

**FRASERS SUNDAY LUNCH MENU 2025**

**Mother’s Day**

Complimentary Bottle of Prosecco on Tables Of 4 Adults

*£32.50pp two courses  
£38.50pp three courses*

***Starter***Chef’s Selection of Seasonal Sharing Starters

*OR*

“Winnie’s Wheel” Whole Baked Local Brie, Sautéed Potatoes, Selection of Artisan Breads, Caramelised Red Onion Chutney, Pickles *(Minimum 2 People)*   
*£6pp Supplement*

***The Centre Piece***   
 *(Please Select One Meat for the Whole Table)*

Roast Chicken, Stuffing

Belly of Egerton Pork

Romney Marsh Lamb, Mint Sauce   
*£5.00pp Supplement*

Roast Beef, Horseradish  
*£5.00pp Supplement*

Served with Yorkshire Puddings, Roast Potatoes, Selection of ‘Frasers Kitchen Garden’ Seasonal Vegetables, Gravy

***Dessert***   
*(Please Select One Dessert for the Whole Table)*   
  
Sticky Toffee Pudding, Caramel Sauce

Chocolate Fudge Brownie, Chocolate Sauce

Seasonal Fruit Crumble

Served with Jugs Of ‘Hinxden Farm Dairy’ Cream

Kentish Cheeseboard  
*£8.00pp Supplement*   
  
*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.   
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*