

Vegetarian Tasting Menu March 2025 £70.00 per person £115.00 with wine flight

~

Truffle Arancini, Garlic Aioli (E, G, SU)

~

'Spiced Parsnip soup, Onion Bhaji, Raita' (MI, G)

~

Wild Mushroom On Toast (G, MI, SU) DOMAINE DE LA BAUME VIOGNIER. FRANCE. 2020

Big viognier style at a distinctly small price. Intense, sun-drenched golden yellow, this is a lively and exciting wine with an exotic and opulent character.

~

Roast Beetroot Risotto, Crispy Golden Cross Cheese (MI, G,SU) BIDDENDEN ORTEGA

Semi-aromatic on the nose, displaying appealing fresh aromas of green apple, grapefruit, cut grass and flora, whilst the palate is medium bodied, crisp and deliciously fruity. May be served as an aperitif, this white would also pair well with lightly spicy dishes and seafood.

~

Winter Vegetable and Lentil Pithivier, Carrot Fondant, Spiced Cauliflower Puree (MI, SU, G) PINOT NOIR. ROMANIA

Romania may not be the first place you think of when you are looking to buy a Pinot Noir but this has all the classic bright red fruit flavours and spicy note you would expect.

~

'Biddies' Elderpear Cider Sorbet (SU)

_ .

Frasers Coldharbour Farm Egerton Nr.Ashford Kent TN27 9DD
Telephone: 01233 756122 Mobile: 07834128911

Email: info@frasersegerton.co.uk Web: www.frasersegerton.co.uk

VAT No.:201456213



'White Chocolate Parfait, Mulled Wine Poached Pear, Ginger Shortbread' (MI, SU, E, G)

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 with prior notice.

Frasers Coldharbour Farm Egerton Nr.Ashford Kent TN27 9DD
Telephone: 01233 756122 Mobile: 07834128911

 $\underline{Email: \underline{info@frasersegerton.co.uk}} \ \underline{Web: \underline{www.frasersegerton.co.uk}} \\$

VAT No.:201456213