

## DECEMBER EVENTS

### FRIDAY 9TH - FEVER 60'S NORTHERN SOUL, MOTOWN & SKA

Join us for another fantastic Fever Soul Night! The Axe are excited to bring you a night of fantastic 60's Northern Soul, Motown, Ska & Reggae classics all played on original 7" vinyl with Fever Soul Nights

### FRIDAY 16TH - TRIBUTE NIGHT

ELVIS PRESLEY, DAVID BOWIE, ELTON JOHN, FREDDIE MERCURY

Paul Lillie will be bringing a fantastic night of music from iconic artists such as the King - Elvis, David Bowie, George Michael & more

### NEW YEAR'S EVE - SEAFOOD & STEAK NIGHT

Book a table near one of our open fires & enjoy a sumptuous Steak & Seafood Menu including show stopper Fruit de Mer platters!

### SUNDAY 1ST NEW YEAR'S DAY

Wind down for the last few days left of the holiday with a hangover breakfast from gam or the perfect roast from midday

### BOXING DAY MONDAY 26TH

Relax this Boxing Day & let us do all the work.  
Book your table & enjoy our delicious seasonal menu in a warm & cozy environment

## FESTIVE CELEBRATION MENU

### STARTER

- Deep fried brie with cranberry sauce & dressed mixed leaves (v)
- Tandoori spiced chicken skewers served with mint raita, sag aloo & poppadom
- Winter vegetable soup with root vegetable crisps, bread & butter (v)
- Prawn & crayfish cocktail tossed in Marie Rose sauce with granary bread
- Duck liver parfait, homemade pear & cranberry chutney served with sourdough toast
- Portobello mushroom stuffed with mozzarella, red onion marmalade, spinach & pine nuts topped with a herb crumb served with dressed rocket (vg)

### MAIN

- Roast turkey with pork, sage & apricot stuffing, maple cured bacon wrapped chipolata, roast potatoes & turkey gravy
- Cranberry & nut roast, roast potatoes, vegan gravy (vg)
- Pork belly, whole grain mustard mash, cider jus, crackling & apple sauce
- Salmon fillet served with crayfish cream sauce & crushed new potatoes topped with crispy leeks
- Rump steak, peppercorn sauce, chips, grilled tomato & field mushroom (Served Medium. £2 Supplement)
- Festive Risotto: butternut squash & chestnut risotto with crispy sprout tops & cranberries (v)
- Pan fried guinea fowl with sauteed pancetta & leek, cranberry compote, bubble & squeak & game jus
- All meals served with seasonal vegetables*

### DESSERT

- Traditional plum pudding & brandy sauce
- Warm cherry & almond cake with ice cream (vg)
- Oreo chocolate brownie served with chocolate sauce & vanilla ice cream
- Baileys crème brûlée with homemade shortbread biscuit
- Winter Berry Eton Mess: Whipped sweetened cream with meringue pieces, winter berries & vanilla ice cream
- Trio of sorbet with fruit garnish & cafe curl
- Cheddar, brie & stilton with mulled chutney, biscuits, grapes & celery (£1 Supplement)

2 COURSES £22.50 3 COURSES £27.95

# CHRISTMAS DAY MENU

## STARTER

Prawn, salmon & avocado tower  
Duck liver parfait, mulled wine chutney & sourdough toast  
Crispy goat's cheese & trio of beetroot; remoulade, roasted  
& puree with candied walnuts & pea shoots (v)  
Winter vegetable soup with root vegetable crisps, bread & butter (v)

## MAIN

Roast turkey with pork, sage & apricot stuffing, maple cured bacon  
wrapped chipolata, Yorkshire pudding, roast potatoes & turkey gravy  
Festive nut roast, apricot, sage & onion stuffing, Yorkshire  
pudding, roast potatoes & vegetarian gravy (v)  
Pan fried salmon fillet, crayfish cream sauce, crushed new potatoes  
topped with crispy leeks  
Rump of lamb with dauphinoise potatoes, rosemary & red wine jus  
Portobello mushroom, brie, cranberry & chestnut en croute  
served with dauphinoise potatoes & vegetable jus (v)  
All meals served with honey roast parsnips, brussel sprouts  
with roasted chestnut, steamed broccoli & carrots

## DESSERT

Traditional plum pudding & brandy sauce  
Warm cherry & almond cake with ice cream (vg)  
Oreo chocolate brownie served with chocolate sauce & vanilla ice cream  
Baileys crème brûlée with homemade shortbread biscuit  
Winter berry eton mess: Whipped sweetened cream with meringue pieces,  
winter berries & vanilla ice cream  
Cheddar, brie & stilton with mulled chutney, biscuits, grapes & celery

£79.95 PER PERSON CHILDREN UNDER 12 £39.95

A 10% service charge will be added to all tables A £30 per person non refundable deposit  
will be required within 7 days of making your booking. Must be pre-ordered



## NEW YEARS EVE STEAK & SEAFOOD MENU

### STARTERS

- Seafood platter: Mediterranean king prawns, Norwegian shell on prawns, taramasalata, cockles & mussels, smoked mackerel, prawn & crayfish cocktail & smoked salmon served with toasted pitta, lemon & garlic mayo Marie Rose sauce. Serves up to 4 people 39.95
- Whole tiger prawns cooked in garlic & parsley butter served with toasted sourdough bread 8.50
- Duck liver parfait, mulled wine chutney & sourdough toast 6.95
- Crispy goat's cheese & trio of beetroot; remoulade, roasted & puree with candied walnuts & pea shoots (v) 7.50
- Smoked haddock chowder. served with a bloomer wedge 7.50
- ½ dozen Mersea oysters served with shallot dressing & tabasco (market price)
- Scallops cooked in their shells served with 'nduja butter 11.95
- Avocado & prawns served in a bloody mary cocktail sauce with granary bread 8.50

### STEAKS

- Our prime British steaks are matured for 30 days before being hand cut, chargrilled & served with chunky chips, roasted flat mushroom, honey & mustard dressed rocket & confit tomato
- 8oz RUMP 17.95 8oz SIRLOIN 19.95 10oz RIBEYE 23.95 7oz FILLET 24.95
- Chargrilled minute steak, barbecue ribs, fajita spiced chicken, sausage & pork loin served with chunky chips, roasted flat mushroom, honey & mustard dressed rocket & confit tomato 26.95
- Slow braised, hickory smoked barbecue spare ribs served with chips & side salad 19.95

### MAINS

- Mediterranean king prawns, Norwegian shell on prawns, dressed Cromer crab, Taramasalata, cockles & mussels, smoked mackerel, prawn & crayfish cocktail, smoked salmon served with toasted pitta, salad, lemon & garlic mayonnaise, & Marie Rose sauce. Serves Minimum 2 people. 55.00 Add ½ dressed lobster 19.95
- Sea bass, salmon, skate, scallop, whole king prawns served with a rocket, sun blush tomato, parmesan & crispy caper salad, lemon aioli & skinny fries. 23.95
- Pork Belly served with mustard mash, crackling, apple sauce, roasted root vegetables & cider jus £16.95 add scallop £3.95 per scallop
- T bone of monkfish topped with Atlantic prawn & lemon butter served with a medley of samphire & peas served with skinny fries 21.95
- Grilled wing of skate served with a lemon, parsley & caper butter, samphire & peas served with roasted new potatoes 19.95
- Chicken supreme wrapped in Parma ham, parsley crushed potatoes fine beans & served with a creamy white wine & wild mushroom sauce 15.95
- Dressed Cromer crab Caesar salad with baby gem, anchovies' free range hens' egg, parmesan & croutons. 17.95

### FISH & CHIPS

- Deep fried in home-made batter served with garden or mushy peas, chip shop chips.
- Large Cod 17.95, Haddock 15.95 Plaice Fillet 15.95 Rock Eel 15.95

*A selection of desserts will be available on the night*

## TERMS & CONDITIONS

FESTIVE MENU & BOXING DAY A £10 per head non refundable deposit must be paid no later than 14 days after the booking date.

We require a pre-order for tables of 6 + for Festive Menu & Boxing Day  
XMAS DAY & NEW YEAR'S EVE £30 deposit paid no later than 7 days after day of booking  
& a pre-order must be completed for all bookings 14 days before booking date  
All bookings, deposits & pre-orders can be completed on our website.

Large parties could be accommodated on separate tables  
ONE bill per table provided & 10% service charge applied to tables

## FOOD SERVICE & OPENING TIMES

**Festive Celebration Menu** available: 28/11 - 31/1

Excluding Christmas Day, Boxing Day, NYE & New Years Day

**Christmas Day** - Open for drinks from Midday & two food service sittings staggered between 12 - 1pm & 2nd sitting between 3.30pm - 4.30pm

**Boxing Day** - Breakfast 9 - 11am. Food Served 12 - 6pm

**Monday 28th - Thursday 30th** - Normal Opening & Food Service Hours

**New Years Eve** - Normal Food Service until 5pm. NYE bookings from 7pm .

**New Years Day** - Open for drinks as normal. Food Served 9am 11am then 12 - 6pm

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**20% DISCOUNT OFF OF CHRISTMAS PARTIES HELD IN JANUARY**