

A
CANTEEN

FESTIVE
SOULFUL
&
DISCO
PARTY
NIGHTS

BOOK OUR THREE COURSE DINNER
OR
YOUR OWN PRIVATE AREA FOR DRINKS
AND NIBBLES
AND CELEBRATE WITH US UNTIL
THE EARLY HOURS



BOOKING OPTIONS

A
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CELEBRATE THE FESTIVE SEASON WITH US AT ACANTEEN!
JOIN US EVERY THURSDAY, FRIDAY AND SATURDAY NIGHT FROM LATE
NOVEMBER THROUGH DECEMBER FOR OUR FESTIVE PARTY NIGHTS.

BOOK A TABLE AND ENJOY OUR THREE-COURSE FESTIVE MENU, THEN KEEP
YOUR TABLE FOR THE ENTIRE EVENING WHILE THE PARTY CONTINUES.

DJ FROM 9PM – 2AM
MUSIC POLICY: SOULFUL & FESTIVE

DINNER TABLE BOOKINGS

DINNER TABLE BOOKINGS START FROM 6:30PM
THREE COURSE DINNER £59 (THURSDAY NIGHTS £49)
YOU KEEP YOUR TABLE THE WHOLE NIGHT

TO SECURE A DINNER BOOKING:

- CARD AUTHENTICATION OF £25 PER PERSON
- FOOD PRE-ORDERS REQUIRED 28 DAYS IN ADVANCE (WE SEND A LINK
AND ITS SUPER EASY)

PRIVATE PARTY AREAS (VERY LIMITED AND BOOK UP QUICKLY)

FRONT ROOM

- UP TO 40 PEOPLE STANDING
- £300 HIRE FOR THE NIGHT

BAR LOUNGE

- UP TO 100 PEOPLE STANDING
- £500 HIRE FOR THE NIGHT

WE ALSO OFFER DRINKS PACKAGES AND SHARING PLATTERS FOR PRIVATE
AREAS.

IMPORTANT INFORMATION

- PRIVATE AREAS MUST BE PAID IN FULL TO SECURE
 - NO REFUNDS
- 48 HOURS NOTICE REQUIRED FOR CANCELLATIONS

THREE COURSE DINNER MENU 59PP

STARTERS

ROAST BUTTERNUT SQUASH AND SAGE SOUP, FRESH BREAD ROLL
(VG)

PARMA HAM, BURRATA, FIG TARTINE, ROCKET, BALSAMIC
CLASSIC PRAWN COCKTAIL, ICEBERG, CUCUMBER, TOMATO,
MARIE ROSE SAUCE

PEAR, CHICORY, DATE AND WALNUT SALAD, CREAMY GORGONZOLA
DRESSING (V)

MAINS

TURKEY + ALL THE TRIMMINGS

CHICKEN SUPREME, GARLIC MASH POTATO, TENDERSTEM
BROCCOLI, MAPLE ROAST PARSNIP, GRAVY

CHESTNUT AND SEED ROAST, ROAST POTATOES, CARROT AND
PARSNIP, MEDLEY OF GREEN VEGETABLES, VEGAN GRAVY (VG)

SALMON, PARMENTIER POTATO, LEEKS, TOASTED SUNFLOWER
SEED, DILL

DESSERTS

CHRISTMAS PUDDING, BRANDY SAUCE
CHERRY, COCONUT AND CHOCOLATE DELICE, CHERRY COMPOTE,
HAZELNUT

RASPBERRY AND GIN CHEESECAKE, LEMON SORBET (VG) (GF)

SELECTION OF ICE CREAMS AND SORBETS (VG)

SHARING MENU

CHRISTMAS 2026

SHARING MENU

£35 PER SHARING PLATE - EACH PLATE
SERVES 20-25 PEOPLE

HOME MADE SAUSAGE ROLLS WITH DIJON
MUSTARD MAYONNAISE (25 PORTIONS)

SPINACH & FETA ROLLS (V) (25
PORTIONS)

PIGS IN BLANKETS WITH CRANBERRY (50
PORTIONS)

CRISPY COATED CAMEMBERT ROUNDS WITH
CRANBERRY (V) (20 PORTIONS)

FESTIVE DIRTY FRIES - CRISPY SAGE,
BACON & CHEESE & STUFFING

VEGAN MUSHROOM ARANCINI BALLS (VG)

MINI MINCE PIES & BROWNIE BITES (35
PORTIONS)

SHARING

SAMPLE MENU

SAMPLE MENU - 4 LARGE PLATTERS
£140 / £14 PER PERSON

1 X HOME MADE SAUSAGE ROLLS WITH
DIJON MUSTARD MAYONNAISE (25
PORTIONS) & VEGGIE ROLLS (V)

1 X PIGS IN BLANKETS WITH
CRANBERRY (50 PORTIONS) OR

1 X CRISPY COATED CAMEMBERT ROUNDS
WITH CRANBERRY (V)(20 PORTIONS)

1 X FESTIVE DIRTY FRIES - CRISPY
SAGE, BACON & CHEESE & STUFFING

HOW TO BOOK

EMAIL OUR BOOKINGS TEAM TO
DISCUSS YOUR FESTIVE PARTY
NIGHT REQUIREMENTS.

BOOKINGS@ACANTEEN.CO.UK

LOOKING FOR A LUNCH TIME
FESTIVE GATHERING?

WE ARE TAKING BOOKINGS FOR
THURSDAY & FRIDAY 3 COURSE
LUNCH MENU - EMAIL BOOKINGS
FOR MORE INFORMATION