

Christmas Party Menu

Starters

Traditional prawn cocktail

Fetta Fritters with chilli jam GF V

Breadcrumbed goujons of plaice GF

Pate, chicken liver and smoked bacon, with granary toast

Main Courses

Roast Norfolk turkey, bacon and chipolata served with chestnut stuffing

Pan fried fillet of Hake with lemon & tarragon crumb GF

(The above two main courses are served with seasonal vegetables & roast potatoes)

Pork belly, slowly roasted, served on bubble and squeak with gravy GF

Homemade burger with cheddar, onions, gherkins & mayo served with skinny fries

Chunky vegetable chilli with sweet potato and chickpeas on turmeric rice GF VE

Moussaka served with Greek salad and olive bread

Choice of dessert

£37.50 per head

A 10% service charge will be added for parties of six or more

Please inform us of your final numbers & menu choice four days before your function

Boxing Day Menu

Starters

Freshwater crayfish cocktail

Fennel Bhajis with coriander yoghurt GF V

Mini lamb kofte with tzatziki GF

Crunchy squid with lime and chilli mayo GF

Cauliflower & coriander soup & granary bread

Main Courses

Roast tenderloin of pork with stuffing and crackling

Sea bass fillets baked with lemon, chive, butter sauce GF

Chicken, leek and bacon pie

(The above three main courses are served with seasonal vegetables & roast potatoes)

Beef bourguignon served with mash and tenderstem broccoli

Roasted vegetable moussaka served with Greek salad and olive bread V

Choice of dessert

Price £60 per head

A discretionary 10% surcharge will be added to your bill

New Years Eve

Starters

Seared scallops on pan fried black pudding with mint pea puree GF

Baked figs wrapped in Prosciutto with Gorgonzola GF

Peeled scampi and king prawns sautéed in garlic butter

Pear, walnut, pomegranate & Dolcelatte salad with wholegrain dressing GF V

Main Courses

Fillet of beef wrapped in filo pastry topped with a mushroom duxcelle and melted stilton

Baked monkfish medallions, served on a roasted red pepper sauce GF

Rump of Lamb served with rich red wine and mint gravy GF

Baked spinach, red onion and Feta tartlet on a chunky tomato and basil sauce V

Chicken supreme stuffed with olives and sundried tomato on a leek and pancetta sauce GF

All main courses are served with mange tout, braised red cabbage, roasted baby corn and potato dauphinoise

Choice of dessert or

Selection of three British cheeses & local chutney

Price £65.00 per head

A discretionary 10% surcharge will be added to your bill

Axe & Compasses
Arkesden
Essex
CB11 4EX



To make a table reservation
please call:

Tel: 01799 550272
www.axeandcompasses.co.uk

Stay with us
Two Double Bedroom
Apartment

For bookings and more information please
log on to Air BnB with this link

airbnb.co.uk/h/the-hayloft-arkesden



Hayloft Rooms
Axe & Compasses
Arkesden, Essex, CB11 4EX

Axe & Compasses
Arkesden



Festive
Feasts

RELAX AT THE AXE THIS
CHRISTMAS