

Christmas Party Menu

STARTERS

TRADITIONAL PRAWN COCKTAIL

FETA FRITTERS

with chilli jam GF V

PLAICE GOUJONS GF

HAM HOCK TERRAINE

served with granary toast

MAIN COURSES

ROAST NORFOLK TURKEY

bacon, chipolata and chestnut stuffing

PAN FRIED FILLET OF HAKE

with lemon & tarragon crumb GF

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

SLOW ROASTED PORK BELLY

served on bubble and squeak with gravy GF

HOMEMADE BURGER

with cheddar, onions, salad,
gherkins & mayo served with skinny fries

CHUNKY VEGETABLE CHILLI

with sweet potato & chickpeas on
turmeric rice GF VE

MOUSSAKA

with Greek salad and olive bread

ROASTED VEGETABLE MOUSSAKA

with Greek salad and olive bread V

CHOICE OF DESSERT

£39 per head

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

Boxing Day Menu

STARTERS

BEEF TOMATO & MOZZARELLA STACK

with pesto oil & balsamic glaze V GF

FRESHWATER CRAYFISH COCKTAIL

BROCOLLI & STILTON SOUP

served with granary bread

CRUNCHY SQUID

with lime and chilli mayo GF

CRISPY CHILLI BEEF GF

MAIN COURSES

ROAST TENDERLOIN OF PORK

with stuffing and crackling

SEA BASS FILLETS

baked, with a lemon, chive, butter sauce GF

CHICKEN LEEK & BACON PIE

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

BEEF BRISKET

served with mash and tenderstem broccoli GF

SWEET POTATO & SPINACH CURRY

served with turmeric rice V GF

CHOICE OF DESSERT

£65 per head

AXE & COMPASSES

Arkesden, Essex, CB11 4EX

Please call to make a booking

01799 550272

New Years Eve Menu

STARTERS

SEARED SCALLOPS

on pan fried black pudding with mint pea puree

BAKED FIGS

wrapped in Prosciutto with Gorgonzola GF

PEELED SCAMPI & KING PRAWNS

sautéed in garlic butter

PEAR WALNUT & DOLCELATTA 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 red wine and mint gravy GF

BAKED SPINACH, RED ONION &

STILTON TARTLET

on a chunky tomato and basil sauce V

BALMORAL CHICKEN

chicken breast stuffed with haggis & wrapped
in streaky bacon with a creamy whisky sauce

All main courses served with mange tout, baby corn,
roasted parsnips, and potato dauphinoise

CHOICE OF DESSERT

OR

Selection of three British cheeses

& local chutney

£70 per head