

Christmas Menu

Name.....Group.....Date.....

Starters

Crispy Chicken

Crispy shredded chicken in a salt & pepper coating, on a bed of salad garnish, drizzled with a warm sweet Chilli sauce

Fish Platter

A spicy white crabcake on a bed of lettuce with a tomato & spiced chutney
Squid pieces in a salt & pepper coating & wholetails of scampi in a crispy breadcrumb with homemade tartar sauce

Golden Crumb Breaded Brie

Brie wedges encapsulated in a lightly seasoned batter & breadcrumb with cranberry dipping sauce (V)

Prawn Cocktail

Prawns on a bed of crisp iceberg lettuce coated in Maryrose sauce served with malted bread.

Mains

Roast Lincolnshire Turkey

Complete with pigs in blankets, sausage meat stuffing, and all the trimmings

Grilled Scottish Salmon

Served with buttery new potatoes & samphire, seasonal vegetables & hollandaise sauce.

Sirloin Steak

8oz British Sirloin steak, served with Jenga chips, cherry grilled tomatoes a flat mushroom & garden peas (+£6 supplement)

Creamy Garlic Mushroom Chicken

Tender sliced chicken breast covered in a creamy garlic mushroom sauce, served with buttery new potatoes & seasonal vegetables

Beetroot Wellington

Beetroot encased in puff pastry, served with seasonal vegetables & roasted potatoes (V)(G)

Desserts

The Trio

Chocolate brownie, sticky toffee pudding & toffee sauce with Applebys brandy sauce ice cream

Christmas Pudding Ice cream Slice

Spiced fruit Christmas pudding ice cream, on a biscuit base decorated with chocolate & icing sugar.

Cheese Board

A wedge of vintage cheddar, caramelised red onion, stilton & brie with a selection of crackers, caramelised onion chutney & grapes

Profiterole Sundae

Chocolate & vanilla ice cream with profiteroles, chocolate sauce & squirry cream

Classic Christmas Pudding

Made with vine fruits, cider, brandy, sherry, and port served with a brandy sauce (V)(G)

£22.95 per Head for 2 courses

£27.95 per Head for 3 courses

Finished with a Mince Pie

A non-refundable deposit of £10 per guest is required upon booking.
Menu selections must be supplied at least 7 days prior to your booking date.
Please advise of any dietary requirements at the time of booking
Print the menu at www.axeandcleaver.com
Contact us on 01507 358738 or email us at booking@axeandcleaver.com

Deposit Paid