Cheeseboard, Apples, Grapes, Chutney, Crackers, Artisan Bread £16.50 *SU, G, MI*

*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.*

*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*