

Sample Festive Menu-

Starters

Ham hock and Ashmore Cheddar croquettes, piccalilli, winter leaves

Game terrine, red onion marmalade, toasted sourdough, watercress

Spiced parsnip soup, bhaji, raita

Frasers signature prawn cocktail, tempura prawn

Mains

Roast Kelly Bronze turkey, pigs in blankets, apple and sage stuffing, bread sauce

*Slow-roasted Belly of Egerton Pork, 'Biddenden' cider and grainy mustard cream
sauce*

Stout braised featherblade of Kentish beef, Yorkshire pudding

*All served with garlic and thyme roasted potatoes, Estate honeyed parsnips,
carrots, Brussel sprouts with streaky bacon*

Kitchen garden vegetable & lentil wellington, carrot puree, wild garlic oil

Desserts

Frasers award winning Christmas pudding, bay custard

Canterbury apple tart, cinnamon crumble, 'Greensand Ridge' brandy cream

Sticky toffee pudding, caramel sauce, clotted cream

Praline semi-freido, Dornfelder poached pear, almond tuiles, Chantilly

Chocolate trifle torte, sloe-gin sorbet

*Kentish cheeseboard, chutney, grapes, sourdough, crackers, nuts (£10.00 pp
supplement)*

2 course- £45.00

3 course- £55.00

Available Tuesday- Saturday

Tuesday 17th November -Wednesday 23rd Decemeber