**FRASERS VALENTINES MENU 2025**

*£150 per couple.  
£20.00 per couple deposit taken at time of booking.*

***Starter***

‘’South Coast Sea Food’’ Dressed Crab, Garlic Aioli, Garlic Tiger Prawns. *CR, E*  
*OR*  
“Winneys Wheel” Whole Baked Brie, Sautéed Potatoes, Selection Of Artisan Breads, Caramelised Red Onion Chutney, Pickles *MI, SU, G*

(For 2)

***The Centre Piece***  
Chateaubriand to share *G, MI, SU, MU* (To share)  
OR  
Roasted Garden Winter Root Vegetable Wellington, “Biddenden Gribble Bridge Sparkling Wine” Cream Sauce   
*G, SU*

(Available vegan)

Served with Tripple Cooked Chips, Garlic and Thyme Mushroom, Cauliflower Cheese, Peppercorn Sauce .

*MI, SU, G*

***Palate Cleanser***

Cherry and Amaretto Sorbet   
*NU, SU*

***Dessert***

Chocolate and Nut Pavlova, Praline Semifreddo, Honey and Ginger Poached Rhubarb

*MI, E, SU, SO*

*Or swap your dessert course for 1 of our delicious cocktails.*

*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*