



# Christmas 2025

‘Guilt Free’ entertaining on our luxury eco-estate, Frasers is the perfect place for all, offering delicious, seasonal dishes created by our chefs sourced from the Estate and from carefully selected local producers and suppliers.

Frasers is the perfect place to meet and celebrate this Christmas.

Whether you are looking for a venue to host a Festive works Christmas party, or celebrating with friends and family this Festive season, Frasers has a mouth-watering offering Lunch, Festive Afternoon Teas and evening meals. or why not join us this year for Christmas day and avoid the washing up!

We have a selection of event spaces for private dining from 10-100 guests in our magnificent Oak-framed barn or state of the art Stags Barn.



FRASERS

# Fraser's Festive Feasting

## Main Course:

*Traditional roast turkey*

*Home-cooked gammon, honey and mustard*

*Pork Belly*

*Served with Yorkshire pudding, roast potatoes, Spiced red cabbage,  
parsnips, gravy*

## Dessert

Fraser's award winning Christmas pudding, vanilla custard

Winter berry Crumble, 'Hixnden Farm Dairy' cream

Served on;

Sunday 23<sup>rd</sup> November

Sunday 30<sup>th</sup> November

Sunday 07<sup>th</sup> December

Sunday 14<sup>th</sup> December

Sunday 21<sup>st</sup> December

£26.50 pp

To book:

01233 756 122

[info@frasersegerton.co.uk](mailto:info@frasersegerton.co.uk)



# Festive Field to Fork Menu

Tuesday, Wednesday, Thursday and Sunday lunch and dinner £49.95pp

Friday and Saturday lunch and dinner £65.00pp

3 course meal

## To Start

Frasers signature prawn cocktail, tempura prawn

Chicken terrine, sage and onion chutney, chicken crumb, chicken sauce

Ham hock and 'Ashmore Cheddar' croquettes, endive, watercress, vinaigrette, piccalilli

Spiced parsnip soup, raita, onion bhaji

*Served with homemade Kentish rapeseed and sea salt focaccia*

## Mouthwatering Mains

Traditional roast turkey, pigs in blanket, stuffing, bread sauce

Garden herb-crusted hake, celeriac and Bramley apple puree

Garden vegetable Wellington, 'Biddenden' sparkling wine cream sauce

'Aga-roasted' featherblade of Kentish beef, rosemary and red wine sauce

*Served with Yorkshire pudding, roast potatoes, medley of roasted winter vegetables, spiced red cabbage cauliflower cheese, gravy*

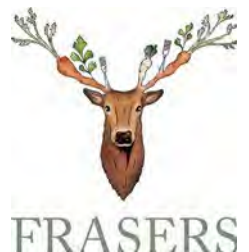
## Delicious Desserts

Frasers award winning Christmas pudding, vanilla custard

Sticky toffee pudding, spiced caramelised apple, caramel sauce, Malteser ice cream

White chocolate parfait, mulled wine poached pear, ginger shortbread

Kentish cheeseboard, apples, grapes, chutney, crackers, artisan bread (£10.00pp supplement)





# Fraser's

## Festive Feasting Menu

Looking for a new immersive 'Festive Dining Experience'? Where better to enjoy your Christmas dining celebrations this year than Fraser's - whether you are looking for an intimate dining experience with your nearest and dearest or a larger Corporate or family group.

We are offering both shared and private Dining options.

Fraser's is the perfect location with our stunning traditional "Oak Barn" (up to 50 guests) or our contemporary "Stags barn" (up to 20 guests).

Both spaces offer a unique dining experience and provide the perfect backdrop to enjoy delicious locally sourced, seasonal and sustainable food, you are guaranteed an amazing dining experience.



£75 per guest - minimum 14 guests

Larger parties are accommodated upon request

‘Stags Barn’ private dining £250.00 per evening

‘The Oak Barn’ private dining £500.00 per evening

### **Frasers selection of Sharing Starters to begin ...**

Homemade focaccia, wild garlic butter

Baked ‘Winnies Wheel’, sauteed potatoes

Venison scotch egg

Buttermilk partridge goujons

Pan-fried ‘Frasers Estate’ pigeon breast, remoulade, fried bread

‘Ashmore Cheddar’ cauliflower cheese croquettes

*Served with homemade piccalilli, pickles and Cumberland sauce*



### **Feasting main courses**

(2 options per table)

A feast of ‘Frasers Estate’ game, bramble and Sloe gin sauce

Fillet of Kentish beef en-croute, Biddenden ‘Dornfelder’ red wine sauce (£10pp supplement)

Whole Egerton suckling pig, caramelised apples, Biddenden ‘Biddies 5 cider’ and wholegrain mustard cream sauce

Dry-aged sirloin of Kentish beef, beer battered onion rings, Béarnaise sauce.

Roasted whole "Boathouse Fisheries’ South coast hake, brown shrimp butter

*Served with crispy roast potatoes, cauliflower and leek gratin, spiced red cabbage, honey glazed kitchen garden winter root vegetables*

### **Feasting Puddings**

(2 options per table)

Kentish pear and chocolate frangipane

Frasers award winning Christmas pudding

Caramelised "Apple Pie " cheesecake

Sticky toffee pudding, caramel sauce

*Served with jugs of 'Hinxden Farm Dairy' cream and custard*

Selection of artisan Kentish cheese, crackers, poached pear, chutney  
(£5pp supplement or £45 as an additional course for a board that serves 5)



# Festive Afternoon Tea

You don't have to travel to London to experience 'The Ultimate Christmas Afternoon Tea'  
Join us throughout December, Wednesday to Sunday for our delicious Festive afternoon tea.  
£38.50pp and includes a complimentary glass of Winter Pimms.

Spiced parsnip soup, onion bhaji, raita

Selection of finger sandwiches  
Turkey and cranberry sauce  
Cucumber and cream cheese  
Coronation chicken  
Smoked salmon and cream cheese

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Frasers signature sausage roll

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'Bowyers Brie' and cranberry tart

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Chocolate orange Christmas bauble

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Luxury mincemeat tart, crumble topping

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Chocolate fudge brownie, parcel

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Award winning spiced carrot cake, cinnamon frosting

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Plain and cranberry scones with champagne and strawberry preserve, clotted cream

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Tea, coffee and infusions



Children's Afternoon Tea available £16.50pp

Ham and cheese sandwiches, sausage roll, chocolate brownie parcel, scone, cream and jam,  
chocolate reindeer

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# Christmas Day at the Farm

Celebrate with us this Christmas Day and enjoy our decadent 4 course Christmas lunch. We have tables available between 12pm and 4pm.

£120.00 per person

## Tasting Starters

Enjoy a selection of Chef's seasonal treats for the table

## Followed By

Free range 'John Howe Turkey', pigs in blanket, sage and apple stuffing, Yorkshire pudding, bread sauce, gravy

Or

Garden vegetable Wellington, 'Biddenden Gribble Bridge' sparkling wine, cream and herb sauce ~  
Accompanied by Kentish rapeseed oil roast potatoes, 'Ashmore' cheddar cauliflower cheese, spiced red cabbage, Brussel sprouts, medley of roasted winter root vegetables

## Palate Cleanser

Frasers estate sloe gin sorbet

## And to Finish

Frasers Estate Award Winning luxury Christmas Pudding, brandy custard

Or

White chocolate parfait, mulled wine poached pear, ginger shortbread

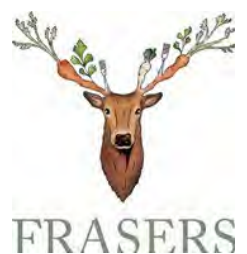
Or

Clementine and chocolate trifle

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# Bespoke Outside Catering

If you are wanting to host an event this Festive season in the office or at home instead of going out, Frasers offers a bespoke outside catering service where we can bring the magic of Frasers to you!

Catering options available:

**Canape party** - Our canapes can be delivered pre-made on platters for your guests to either help themselves to or we can provide staff to serve the food and drinks and clear up.

Canapes are £3.50 per canape per person.

**Grazing Table** - Our staff will come and lay out a beautiful grazing table for your guests to enjoy, this will include a selection of local cheese and charcuterie, sausage rolls, home-cooked ham, pickles and ferments, hummus and crudities, pate, crackers, dried and fresh fruit and bread.

£28.50 per person

**Buffet** - We can deliver a traditional buffet to your location including home-cooked gammon, selection of savoury tarts, Winter coleslaw, potato salad, vegetable and herb cous-cous, winter leaves, vinaigrette.

£28.50 per person

**Paella** - We have a traditional paella pan which is cooked on site, we can offer either a mixed paella, seafood paella or chicken, chorizo and pepper paella served with dressed seasonal leaves and artisan bread. £20.00 per person

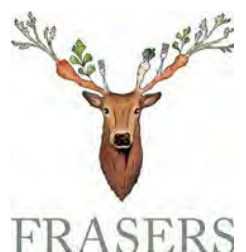
You can upgrade any of the above options to include eco-friendly, recyclable bamboo plates and cutlery, as well as adding in staff to serve the food and clear up the event for you.

Please contact us to discuss your requirements in more detail to allow us to put together a bespoke quote for your event.

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# Frasers Festive Shared Party Nights

Step into the magic of the festive season with Frasers Shared Christmas Party Nights — the perfect way to celebrate with colleagues, friends or family. Begin the evening with a sparkling **glass of Kir Royale on arrival**, followed by a beautifully crafted **three-course festive menu** showcasing the best of local produce and seasonal flavours. As the night unfolds, dance the evening away with our **resident DJ**, creating the perfect party atmosphere. Tickets are **£99.50 per person**



Our shared party nights are available on:

- **Thursday 27th, Friday 28th, Saturday 29th November**
- **Thursday 4th, Friday 5th, Saturday 6th December**

 *All other dates in December are now fully booked — secure your place today for an unforgettable festive celebration!*

To Start (please select one of the following options):

- 1) Sharing antipasti, baked camembert, selection of ‘Moons Green Charcuterie’, selection of ‘Cheese Makers of Canterbury’, pickles (For the whole table to share)

- 2) Medley of Smoked Salmon, Prawn, Horseradish Cream, Winter Leaves, Vinaigrette

- 3) Chicken terrine, sage and onion chutney, chicken crumb, chicken sauce

- 4) Ham hock and ‘Ashmore Cheddar’ croquettes, endive, watercress, vinaigrette, piccalilli

- 5) Spiced parsnip soup, raita, onion bhaji

*Served with homemade Kentish rapeseed and sea salt focaccia*



Mains (Please choose one of the following options):

- 1) Traditional roast turkey, pigs in blanket, stuffing, bread sauce
- 2) Garden herb-crusted hake, celeriac and Bramley apple puree
- 3) Garden vegetable Wellington, 'Biddenden' sparkling wine cream sauce
- 4) 'Aga-roasted' featherblade of Kentish beef, rosemary and red wine sauce



Served with Yorkshire pudding, roast potatoes, medley of roasted winter vegetables, spiced red cabbage cauliflower cheese, gravy

Delicious Desserts (please choose one of the following options):

- 1) Frasers award winning Christmas pudding, vanilla custard
- 2) Sticky toffee pudding, spiced caramelised apple, caramel sauce, Malteser ice cream
- 3) White chocolate parfait, mulled wine poached pear, ginger shortbread
- 4) Kentish cheeseboard, apples, grapes, chutney, crackers, artisan bread (£10.00pp supplement)



As the evening draws to a close, guests will leave with the warmth of festive cheer, full bellies, and joyful memories shared with friends old and new. Whether you're marking the end of a successful year, celebrating with colleagues, or simply embracing the spirit of the season, our Shared Christmas Party Nights at Frasers promise an unforgettable experience in the heart of the Idyllic Kent countryside.





**Package Price: £99.50 per person** *Based on a minimum group size of 35 guests*

**What's Included:**

- Return transport to and from our venue  
*(Collection available from Maidstone East, Canterbury West, and Ashford International train stations)*
- A welcome **Kier Royale** on arrival
- A beautifully crafted **three-course festive menu**
- Live DJ entertainment to keep the party going

**Evening Schedule:**

- **17:00** – Collection from your designated train station
- **18:00** – Pre-dinner drinks on arrival
- **19:00** – Dinner service begins
- **21:00** – DJ-led party and dancing
- **23:30** – Carriages depart

Please do not hesitate to contact us at [info@frasersegerton.co.uk](mailto:info@frasersegerton.co.uk) or call us on 01233 756122.

We look forward to welcoming you for a night of laughter, great food, and festive celebration.



We require a deposit of £10.00 per person for all Festive reservations up to 8 guests.

For larger tables (more than 8 guests) and private dining reservations we require a deposit of £250.00

Deposits are non-refundable

For exclusive use events, if your group drops to below the minimum guests required we will charge for the minimum guest number

Final guest numbers, including menu choices, are required 14 days prior to you booking, any changes to this after this point will still be charged for, we require full payment 14 days prior to any booking

All dietary requirements must be given in advance of your reservation, additional dietary requirements cannot be accommodated on the day of the booking/event

We allow access to the venue an hour prior to the booked time for decorating if required, we do not allow table confetti or sprinkles on any of our tables. Any decorations bought to the venue must be taken away with you at the end of the event

Please do not leave any rubbish at the venue

Drinks must be purchased from Frasers, only. No additional drinks can be bought into the venue

To make an enquiry with us please contact -

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