

# CHRISTMAS LUNCH MENU

Lunch 2 courses £18.95, 3 courses £21.95  
1st December till 23rd served between 12pm- 3:30pm  
Non-refundable deposit of £10.00 required

## STARTERS

### ZUPPA

*Rustic winter vegetable and three bean beef broth  
served with focaccia and basil butter*

### FINOCCHIO FRITTO (V)

*Deep fried fennel with roasted lemon and paprika houmous*

### PATE DI POLLO

*Smooth homemade chicken liver pate set with truffle butter  
served with red onion and balsamic chutney and brittle bread*

### ROTOLO DI SALMONE (GF)

*Smoked salmon and Norwegian prawn roulade with paprika,  
cracked pepper and mascarpone*

## MAIN COURSES

### TACCHINO TRADIZIONALE

*Traditional roast turkey breast with all the trimmings*

### SALMONE PICCANTE

*Blackened spice crusted salmon fillet with a garlic and lemon butter sauce*

### MEDAGLIONI DI MAIALE (N)

*Pan roasted pork medallions with a mushroom, rosemary, wilted spinach  
and gorgonzola sauce topped with toasted pine nuts*

### RISOTTO FESTIVO

*Roast roots and pumpkin risotto with festive spiced ricotta gratin*

*All served with roast potatoes & cinnamon & honey glazed celeriac, swede, carrots & parsnip*

## DESSERTS

### CHRISTMAS PUDDING CHEESECAKE

*Served with brandy sauce*

### WHITE CHOCOLATE PROFITEROLES

**MERINGUE VANILLA ICE CREAM & WINTER BERRY COMPOTE**

**FRESHLY BREWED TEA OR ITALIAN FILTER COFFEE**

# BOOKING FORM

Lunch 2 courses £18.95, 3 courses £21.95  
1st December till 23rd served between 12pm- 3:30pm  
Non-refundable deposit of £10.00 required

Contact Name: .....

Telephone: .....

Email: .....

Number in Party: ..... Time of Booking: .....

STARTERS	QTY
ZUPPA	
FINOCCHIO FRITTO	
PATE DI POLLO	
ROTOLO DI SALMONE	

MAIN COURSES	QTY
TACCHINO TRADIZIONALE	
SALMONE PICCANTE	
MEDAGLIONI DI MAIALE	
RISOTTO FESTIVO	

DESSERTS	QTY
CHRISTMAS PUDDING CHEESECAKE	
WHITE CHOCOLATE PROFITEROLES	
MERINGUE VANILLA ICE CREAM & WINTER BERRY COMPOTE	
FRESHLY BREWED TEA OR ITALIAN FILTER COFFEE	

# CHRISTMAS PARTY MENU



1st December till 23rd  
£26.95 Per Person, Non-refundable deposit required of £10.00

## STARTERS

### ZUPPA

*Rustic winter vegetable and three bean beef broth served with focaccia and basil butter*

### FINOCCHIO FRITTO (V)

*Deep fried fennel with roasted lemon and paprika houmous*

### PATE DI POLLO

*Smooth homemade chicken liver pate set with truffle butter served with red onion and balsamic chutney and brittle bread*

### ROTOLO DI SALMONE (GF)

*Smoked salmon and Norwegian prawn roulade with paprika, cracked pepper and mascarpone*

## MAIN COURSES

### TACCHINO TRADIZIONALE

*Traditional roast turkey breast with all the trimmings*

### SALMONE PICCANTE

*Blackened spice crusted salmon fillet with a garlic and lemon butter sauce*

### BISTECCA DI MANZO

*6oz Sirloin steak with strips of juicy crackling cooked in a delicious red wine and Dolcelatte sauce*

### RISOTTO FESTIVO

*Roast roots and pumpkin risotto with festive spiced ricotta gratin*

*All served with roast potatoes & cinnamon & honey glazed celeriac, swede, carrots & parsnip*

## DESSERTS

### CHRISTMAS PUDDING CHEESECAKE

*Served with brandy sauce*

### WHITE CHOCOLATE PROFITEROLES

**MERINGUE VANILLA ICE CREAM & WINTER BERRY COMPOTE**

**FRESHLY BREWED TEA OR ITALIAN FILTER COFFEE**

# BOOKING FORM

*1st December till 23rd*  
*£26.95 Per Person, Non-refundable deposit required of £10.00*

Contact Name: .....

Telephone: .....

Email: .....

Number in Party: ..... Time of Booking: .....

<b>STARTERS</b>	<b>QTY</b>
ZUPPA	
FINOCCHIO FRITTO	
PATE DI POLLO	
ROTOLO DI SALMONE	

<b>MAIN COURSES</b>	<b>QTY</b>
TACCHINO TRADIZIONALE	
SALMONE PICCANTE	
BISTECCA DI MANZO	
RISOTTO FESTIVO	

<b>DESSERTS</b>	<b>QTY</b>
CHRISTMAS PUDDING CHEESECAKE	
WHITE CHOCOLATE PROFITEROLES	
MERINGUE VANILLA ICE CREAM & WINTER BERRY COMPOTE	
FRESHLY BREWED TEA OR ITALIAN FILTER COFFEE	

# CHRISTMAS DAY MENU

*Christmas Day: £62.50, Children under the age of 12: £29.95  
£20.00 Deposit for Adults, £10.00 Deposit for Children  
All deposits are non-refundable*

## STARTERS

### ZUPPA DI CAROTE E ZUCCA

*Cream of carrot and butternut squash soup with garlic, herb and tallegio crouton*

### INSALATA DI GRANCHIO E AVOCADO

*Crab, prawn, crayfish and avocado tian bound with crème fraiche, tomato, dill, lemon juice and zest with a hint of chilli.*

*Finished with watercress dressed in a delicate honey mustard dressing*

### CARPACCIO DI NATALE

*Dry cured fillet of beef bresaola with mini wild mushroom arancini and whipped ricotta cheese. Finished with cracked black pepper and truffle oil*

### BRUSCHETTA D'INVERNO

*Toasted home-baked bread topped with mulled wine poached pear, toasted walnuts and dolcelatte finished with an orange honey reduction*

## MAIN COURSES

### TACCHINO ARROSTO

*Toast traditional turkey with all the trimmings*

### PORCHETTA

*14 hour slow roasted pork belly with pesto scented crushed new potatoes and festive spiced braised red cabbage*

### IPOGLOSSO IN CROSTA

*Garlic and parmesan crusted halibut steak and asparagus with a lemon cream sauce*

### RISOTTO MASCARPONE

*Fresh pea risotto with mascarpone and fresh mint topped with roasted vine tomatoes*

*All served with a selection of freshly steamed and buttered vegetables and goose fat roasted potatoes*

## DESSERTS

**SELECTION OF FARMHOUSE & CONTINENTAL CHEESE & BISCUITS**

**TRADITIONAL STEAMED CHRISTMAS PUDDING & BRANDY SAUCE**

**PROFITEROLES BIANCO**

**A SELECTION OF ICE CREAM**

*Followed by Freshly Brewed Italian Filter Coffee or Tea*

# BOOKING FORM

*Christmas Day: £62.50, Children under the age of 12: £29.95  
£20.00 Deposit for Adults, £10.00 Deposit for Children  
All deposits are non-refundable*

Contact Name: .....

Telephone: .....

Email: .....

Number in Party: ..... Time of Booking: .....

<b>STARTERS</b>	<b>QTY</b>
ZUPPA DI CAROTE E ZUCCA	
INSALATA DI GRANCHIO E AVOCADO	
CARPACCIO DI NATALE	
BRUSCHETTA D'INVERNO	

<b>MAIN COURSES</b>	<b>QTY</b>
TACCHINO ARROSTO	
PORCHETTA	
IPOGLOSSO IN CROSTA	
RISOTTO MASCARPONE	

<b>DESSERTS</b>	<b>QTY</b>
SELECTION OF FARMHOUSE & CONTINENTAL CHEESE & BISCUITS	
TRADITIONAL STEAMED CHRISTMAS PUDDING & BRANDY SAUCE	
PROFITEROLES BIANCO	
A SELECTION OF ICE CREAM	

# NEW YEAR'S EVE MENU

Christmas Day: £64.90, Children under the age of 12: £29.95  
£20.00 Deposit for Adults, £10.00 Deposit for Children  
All deposits are non-refundable

## STARTERS

### CARPACCIO DI MANZO (N)

28 day aged finely sliced cured beef fillet with grated horseradish,  
lightly pickled wild mushrooms and walnuts

### CAPELANTE AL LIMONE

Pans seared king scallops with sweet pea, tarragon and leno risotto  
topped with pancetta crunch

### INVOLTINI DI VERDURA

Chargrilled aubergine, courgette, peppers and sun-blushed tomatoes in  
a filo parcel with a wild mushroom volute

### CONIGLIO FRITTO

Slow braised pulled Rabbit fritters with minted ricotta set on radish and watercress

## MAIN COURSES

### FILETTO AL PORTO

8oz tender beef fillet set on potato and beetroot rosti with crispy pancetta  
and rich port red wine sauce

### TRIO DI PESCE

Chargrilled seabass and monkfish with giant king prawns  
with fresh ginger, chilli and citrus butter

### GNOCCHI DOLCELATTE

Homemade Italian potato dumpling in a light creamy dolcelatte sauce  
topped with crispy onion and toasted walnuts

### COSTOLETTE D'AGNELLO

Chargrilled lamb cutlets served with a buffalo mozzarella  
and chestnut polenta cake with a rich minted lamb jus

All served with a choice of freshly steamed veg and potatoes or  
Italian dressed leaf salad with cherry tomato

## DESSERTS

### TARTELETTA MADORLE (N)

Blueberry and almond frangipane tartlet served with  
Italian honey and cinnamon whipped mascarpone

### PANNACOTTA RABBARO

Homemade vanilla infused pannacotta with rhubarb compote and ginger crumb

### FORMAGGIO

Selection of fine continental cheeses and biscuits  
Followed with freshly brewed Italian coffee or tea

# BOOKING FORM

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£20.00 Deposit for Adults, £10.00 Deposit for Children  
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Contact Name: .....

Telephone: .....

Email: .....

Number in Party: ..... Time of Booking: .....

<b>STARTERS</b>	<b>QTY</b>
CARPACCIO DI MANZO	
CAPELANTE AL LIMONE	
INVOLTINI DI VERDURA	
CONIGLIO FRITTO	

<b>MAIN COURSES</b>	<b>QTY</b>
FILETTO AL PORTO	
TRIO DI PESCE	
GNOCCHI DOLCELATTE	
COSTOLETTE D'AGNELLO	

<b>DESSERTS</b>	<b>QTY</b>
TARTELETTA MADORLE	
PANNACOTTA RABBARBARO	
FORMAGGIO	





## CAPRI MIRFIELD

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