

# ACME FIRE CULT

## XMAS FEASTING MENU – WINTER 2024

Served Family Style. To Be Taken By The Whole Table.

### SNACKS

Grilled Padron Peppers

Toasted Sourdough. Acme 'Marmite' Butter. Pecorino

### STARTERS

Coal Roast Leeks. Pistachio Romesco

Pumpkin Hummus. Fig Agrodolce. Pumpkin Seed Rayu

Roast Brussels Sprouts. Cranberry. Chestnuts. Ras-el-Hanout

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### FEASTING OPTION ONE

*£45 per person*

Wood Grilled 'Herb-Fed' Chicken. Roast Chicken & Cep Cream. Truffle Butter.

Gremolata.

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### FEASTING OPTION TWO

*£55 per person*

Smoked Swaledale Lamb Shoulder. Roast Fennel, Creamed Flageolet Beans.

Saffron & Preserved Lemon.

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### FEASTING OPTION THREE

*£75 per person*

50-day Highland Beef Chop. Smoked Bone Marrow Salsa Roja. Parsnip & Potato.

Hashbrown. Watercress.

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\* Menu subject to change on the day of booking. Please inform us of allergies in advance. 12.5% service excluded.

## **VEGAN OPTION**

*£45 per person*

*\*Served **individually** to feasting menu*

Smoked Celeriac. Creamed Chickpea. Vadouvan Butter. Curry Leaf (*vgn*)

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## **SIDES**

Chapa Roast Potatoes

BBQ'd Greens

## **DESSERTS**

*Select ONE for the table*

Pumpkin & Gingerbread Trifle. *Candied Squash. Pumpkin Seed Brittle*

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Sticky Toffee Pudding. *Poached Pear. Miso Caramel. Clotted Cream*

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Chocolate Ganache. *Bourbon 'Boozy' Prune. Roasted Chocolate. Crème Fraiche (vgn)*

## **CHEESE COURSE**

*Supplement course at £10pp*

Baked Tunworth. *Ancho-Honey Rayu. Pickles. Toast*