



Come and join us at the Axe and Cleaver this Christmas.
Enjoy your Christmas dinner within the great atmosphere of your friends and family.



CHRISTMAS PARTY MENU

£29.95 PER HEAD 3 COURSES ~ £24.95 PER HEAD 2 COURSE

WE ARE SERVING FROM THE 22ND OF NOVEMBER TO THE 24TH OF DECEMBER SEE OPENING TIMES

STARTERS

Pigs in Blankets

Served on a bed of wholegrain mustard mash, drizzled in gravy.

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, Squid pieces in a salt & pepper coating and scampi in a crispy breadcrumb served with a lemon wedge and homemade tartar sauce.

Prawn Cocktail

Prawns on a bed of salad garnish with Marie Rose sauce and a sprinkle of paprika, 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 beef dripping 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.

Vegetarian Cottage Pie

Topped with cheesy mash and cherry tomatoes, served with seasonal vegetables & gravy (V).

DESSERTS

The Trio

Chocolate brownie, sticky toffee pudding, lemon & mascarpone cheesecake and a jug of cream.

After Eight Icecream Slice

Mint chocolate ice cream on a biscuit base, decorated with an after eight, covered in a chocolate sauce.

Cheese Board

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

Loaded Profiteroles

Chocolate & vanilla ice cream with profiteroles, chocolate sauce & squirty cream.

Classic Christmas Pudding

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

Finished with a Mince Pie.

CONTACT US & MAKE A RESERVATION - 01507 358738
booking@axeandcleaver.com ~ www.axeandcleaver.com

NAME

GROUP

DATE & TIME

Please note: £10 per person non-refundable deposit due at the time of 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. Contact us on 01507 358738 or email us at info@axeandcleaver.com

Deposit Paid

Balance Received