

AXE &
COMPASS



Starters

Roasted red pepper soup, crusty bread *vg,gfa,df*
Breaded salt & pepper squid, sweet chilli sauce
Duck pate, cranberry jam, sourdough toast, roasted pinenuts
Classic prawn cocktail, marie rose, baby gem, granary bread & butter *gfa,dfa*
White stilton pate, celery & apple cider sauce, candied walnuts, crackers *vg,gfa*

Mains

Roasted turkey crown, roasties, winter veg, sage & onion stuffing,
pigs in blankets, gravy, cranberry sauce *gfa,dfa*
Slow roasted feather blade of beef, butter mash, honey roasted carrots
red currant jus *gfa,dfa*
Herb crusted scottish salmon fillet, butter new potatoes, tenderstem, white wine sauce
Festive winter vegetable wellington, seasonal roasted veg, onion marmalade gravy *v*
Trio of Christmas sausages, butter mash, cranberry gravy, watercress & bacon crumb *vg*
Traditional nut roast, roast potatoes, winter veg, sage & onion stuffing,
gravy, cranberry sauce *vg,gfa,dfa*

Desserts

Christmas pudding, brandy sauce *gfa*
Cherry bakewell cheesecake, fresh cream *v*
Festive winter berry crumble, custard *v*
Black forest meringue roulade with vanilla ice cream *v*
lemon posset, shortbread *gfa*
White stilton pate, celery & apple cider sauce, candied walnuts, crackers *vg,gfa*

Coffee & Mince Pies

Party Accessories

2 courses £34 | 3 courses £39.50

Party nights 4th & 11th Dec
3 course meal, live music & dancing til midnight £45

£10 deposit per person upon booking,
please send pre-orders to: hello@axeandcompass.co.uk

To book: 01480 463605 or scan the QR Code



A 10% service charge will be added to your bill