

Capri

AT THE CONTAINER

FESTIVE SEASON MENUS

2023



CAPRI AT THE CONTAINER



Capri
AT THE CONTAINER

CHRISTMAS LUNCH MENU

1st - 23rd December

CHRISTMAS LUNCH MENU

Starters

MINESTRONE

Minestrone soup served with homemade bread.

PÂTÉ

Chicken liver pâté, served with toast bread and red onion chutney.

INSALATA DI GRANCHIO E GAMBERETTI

Cocktail of prawns, crabmeat and Marie rose sauce,
served with mango coulis.

Mains

TACCHINO DI NATALE

Traditional Christmas turkey dinner, served with all the trimmings.

BRANZINO CON SPINACI

One side of seabass, served with spinach creamy sauce,
and side of seasonal vegetables or chips.

RISOTTO CON POLLO FUNGHI

Arborio rice risotto with chicken, mushrooms, and Napoli sauce

RAVIOLI ALLA BARBABEIOLA

Beetroot ravioli served in a rich creamy sauce.

Desserts

TORTA DI FORMAGGIO AL LIMONE

Lemon cheesecake

TRADIZIONALE DOLCE DI NATALE

Christmas cake served with cheddar cheese.

SORBETTO AL LIMONE E MANGO

Mango and lemon sorbet

CAFFÉ

Any non-alcoholic coffee or tea

BOOKING FORM

CHRISTMAS LUNCH MENU

Lunch 2 courses £19.95 Lunch 3 courses £23.95
1st - 23rd December served between 12pm- 3:30pm

All deposits are non-refundable

Contact Name: Telephone:

Email:

Number in Party: Time of Booking:

STARTERS		A	QTY	C
MINESTRONE				
PÂTÉ				
INSALATA DI GRANCHIO E GAMBERETTI				

MAINS		A	QTY	C
TACCHINO DI NATALE				
BRANZINO CON SPINACI				
RISOTTO CON POLLO FUNGHI				
RAVIOLI ALLA BARBABEIOLA				

DESSERTS		A	QTY	C
TORTA DI FORMAGGIO AL LIMONE				
TRADIZIONALE DOLCE DI NATALE				
SORBETTO AL LIMONE E MANGO				
CAFFÉ				

CAPRI AT THE CONTAINER

📍 Pontefract Road, Stourton, Leeds, LS10 1AX





CAPRI AT THE CONTAINER



Capri
AT THE CONTAINER

CHRISTMAS NIGHT MENU

1st - 23rd December

CHRISTMAS NIGHT MENU

Starters

PORTOBELLO CON CAPRINO GRATINATO (V)

Portobello mushrooms, topped with goat's cheese and bread-crumbs gratin, served on a bed of fresh tomato salsa and basil oil.

ZUPPA DI BROCCOLI E DOLCELATTE

Cream of broccoli and blue cheese soup

ARAGOSTA E GAMBERETTI CON FRAGOLE FRESCHE

Lobster meat and Greenland prawns, served with fresh strawberries and Marie Rose sauce.

RISOTTO VEGETARIANO (V) (VE)(GF)

Arborio risotto rice with selection of Mediterranean vegetables

Mains

TACCHINO DI NATALE

Traditional Christmas turkey dinner, served with all the trimmings.

FILETTO DI BRANZINO IN SALSA DI OSTRICHE

One side of seabass, served with stir-fried vegetables in an oyster and sweet chili sauce, side of seasonal vegetables or chips.

BISTECCA ALLA BRACE

Grilled boneless 6oz ribeye steak, peppercorn sauce and side of seasonal vegetables or chips

RAVIOLI RIPIENI ALLA BARBABEIOLA (V)

Beetroot ravioli in a rich creamy sauce

Desserts

TORTA CLASSICA ALLE MELE

Apple pie, served with custard.

GELATO MISTO

Selection of ice cream

TORTINO AL CIOCCOLATO FONDENTE

Chocolate fondant served with ice cream, marshmallows, and strawberries.

CAFFÉ Any non-alcoholic coffee or tea

BOOKING FORM

CHRISTMAS NIGHT MENU

Christmas Party Night Menu £32.95

1st - 23rd December

All deposits are non-refundable

Contact Name: Telephone:

Email:

Number in Party: Time of Booking:

STARTERS

A QTY C

PORTOBELLO CON CAPRINO GRATINATO (V)

ZUPPA DI BROCCOLI E DOLCELATTE

ARAGOSTA E GAMBERETTI CON FRAGOLE FRESCHE

RISOTTO VEGETARIANO (V) (VE)(GF)

MAINS

A QTY C

TACCHINO DI NATALE

FILETTO DI BRANZINO IN SALSA DI OSTRICHE

BISTECCA ALLA BRACE

RAVIOLI RIPIENI ALLA BARBABEIOLA (V)

DESSERTS

A QTY C

TORTA CLASSICA ALLE MELE

GELATO MISTO

TORTINO AL CIOCCOLATO FONDENTE

CAFFÉ

CAPRI AT THE CONTAINER

📍 Pontefract Road, Stourton, Leeds, LS10 1AX





CAPRI AT THE CONTAINER



Capri
AT THE CONTAINER

CHRISTMAS DAY

25 December 2022



CHRISTMAS DAY MENU

Starters

PATE DI SALMONE

Salmon pate, served with home-made toasted ciabatta and horseradish cream.

ZUPPA DI CAROTE E CORIANDOLO

Carrot and coriander soup served with warm focaccia bread.

ARAGOSTA E GAMBERETTI

Half lobster and Greenland prawns, served with Marie rose sauce, garnished with pineapple and mango.

MELANZANE ALLA PARMIGIANA

Baked Italian dish, Layers of aubergine, mozzarella cheese, parmesan and basil oil.

Mains

TACCHINO DI NATALE

Traditional Christmas turkey dinner, served with all the trimmings.

CARRE' DI AGNELLO

Welsh rack of lamb topped with breadcrumb herbal crust, served with red wine jus.

SALMONE CON ASPARAGI E GAMBERETTI

Scottish salmon fillet, topped with asparagus and prawns, served in a creamy sauce flamed with brandy.

VERDURE RIPIENE (VE)

Stuffed zucchini and aubergine on a bed of couscous, served with Napoli sauce.

Desserts

DOLCE NATALIZIO TRADIZIONALE

Home traditional Christmas pudding, served with brandy sauce.

TORTA AL FORMAGGIO CON FRUTTI DI BOSCO

Forest fruits cheesecake

SORBETTO MISTO (GF) (VE)(V)

Mixed sorbet

CAFFÉ

Any non-alcoholic coffee or tea

BOOKING FORM

CHRISTMAS DAY MENU

Christmas Day: £64.95 Children under the age of 12: £24.95

Deposit for Adults £20.00 Deposit for Children: £10.00

All deposits are non-refundable

Contact Name: Telephone:

Email:

Number in Party: Time of Booking:

STARTERS		A	QTY	C
PATE DI SALMONE				
ZUPPA DI CAROTE E CORIANDOLO				
ARAGOSTA E GAMBERETTI				
MELANZANE ALLA PARMIGIANA				

MAINS		A	QTY	C
TACCHINO DI NATALE				
CARRE' DI AGNELLO				
SALMONE CON ASPARAGI E GAMBERETTI				
VERDURE RIPIENE (VE)				

DESSERTS		A	QTY	C
DOLCE NATALIZIO TRADIZIONALE				
TORTA AL FORMAGGIO CON FRUTTI DI BOSCO				
SORBETTO MISTO (GF) (VE)(V)				
CAFFÉ				





CAPRI AT THE CONTAINER



Capri
AT THE CONTAINER

NEW YEAR PARTY

31 December 2023



CAPRI AT THE CONTAINER

NEW YEAR PARTY (1)

Starters

AVOCADO E CHORIZO £11.50

Warm avocado salad with chorizo, cherry tomato, mixed salad leaf tossed with honey mustard dressing, croutons, and parmesan shavings.

TORTELLONI AI FUNGHI £10.90

Giant homemade mushroom tortellini, served in rich truffle creamy sauce.

CARPACCIO CON CARCIOFI £12.75

Beef carpaccio with marinated artichokes and mozzarella balls

GAMBERONI ALLA GRIGLIA £13.80

Butterfly grilled tiger prawns, enriched with garlic butter sauce, served with homemade focaccia bread.

Mains

POLLO ALLA BORGOGNONA £27.50

Half boneless skin on chicken cooked burgundy style served with Parmenter potatoes, side of seasonal vegetables or chips.

CARRE' DI AGNELLO £29.95

Rack of lamb cooked pink, served with minted red wine jus, prunes, and dauphinoise potatoes, side of seasonal vegetables or chips.

ARAGOSTA ALLA THERMIDOR £42.85

Full lobster served in a rich flavorsome thermidor sauce, side of seasonal vegetables or chips

ARANCINI GIGANTI (V) £19.85

Giant arancini, served with fresh tomato salad, on a bed of Napoli sauce.

Desserts

SEMIFREDDO AL LIMONE E FIORE DI SAMBUCO £8.90

Homemade Italian lemon and elderflower mousse, served with shortbread biscuits.

PANNA COTTA AL CAPPUCCINO £8.20

Homemade cappuccino pannacotta

TAGLIERE DI FORMAGGI £12.50

Delicious selection of Italian cheese and biscuits complemented with Italian dessert wine

NEW YEAR PARTY (2)

Welcome 2024 with us!

Tickets £10 (includes a glass of fizz at midnight)

**Choice of À La Carte
or Chef's Specials NYE menu**

Live music

Glass of fizz at midnight

BOOKING FORM

NEW YEAR PARTY

Tickets £10

(includes a glass of fizz at midnight)

All deposits are non-refundable

Contact Name: Telephone:

Email:

Number in Party: Time of Booking:

STARTERS

A QTY C

AVOCADO E CHORIZO

TORTELLONI AI FUNGHI

CARPACCIO CON CARCIOFI

GAMBERONI ALLA GRIGLIA

MAINS

A QTY C

POLLO ALLA BORGOGNONA

CARRE' DI AGNELLO

ARAGOSTA ALLA THERMIDOR

ARANCINI GIGANTI (v)

DESSERTS

A QTY C

SEMIFREDDO AL LIMONE E FIORE DI SAMBUCO

PANNA COTTA AL CAPPUCCINO

TAGLIERE DI FORMAGGI

CAPRI AT THE CONTAINER

📍 Pontefract Road, Stourton, Leeds, LS10 1AX





CAPRI AT THE CONTAINER



CAPRI AT THE CONTAINER



CAPRI AT THE CONTAINER



CAPRI AT THE CONTAINER



Capri
AT THE CONTAINER

📍 Pontefract Road, Stourton, Leeds, LS10 1AX

📞 0113 5189 600