



Christmas 2024

Guilt free entertaining on our luxury eco-estate, conveniently located between Maidstone and Ashford, providing delicious, seasonal dishes created by our chefs sourced from the Estate and from carefully selected local producers and suppliers.
Fraser's 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, Fraser's has a mouth-watering offering from Lunch and evening meals to Festive Afternoon tea, 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.



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

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

Ham hock croquettes, piccalilli, endive, watercress, vinaigrette

Spiced parsnip soup, raita, onion bhaji

Served with homemade artisan bread and butter

Mouthwatering Mains

Traditional roast turkey, pigs in blanket, stuffing

Pan-fried hake, mussel chowder, confit tomatoes

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)

Served with jugs of 'Hinxden Farm Dairy' Jersey cream or custard



Fraser's

Festive Feasting Menu

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

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

~

Fraser's signature sausage roll

~

'Bowyers Brie' and cranberry tart

~

Chocolate orange Christmas bauble

~

Luxury mincemeat tart, crumble topping

~

Chocolate fudge brownie, parcel

~

Award winning spiced carrot cake, cinnamon frosting

~

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

~

Tea, coffee and infusions



Children's Afternoon Tea £16.50pp (up to the age of 10)

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

E: reservations@frasersegerton.co.uk

T: 01233 756122

W: www.frasersegerton.co.uk



Christmas Day at the Farm

Celebrate with us this Christmas Day and enjoy our decadent 4 course Christmas lunch. We offer two sittings on Christmas Day, either 12pm or 3.15pm

£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

E: reservations@frasersegerton.co.uk

T: 01233 756122

W: www.frasersegerton.co.uk



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.

E: reservations@frasersegerton.co.uk

T: 01233 756122

W: www.frasersegerton.co.uk



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 -

E: reservations@frasersegerton.co.uk

T: 01233 756122

W: www.frasersegerton.co.uk

