

ACME FIRE CULT

CHRISTMAS FEASTING MENU – WINTER 2026

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

SMALLS & SNACKS

Olives & Pickles

Spiced Christmas Nuts

Grilled Friggitelli Peppers

Coal Roast Leeks. Pistachio Romesco. *(vgn)*

White Bean Hummus. Roscoff Onion. Date Molasses. Black Truffle. *(vgn)*

Roast Pumpkin. Pipian Rojo. Black Fig. Watercress. *(vgn)*

Acme Marmite Bread. Pecorino. *(supp. £9 per portion)*

—

FEASTING OPTION ONE

£50 per person

Grilled Herb-fed Chicken. Calabrian Sausage. Creamed Pan Gravy. Pickled Peppers.

or

FEASTING OPTION TWO

£60 per person

Smoked Lamb Shoulder. Creamed Celeriac. Beluga Lentils. Ancho Butter.

or

FEASTING OPTION THREE

£80 per person

50-day Highland Beef Chop. Garlic & Bone Marrow Bordelaise. Winter Tomatoes.

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

VEGAN ALTERNATIVE OPTION

£50 per person

Roast Aubergine. Wild Scottish Girolles. Blackberries (*vgn*)

**Served individually to feasting menu*

—

SIDES

BBQ'd Greens

Chapa Roast Potatoes

Pigs in Blankets. Quince Apple Mustard. Sage. (*supp. £9 per portion*)

DESSERT

Select one option for the whole party

Chocolate & Black Mole Ganache. Preserved Cherries. Crème Fraiche. (*vgn option*)

(supp. £9 per person)

or

Sticky Toffee Pudding. Miso Caramel. Roast Pears. Crème Fraiche. (*vgn option*)

(supp. £9 per person)

CHEESE COURSE

Coal Baked Tunworth. Acme 'Yuzu-Truffle Honey' (*supp. £10 per person*)