

Capri

CHRISTMAS LUNCH MENU

Available weekdays from 1st December – 23rd December 2023, 12-4pm

2 courses - £19.95

3 courses - £23.95

STARTERS

ZUPPA DI CASTAGNE E LENTICCHIE

Chestnut and lentil soup, finished with crème fraiche – warming and perfect for the season

ANATRA CROCCANTE

Crispy duck confit set on a fragrant saffron risotto

CARPACCIO DI BARBABIETOLA (VE)

Perfectly roasted beetroot, thinly sliced and topped with a zesty broccoli crumb. Drizzled with a raspberry vinegar to finish

FORMAGGIO IMPANATO CON SALSA DI MIRTILLI ROSSI

Deep fried brie cheese served with a homemade cranberry jam

BUDINO NERO CON CHORIZO E FORMAGGIO

Rich and flavoursome sliced black pudding and chorizo accompanied with a creamy dolcelatte and pink peppercorn sauce

MAIN COURSE

SALMONE IN AGRODOLCE

Salmon oven baked with honey, garlic and spiced Cajun

PIZZA CONTADINO

Tomato base with mozzarella, roast peppers, anchovies, finished with burrata and chilli oil

RAVIOLI VEGANI (VE)

Fresh pasta parcels filled with leek, onion and potato. Served in a tomato and red pepper sauce

TACCHINO DI NATALE

Succulent traditionally roasted turkey breast served with all the trimmings

DESSERTS

TORTA DI NATALE

Traditional Christmas pudding served with brandy sauce

GELATO ITALIANO (GF)

A choice of 3 scoops. Vanilla, chocolate, strawberry or (lemon and passionfruit sorbet as a dairy free option)

TIRAMISU

Layers of finger biscuits soaked in coffee liquor and mascarpone cheese

TEA OR FILTER COFFEE

(£4.75 for added liquor)