



CHRISTMAS DAY

Menu

ADULTS £75 PER PERSON

CHILDREN (UP TO 12 YEARS OLD) £37.50 PER PERSON

FROM 12:00 TO 18:30 BY BOOKINGS ONLY.

Children up to 12 years old can choose from kids' menu.

At the time of booking, deposit may be required.

Christmas crackers will be provided.

12,5% discretionary service charge will be added to your bill to be shared among staff.

The Acoustic
BRASSERIE

Christmas Day *special*

ADULTS £75 PER PERSON
CHILDREN (UP TO 12 YEARS OLD) £37.50 PER PERSON
FROM 12:00 TO 18:30 BY BOOKINGS ONLY.

starters

(choose one)

SOUP (V)

Cream of asparagus with crème fraîche, served with mini antipasto and toasted bread.

CAMEMBERT CHEESE (V)

Deep-fried, cranberry sauce and salad.

MUCVER- COURGETTE FRITTERS (V)

Sweet tomato chilli chutney and tzatziki.

TIGER PRAWNS

Sautéed with white wine, peppers, shallots, chillies, mini sweet tomatoes, garlic, spring onions, lemon and bread.

KING SCALLOPS WITH CHORIZO

Sautéed in sage butter, served with broad beans, garden peas and dill salad.
Served with toasted bread.

mains

(choose one)

CHRISTMAS ROAST DINNER

Turkey with herb-infused goose fat roasted potatoes, Brussels sprouts, chestnuts, root vegetables, pigs in blankets, gravy and cranberry sauce.

CHAR-GRILLED LAMB CHOPS (4 PIECES)

With creamy potato mash, stem broccoli and rosemary red wine gravy.

PAN FRIED CHICKEN BREAST

With Portobello mushrooms, shallots, white wine and cream, served with truffle and parmesan chips.

CHAR-GRILLED SEA BASS FILLETS

Fresh porcini mushrooms, dry sherry, asparagus, thyme, and aged Parmesan risotto; baby gem, arugula, cherry tomatoes and red onion salad.

MEDITERRANEAN MEDLEY (V, VEG: NO GOAT CHEESE)

Delicious arrangement of char-grilled Mediterranean vegetables, rustic sweet tomatoes, pomodoro sauce, fresh herbs, and grilled goats' cheese; bread.

FRESH PASTA RICOTTA AND SPINACH RAVIOLI

Cream, blend of cheeses, mushrooms and truffle sauce.

desserts

(choose one)

CHRISTMAS PUDDING

With dark rum custard.

LEMON & MASCARPONE CHEESECAKE

With fruit coulis.

SHROPSHIRE BLUE, CHEESE CRACKERS, PORT, WALNUTS, GRAPES & RED ONION CHUTNEY

APPLE & NATURAL DRIED APRICOT CRUMBLE

With ice cream, fruit compote.

CHOCOLATE SOUFFLE

With ice cream, fruit compote.

TIRAMISU

With double cream.