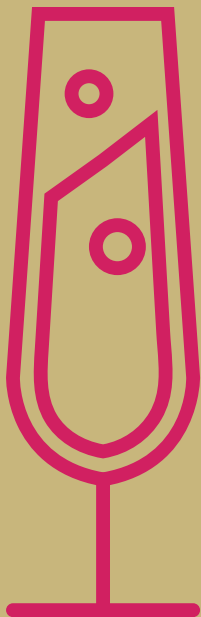


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(v) vegetarian (vg) vegan (n) contains nuts
(vg+)vegan option available (gf) gluten free
(gf+) gluten free option available

Allergies: Please inform your waiter if you are allergic to any food items before you order. We cannot guarantee the absence of allergens in our dishes due to being produced in a kitchen that contains allergens.



DATES

WEDNESDAY 28 NOVEMBER
THURSDAY 29 NOVEMBER
FRIDAY 30 NOVEMBER
SATURDAY 1 DECEMBER
WEDNESDAY 5 DECEMBER
THURSDAY 6 DECEMBER
FRIDAY 7 DECEMBER
SATURDAY 8 DECEMBER
WEDNESDAY 12 DECEMBER
THURSDAY 13 DECEMBER
FRIDAY 14 DECEMBER
SATURDAY 15 DECEMBER

CHRISTMAS PARTY MENU

3 COURSES £29.95

TO START

DUCK & PORK TERRINE

with cranberries, pistachios & toasted sourdough

PUMPKIN & SAGE SOUP (v gf vg)

with bread & toasted pumpkin seeds

MUSHROOM SOURDOUGH BRUSCHETTA (v)

with tarragon cream

SALMON GRAVLAX

with dill, pickled cucumber, beetroot lime sorbet, whipped goats cheese & toasted hazelnuts

MAINS

APRICOT AND SAGE STUFFED TURKEY BREAST (n)

with chestnut and bacon sprouts, Great Garnets pigs in blankets, buttered orange glazed carrots, seasonal greens & roast potatoes

PARMA HAM WRAPPED COD LION

with borlotti bean stew & garlic toasted sourdough

8OZ SIRLOIN STEAK

with triple cooked fat chips, confit shallots & peppercorn sauce (£5 supplement)

MUSHROOM, SPINACH AND CHESTNUT WELLINGTON (v n)

with buttered kale, orange glazed carrots & roast potatoes

VEGAN ROAST SEITAN (vg)

with greens, orange glazed carrots, roast potatoes & vegan gravy

DESSERT

SAFFRON & CLEMENTINE POACHED PEAR

with chantilly cream

SPICED APPLE TARTE TATIN

with salted caramel ice cream

ENGLISH CHEESE BOARD (v)

Tunwoth, Cornish Yarg & Lincolnshire Poacher with home made crackers, apple & cranberry jam

LILLY PUDS CHRISTMAS PUDDING (gf)

with brandy sauce & custard

RAW VEGAN BROWNIE (vg)

with sorbet