

Acanteen NYE 2018

Canapes

Smoked salmon and cream cheese blini with salmon caviar

Beef carpaccio with truffle, rocket and parmesan

Black olive and goats cheese tartlet (v)

Quails eggs on rye bread (v)

Starters

Caramelized parsnip and coconut soup with parsnip bahji (v) (vg)

Beetroot cured salmon, salmon mousse, dill, candied walnuts and homemade thyme crackers

Wild mushroom and tarragon cream bruschetta, parmesan and black truffle (v)

Mains

Confit pork belly, cider braised savoy cabbage and pancetta, chestnut, apple, caramelized cauliflower purée, jus

Lemon sole, crispy oyster, tarragon cream, smoked leeks and charred spring onions

Wild mushroom risotto, parmesan ,truffle oil, and pickled girolles (v)

Desserts

Chocolate and pistachio Tarte, vanilla ice cream (v)

Apple, and pear crumble with gingerbread mince pie ice cream (v)

Blackberry and champagne sorbet, homemade shortbread (v)