



FRASERS

Tasting Menu February 2026

£70.00 per person

£110.00 with wine flight

Canapé

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Spiced parsnip soup, onion bhaji, raita (TG,MI)

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Game terrine, game chips, apple and pear chutney, toasted sourdough (SU,G)

EMMA MARRIS SAUVIGNON BLANC 2024

This Sauvignon Blanc is a classic style from vineyard sites that were chosen for their diversity of soils and topography. Lively notes of juniper, yuzu, coriander seed and green chilli are carried by signature textural complexity and saline drive. A wine of purity and finesse.

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Pan-fried fillet of halibut, scallop and mussel chowder (F, MI, MO, SU)

VIIGNIER PAYS D'OC, FRANCE 2022

This Pays d'Oc viognier undergoes lees-ageing, adding body, texture and creaminess, balancing bright notes of white peach, apple and delicate almond. Pair with gently spiced dishes.

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Trio of Romney lamb, cider braised carrot, parsnip, spiced carrot puree, 'Biddenden Dornfelder' and rosemary sauce (MI, G, SU)

PIQUEPOUL NOIR VILLA BLANCHE, FRANCE 2021

Mid bodied, ripe and juicy, this rarely seen red wine is fabulous lightly chilled. With flavours of red cherry, redcurrant and a hint of herbal spice, this is a great alternative to a more traditional Beaujolais.

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*'Estate' tipsy damson sorbet
(SU)*

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Rhubarb frangipane, honey-poached rhubarb, sticky ginger cake (MI, G, NU, E, SU)

MAIDSTONE DISTILLERY SHARPS TOFFEE VODKA LIQUOR

Toffee through and through – sweet, creamy, buttery, with vanilla and a hint of orange. A long, indulgent finish. Traditionally distilled with orange, vanilla, ginger, nutmeg, and cinnamon, it's expertly blended with a secret toffee recipe for luxurious depth and warmth. Served over ice as an alternative to a traditional dessert wine. Delicious!

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.

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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