



Capri

AT THE VINE

CHRISTMAS MENU

2021



CHRISTMASDAY MENU

*Christmas Day: £62.50, Children under the age of 12: £24.95
£20.00 Deposit for Adults, £10.00 Deposit for Children
All deposits are non-refundable*

STARTERS

PÂTÉ DI SALMONE

Salmon pâté, served with horse radish cream and toast

ZUPPA DI CAROTE E CORIANDOLO

Carrot and coriander soup

ARAGOSTA E GAMBERETTI

Half lobster and Greenland prawns, served with pineapple and mango

MELANZANA RIPIENA

Stuffed aubergine

MAINS

TACCHINO DI NATALE

Traditional Christmas dinner, served with all the trimmings

CARRE' DI AGNELLO

Welsh lamb rack topped with ciabatta breadcrumbs, served with herbal crust and red wine jus

SALMONE CON ASPARAGI E GAMBERETTI

Scottish fresh salmon butterfly fillet, topped with asparagus and prawns, flamed with brandy, and white wine in a creamy sauce

VERDURA RIPIENI

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

CHEESECAKE AI FRUTTI DI BOSCO

Fruit of the forest, mixed berry cheesecake, served with clotted cream

TAGLIERE DI FORMAGGI

Cheese board

SORBETTO MISTO

Mixed sorbet (GF)

CAFFÉ

Tea and coffee served as fourth course



BOOKING FORM

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Contact Name:

Telephone:

Email:

Number in Party: Time of Booking:

STARTERS	QTY
PÂTÉ DI SALMONE	
ZUPPA DI CAROTE E CORIANDOLO	
ARAGOSTA E GAMBERETTI	
MELANZANA RIPIENA	

MAINS	QTY
TACCHINO DI NATALE	
CARRE' DI AGNELLO	
SALMONE CON ASPARAGI E GAMBERETTI	
VERDURA RIPIENI	

DESSERTS	QTY
DOLCE NATALIZIO TRADIZIONALE	
CHEESECAKE AI FRUTTI DI BOSCO	
TAGLIERE DI FORMAGGI	
SORBETTO MISTO	
CAFFÉ	



CHRISTMAS LUNCH MENU



Lunch 2 courses **£18.95**

3 courses **£21.95**

1st December till 23rd served between 12pm- 3:30pm

STARTERS

MINISTRONE

Minestrone soup

PÂTÉ

Duck liver pâté, served with toast and chutney

INSALATA DI GRANCHIO E GAMBERETTI

Crab and prawn salad with mango



MAINS

TACCHINO DI NATALE

Traditional Christmas turkey, served with all the trimmings

FILETTO DI BRANZINO CON SPINACI

One side of seabass, served with spinach and cream sauce

RISOTTO AL POLLO

Chicken risotto

RAVIOLI ALLA BARBABIETOLA

Beetroot ravioli with cream

Mains served with seasonal vegetables or chips excluding the risotto and ravioli

DESSERTS

CHEESECAKE AL LIMONE

Lemon cheesecake

TRADIZIONALE DOLCE DI NATALE

Christmas cake, served with cheddar cheese

TORTA CLASSICA ALLE MELE

Apple pie, served with custard

SORBETTO AL LIMONE E MANGO

Mango and lemon sorbet (GF)

CAFFÉ

Any non-alcoholic coffee

BOOKING FORM



Lunch 2 courses £18.95
3 courses £21.95
1st December till 23rd served between 12pm- 3:30pm

Contact Name:

Telephone:

Email:

Number in Party: Time of Booking:



STARTERS	QTY
MINISTRONE	
PÂTÉ	
INSALATA DI GRANCHIO E GAMBERETTI	

MAINS	QTY
TACCHINO DI NATALE	
FILETTO DI BRANZINO CON SPINACI	
RISOTTO AL POLLO	
RAVIOLI ALLA BARBABIETOLA	

DESSERTS	QTY
CHEESECAKE AL LIMONE	
TRADIZIONALE DOLCE DI NATALE	
TORTA CLASSICA ALLE MELE	
SORBETTO AL LIMONE E MANGO	
CAFFÉ	

CHRISTMAS PARTY NIGHT MENU



Party Night Menu £29.95
1st December till 23rd

STARTERS

FUNGHI PORTOBELLO FARCITI CON CAPRINO GRATINATO (V)

Portobello mushrooms, filled with goat's cheese and breadcrumbs gratin, served on a fresh tomato basil 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 prawn salad, served with fresh strawberries and Marie Rose sauce

RISOTTO VEGETARIANO

Vegetarian risotto (V) and (GF)

MAINS

TACCHINO DI NATALE

Traditional Christmas dinner

FILETTO DI BRANZINO IN SALSA DI OSTRICHE

One side of wild seabass, served with stir-fried vegetables in an oyster sauce infused with ginger, lemon, cherry tomatoes and sweet chilli sauce

BISTECCA ALLA BRACE

6oz ribeye steak

RAVIOLI RIPIENI ALLA BARBABIETOLA

Beetroot ravioli in a creamy sauce (V)

Mains served with seasonal vegetables or chips excluding the ravioli

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

Non-alcoholic coffee and tea

BOOKING FORM



Party Night Menu **£29.95**
1st December till 23rd

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Number in Party: Time of Booking:

STARTERS	QTY
FUNGHI PORTOBELLO FARCITI CON CAPRINO GRATINATO	
ZUPPA DI BROCCOLI E DOLCELATTE	
ARAGOSTA E GAMBERETTI CON FRAGOLE FRESCHE	
RISOTTO VEGETARIANO	

MAINS	QTY
TACCHINO DI NATALE	
FILETTO DI BRANZINO IN SALSA DI OSTRICHE	
BISTECCA ALLA BRACE	
RAVIOLI RIPIENI ALLA BARBABIETOLA	

DESSERTS	QTY
TORTA CLASSICA ALLE MELE	
GELATO MISTO	
TORTINO AL CIOCCOLATO FONDENTE	
CAFFÉ	



NEW YEAR'S EVE MENU

New Year ' Eve £64.90, Deposit £30.00

STARTERS

AVOCADO E CHORIZO

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

TORTELLONI AI FUNGHI

Giant homemade mushroom tortellini, served with cream

CARPACCIO CON CARCIOFI

Beef carpaccio with marinated artichokes and mozzarella balls

GAMBERONI ALLA GRIGLIA

Butterfly grilled giant king prawns, serve with garlic and butter

MAINS

POLLO ALLA BORGOGNONA

Skin on half chicken alla bourguignon with paumetier potatoes

CARRE' DI AGNELLO

Rack of lamb cooked pink with minted jus and prunes with dauphinoise potatoes

ARAGOSTA ALLA THERMIDOR

Full lobster Thermidor; the classic one

ARANCINI GIGANTI

Giant arancini, served with fresh tomato salad, on a bed of Napoli sauce (V)

Mains served with seasonal vegetables or chips excluding the arancini

DESSERTS

SEMIFREDDO AL LIMONE E FIORE DI SAMBUCCO

Homemade Italian lemon and elderflower mousse, served with shortbread biscuits

TAGLIERE DI FORMAGGI

Cheese and biscuits with red pears and Sicilian bread

PANNA COTTA AL CAPPUCCINO

Homemade cappuccino panna cotta

CAFFE' CORRETTO AL LIQUORE

Choice of liquor coffee

CAFFÉ

Fourth Course any coffee and tea



BOOKING FORM

New Year ' Eve £64.90, Deposit £30.00

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Number in Party: **Time of Booking:**

STARTERS	QTY
AVOCADO E CHORIZO	
TORTELLONI AI FUNGHI	
CARPACCIO CON CARCIOFI	
GAMBERONI ALLA GRIGLIA	

MAINS	QTY
POLLO ALLA BORGOGNONA	
CARRE' DI AGNELLO	
ARAGOSTA ALLA THERMIDOR	
ARANCINI GIGANTI	

DESSERTS	QTY
SEMIFREDDO AL LIMONE E FIORE DI SAMBUCO	
TAGLIERE DI FORMAGGI	
PANNA COTTA AL CAPPUCCINO	
CAFFE' CORRETTO AL LIQUORE	
CAFFÉ	





CAPRI AT THE VINE

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