

# Order

## CHRISTMAS PARTY MENY

1ST - 23ND DECEMBER

£29.95 PER HEAD

DEPOSIT: £10.00 PER HEAD REQUIRED (NON REFUNDABLE)

STARTERS	QTY
MINISTRONE SOUP	
GRANCHIO e GAMBERETTI	
FUNGHI AL AGLIO	
FORMAGGI IMPANATO con SALSA di MIRTILLI ROSSI	

MAIN COURSES	QTY
BISTECCA AL FERRI	
TACCHINO di NATALE	
BRANZINO con GAMBERETTI	
RAVIOLI di BARBABIETOLA	

DESSERTS	QTY
TIRAMISU	
PANNA COTTA	
GELATO ITALIANO	
TORTA di NATALE	



# Order

## CHRISTMAS DAY MENY

25TH DECEMBER

ADULT £64.95, CHILDREN UNDER 12 £32.50

DEPOSIT: ADULT £30.00, CHILDREN £20.00 (NON REFUNDABLE)

STARTERS	QTY
INSALATA di ARAGOSTA e GAMBERI	
PATE de FEGATO d'ANATRA	
ZUPPA di ZUCCA BUTTERNUT con PEPPERONI ROSSI ARRASITTI	
CASPESANTE con PANCETTA e PISELLI	

MAIN COURSES	QTY
TACCHINO di NATALE	
RAVIOLI VEGANI	
STINCO di ANGELLO	
IPOGLOSSO in CROSTA	

DESSERTS	QTY
TORTA di MELE e CILIEGIE FATTA in CASA	
TORTA di NATALE	
GELATO ITALIANO	
TRIFLE di FRAGOLE	



*Capri*  
Est 1996  
RESTAURANT - WINE BAR

Christmas Menu



# Christmas Party Menu

AVAILABLE 1ST - 23RD DECEMBER

£29.95 PER HEAD

DEPOSIT: £10.00 PER HEAD REQUIRED (NON REFUNDABLE)



## STARTERS

### MINISTRONE SOUP **V GF**

Home-made chunky vegetable soup

### GRANCHIO e GAMBERETTI

White crab meat & royal Greenland prawns topped with Marie-Rose sauce, served with salad

### FUNGHI AL AGLIO **V GF**

Button mushrooms cooked in cream & garlic sauce

### FORMAGGI IMPANATO con SALSINA di MIRTILLI ROSSI

Deep fried Brie, served with home-made cranberry jam

## MAIN COURSES

### BISTECCA AL FERRI **GF**

Sirloin steak, served with grilled tomatoes & mushrooms with a choice of Pepe sauce or Diane sauce, served with chips or vegetable

### TACCHINO di NATALE

Traditional turkey dinner, served with all the trimmings

### BRANZINO con GAMBERETTI **GF**

Two seabass fillets, grilled with spicy king prawns, served with chips or vegetable

### RAVIOLI di BARBABIETOLA **V**

Pasta parcels, filled with beetroot & goat cheese in a cream peppercorn sauce

## DESSERTS

### TIRAMISU

Layers of finger biscuits soaked in coffee liqueur & Mascarpone cheese

### PANNA COTTA

Pasteurised cream topped with berries

### GELATO ITALIANO **GF**

A choice of 3 scoops of vanilla, strawberry, chocolate & mint chocolate

### TORTA di NATALE

Traditional Christmas pudding, served with Brandy sauce



# Christmas Day Menu

25TH DECEMBER

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DEPOSIT: ADULT £30.00, CHILDREN £20.00 (NON REFUNDABLE)

## STARTERS

### INSALATA di ARAGOSTA e GAMBERI **GF**

Lobster meat & royal Greenland prawns, served with mixed salad, topped with Marie-Rose

### PATE de FEGATO d'ANATRA

Home-made duck liver pate, served with salad & home-made onion chutney

### ZUPPA di ZUCCA BUTTERNUT con PEPPERONI ROSSI ARRASTITI **V**

Home-made butternut squash & roasted red pepper soup, served with parmesan croutons

### CASPESANTE con PANCETTA e PISELLI **GF**

Searched king scallops set on a pea puree topped with pancetta

## MAIN COURSES

### TACCHINO di NATALE

Traditional turkey dinner, served with all the trimmings

### RAVIOLI VEGANI

Fresh pasta parcels filled with leek, onion & potato, served in a tomato & red pepper sauce

### STINCO di ANELLO

Slow cooked lamb shank in a Barolo red wine & mint sauce, served with creamy mash

### IPOGLOSSO in CROSTA

Garlic & parmesan crusted Halibut steak in a lemon & asparagus sauce



## DESSERTS

### TORTA di MELE e CILIEGIE FATTA in CASA

Home-made cherry & apple pie, served with custard

### TORTA di NATALE

Traditional Christmas pudding, served with brandy sauce

### GELATO ITALIANO **GF**

A choice of 3 scoops of vanilla, strawberry, chocolate

### TRIFLE di FRAGOLE

Home-made strawberry trifle

### TEA or AMERICANO

