



FRASERS

'Fraser's Christmas Day Menu 2022'

£120 per person

Tasting Starters

Chef's selection of seasonal treats for the table

Followed by

Free range 'Kelly Bronze' turkey, pigs in blanket, sage and apple stuffing, Yorkshire pudding, bread sauce, gravy G, MI, E

Or

Garden vegetable Wellington, Biddenden Gribble Bridge Sparkling cream and herb sauce SU, G, MI, E

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Accompanied by duck fat roast potatoes, cauliflower cheese, spiced red cabbage, brussels sprouts, and a medley of Fraser's roasted root vegetables MI, G, SU, MU

Sloe Gin Sorbet SU, MI, G

And to finish

Homemade Award-Winning luxury Christmas pudding, brandy custard G, SU, NU, E

Or

Mulled Egerton pear, rum and raisin parfait, shortbread SU, E MI

Or

Clementine and ginger bread trifle MI, G, E

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Tea, coffee, infusions, selection of local artisan cheese, chutney, fruit and mince pies G, MI, SU,

Dietary requirements such as vegan, gluten free, dairy free etc can be catered for.

We will do everything possible to accommodate all food intolerances and allergens but cannot guarantee food will be allergen free.

Allergens

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

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