



FRASERS

Bespoke outside catering since 2007
Weddings / Events / Corporate



FRASERS

Fraser's Outside Catering

Canapes

£3.00 each

Local butchers' sausages drenched in Kentish honey and sesame seeds, served with creme fraiche, grainy mustard and horseradish dip

Chicken satay skewers, peanut dipping sauce

Mini homemade sausage rolls, piccalilli

Mini Asian style belly of pork skewers, Bramley apple sauce

Mini quiche Lorraine

Leek and 'Kelly's Goats Cheese' tarts

Mushroom arancini, truffle mayonnaise

Ham and Ashmore cheddar croquettes, spicy tomato and pepper sauce

Mini prawn cocktail

Mixed vegetarian bruschetta

Parmesan and rosemary shortbread, roasted cherry tomato, feta and mint

Asparagus spears wrapped in parma ham(seasonal)

Basil marinated mozzarella and cherry tomato skewers

Smoked mackerel pate, horseradish cream and watercress crostini

Mini Chicken Caesar salad

Chicken tikka kebabs, raita

Wild garlic pesto chicken kebabs, aoli

Lamb koftas, tzatiki

Smoked salmon, dill cream cheese, pumpernickel



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Fraser's Outside Catering

Sample 2 or 3 course menu

Starter and main, or main and dessert

2 course £49.00pp 3 courses £58.00pp

Selection of homemade artisan bread, infused butter, herb rapeseed oil

Starter

Antipasti board - 'Moons Green' charcuterie, baked 'Winnies Wheel', 'Cheesemakers of Canterbury' cheese selection, pickles and ferments, sautéed potatoes, foccaccia

Main course

Fraser's Estate lamb - slow cooked with kitchen garden herbs, garlic and Kentish rapeseed oil. Redcurrant and mint sauce, 'Biddenden' Dornfelder gravy

Or

Garden vegetable Wellington, butternut squash puree

Vegetables - Select 4

Roasted midi potatoes, rosemary, garlic and sea salt

Summer roasted vegetable and kitchen garden herb cous-cous

Fraser's signature red cabbage and apple slaw

Heritage tomato, shallot, red onion and basil salad, grainy mustard vinaigrette

Fraser's signature potato salad

Caesar salad

Mixed kitchen garden Summer bean salad, wild garlic pesto, 'Kerry's' goats cheese Mixed garden leaves, vinaigrette

Desserts - Served with 'Clock House Farm' berries and 'Hinxden Farm Dairy' cream

Summer berry pavlova

Chocolate roulade

Seasonal cheesecake



Fraser's Outside Catering

Afternoon Tea £22pp

Savoury

Selection of finger sandwiches served on white and brown bread, please select 4

Egg and cress mayonnaise

Cucumber and cream cheese

Tuna, red onion and sweetcorn mayonnaise

Coronation chicken

Hummus, roasted vegetable and grated carrot

Homecooked gammon and English mustard Smoked

salmon and dill cream cheese

'Ashmore' cheddar and chutney

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Fraser's signature sausage roll

Fraser's vegetarian sausage roll

Savoury Tartlets - Select one filling

Caramelised red onion, goats cheese and fresh thyme tartlet

Quiche Lorraine

Roasted garden vegetable, tomato and wild garlic pesto tartlet

Sweet

Award winning carrot cake, cream cheese, lemon and honey topping, walnut

Lemon drizzle cake, candied lemon

Chocolate fudge brownie

Freshly baked warm plain and fruit scones with clotted cream and strawberry jam



Fraser's Outside Catering Sample Evening Food

Select one of the following

Cheese and Antipasti Grazing Table

A lavish grazing station with Kentish cheese, 'Moons Green' charcuterie, home-made focaccia, crackers, seasonal chutneys, pickles and ferments, fruit. £37.00pp

Stone Baked Pizzas

Traditional handmade pizzas with fresh tomato sauce and your choice of 3 toppings. Kentish salami, margarita, goats cheese and red onion, ham and mushroom. £14.50 each

Cheeseburger and Hot Dogs

'Luckhurst Butchers' sausages and beef burgers served in soft rolls with DIY toppings, crispy onions, herby potato wedges. £18.50pp

Fajita Station

Select chicken, chilli or mixed pepper, red onion and mushroom, then fill your wrap with guacamole, sour cream, cheese, crispy lettuce, salsa, refried beans and jalapenos. £22.50pp

Hog Roast (minimum 80 guests)

Traditional Kentish hog roast served with baguettes, homemade apple sauce, lots of stuffing, mixed seasonal leaves, vinaigrette. £18.50pp

Spit Roast Lamb (Minimum 20 people, serves 25-30)

Fraser's Estate lamb, served with flatbreads, mixed salad, hummus and tzatziki. £19.50-pp

Paella (Serves minimum 80, up to 350)

Select from either chicken and chorizo, seafood or mixed paella, served straight from the traditional pan with

homemade bread and seasonal kitchen garden leaves, vinaigrette. £22.50pp



Fraser's Outside Catering

Feasting Menu

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Sharing Platters

Sharing board bread selection, rosemary butter

Selection of 'Moons Green' charcuterie, baked 'Winnies Wheel', Cheesemakers of Canterbury' cheese selection, pickles, ferments, home-made bread, sautéed potatoes.

Fraser's sausage roll, caramelised red onion, goats cheese and fresh thyme tart, Scotch egg, beetroot hummus, roasted vegetables

Flame sharing platter: Served with flatbreads, yogurt and mint sauce, pickles, mixed leaves.

Select 2 from

Spiced lamb kebabs

Beetroot and lentil kebab

Vegetable kebab

Wild garlic chicken kebab

Mains

Please select 2 proteins and 4 sides

Proteins

BBQ slow-roasted belly of Egerton pork, apple sauce

Fraser's Estate slow-roast lamb shoulder, rosemary, garlic and lemon (8.00pp supplement)

6oz Beef burger

BBQ beef brisket

Pulled pork

'Greensand Ridge' rum and coke ribs (£5.00pp supplement)

D'R Luckhurst pork sausages

Stuffed portabello mushrooms

Harrisa cauliflower steak

4oz minute steak, upgrade to 6oz rib-eye (£6.00pp supplement)

Slow-cooked beef short-ribs (£10.00pp supp)

Fore-rib of Kentish beef (market price)

Vegetable kebabs



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Sides

Herby roasted Summer vegetable cous-cous

Caesar salad

Kitchen garden tomato, basil and shallots, grainy mustard and balsamic dressing

Mixed seasonal leaves, vinaigrette

Celeriac, red cabbage and apple remoulade

Fraser's signature coleslaw

Summer bean salad, wild garlic pesto, 'Kelly's' goats cheese

Pasta, pesto, olive and cherry tomatoes

Greek salad

Potato salad

Watermelon and cucumber salad

Roasted midi potatoes, rosemary and garlic

Roasted vegetables, salsa verde

Beetroot, orange, 'Kelly's' goats cheese, walnuts

Sharing Dessert

Summer berry pavlova

Chocolate fudge brownie

Sticky toffee pudding, caramel sauce

Lemon meringue pie

Raspberry frangipane

All served with 'Clockhouse Farm' berries and 'Hinxden Farm Dairy' cream

2 Course £49.00pp

3 Courses £58.00pp

Children under 12, half price



Fraser's Outside Catering

Pig and Paella

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2 Course Hog-Roast

Spit-roast Egerton pork, stuffing, apple sauce, home-made bread selection, kitchen garden salad, vinaigrette, Fraser's signature coleslaw, herby potato salad

Sharing Dessert (select 1)

Summer berry pavlova

Chocolate fudge brownie

Sticky toffee pudding, caramel sauce

Lemon meringue pie

Raspberry frangipane

All served with 'Clockhouse Farm' berries and 'Hinxden Farm Dairy' cream

£49.00pp (minimum 150 people)

Children under 12 half price

2 Course Paella

Choose 1

Mixed pepper and tomato (vegan)

Chicken and chorizo

Mixed

Seafood (£5.00pp supplement)

Served with homemade bread selection and kitchen garden leaves, vinaigrette

Sharing Dessert (select 1)

Summer berry pavlova

Chocolate fudge brownie

Sticky toffee pudding, caramel sauce

Lemon meringue pie

Raspberry frangipane

All served with 'Clockhouse Farm' berries and 'Hinxden Farm Dairy' cream

£49.00pp (Minimum 150 people)

Children under 12 half price



Fraser's Outside Catering

Feasting Fork Buffet

FRASERS 2 courses £45.00. 3 courses £58.00

Select 3 proteins and 4 sides

Proteins

Home-cooked gammon, honey and mustard

Coronation chicken, fresh mango, coriander

Poached salmon, kitchen garden herb sauce (£5.00pp supplement)

Caramelised red onion, goats cheese and fresh thyme tart

Quiche Lorraine

Roasted vegetable, wild garlic pesto tart

Wild garlic pesto char-grilled chicken

Roast sirloin of Kentish beef (£5.00pp supplement)

Sides

Roasted Summer vegetable cous-cous

Caesar salad

Kitchen garden tomato, basil and shallots, grainy mustard and balsamic dressing Mixed seasonal leaves, vinaigrette

Celeriac, red cabbage and apple remoulade

Fraser's signature coleslaw

Summer bean salad, wild garlic pesto, 'Kelly's' goats cheese

Beetroot, orange, 'Kelly's' goats cheese, walnuts

Pasta, pesto and cherry tomatoes

Greek salad

Herby Potato salad

Watermelon and cucumber salad

Roasted midi potatoes, rosemary and garlic

Roasted vegetables, basil

Sharing Dessert

Summer berry pavlova

Chocolate fudge brownie

Sticky toffee pudding, caramel sauce

Lemon meringue pie

Raspberry frangipane

All served with 'Clockhouse Farm' berries and 'Hinxden Farm Dairy' cream



Additional Information

Staff

1 Front of house manager is required for every event, £30.00ph

Front of house staff are £25.00 per hour per member of staff, the amount of staff required will be calculated based on your numbers and style of food.

Equipment Hire

After a site visit has been completed at the location for the catering, and a menu has been chosen we will create a complete hire list for the client and arrange for this to be delivered and collected, this cost will be added to the final invoice.

Payment

A £500.00 non refundable deposit is taken to secure the services, if the date of the event has to change for any reason we will transfer this deposit to the new date.

12 weeks prior to the event we require final numbers and final payment.

Estimated staff costs will be added to the final invoice. 1 day after the event we will send a final closing account with accurate staff fees, the £500.00 deposit is retained and deducted from this final bill, or refunded if no additional fees apply.