

2 courses: £19.95

3 courses: £22.95

12:00pm-4:00pm



Starters

ZUPPA

Soup of the day served with homemade bread

COCKTAIL DI GAMBERI E GRANCHIO (N)

Cocktail of Norwegian peeled prawns, crab meat and mango bound in our homemade marie rose with a hint of honey, mustard, orange and flamed brandy garnished with lemon and smoked paprika

ITALIAN SAUSAGES

Grilled Italian sausages set on bed of green lentils and drizzled with balsamic vinegar

MOZZARELLA IN CARROZZA

Deep fried mozzarella served with Napoli sauce and drizzle of basil oil

PATE

Smooth homemade chicken liver pate flavoured with orange and thyme, served with ciabatta bread, apple & plum chutney

Main Course

ROAST BEEF DINNER

Served with Yorkshire pudding, gravy, and seasonal vegetables

ROAST LAMB DINNER

Served with Yorkshire pudding, gravy, and seasonal vegetables

ROAST CHICKEN DINNER

Served with Yorkshire pudding, gravy, and seasonal vegetables

GRILLED SEA BASS

Single fillet of sea bass served with creamy prawn sauce and seasonal vegetables

MEDITERRANEAN TART (VE)

Crisp basil & maize case filled with a base of Napoli sauce, grilled courgettes, mixed peppers, red onion, and cherry tomatoes, finished with basil and pumpkin seed crumb

Desserts

STICKY TOFFEE PUDDING

CHOCOLATE FUDGE CAKE

TIRAMISU

TEA OR FILTER COFFEE



Capri
MIRFIELD



SUNDAY LUNCH MENU