

# FESTIVE SEASON MENUS 2023









# **STARTERS**

#### MINESTRONE SOUP

Classic Italian soup with a rich tomato and chunky vegetables. Served with homemade bread.

#### **MELONE E GAMBERI**

Seasonal melon and prawns served with Marie Rose sauce and crispy lettuce.

# ARANCINI (V)

Breaded savory rice with mozzarella cheese, deep fried and served with Napoli sauce.

# PATE DI FEGATINI DI POLLO

Homemade smooth chicken liver pate blended with brandy, served with toasted bread and a cranberry and orange sauce.

# MAINS

#### TACCHINO DI NATALE

Traditional roast turkey, served with all the trimmings and gravy (served with seasonal vegetables)

# **BRANZINO**

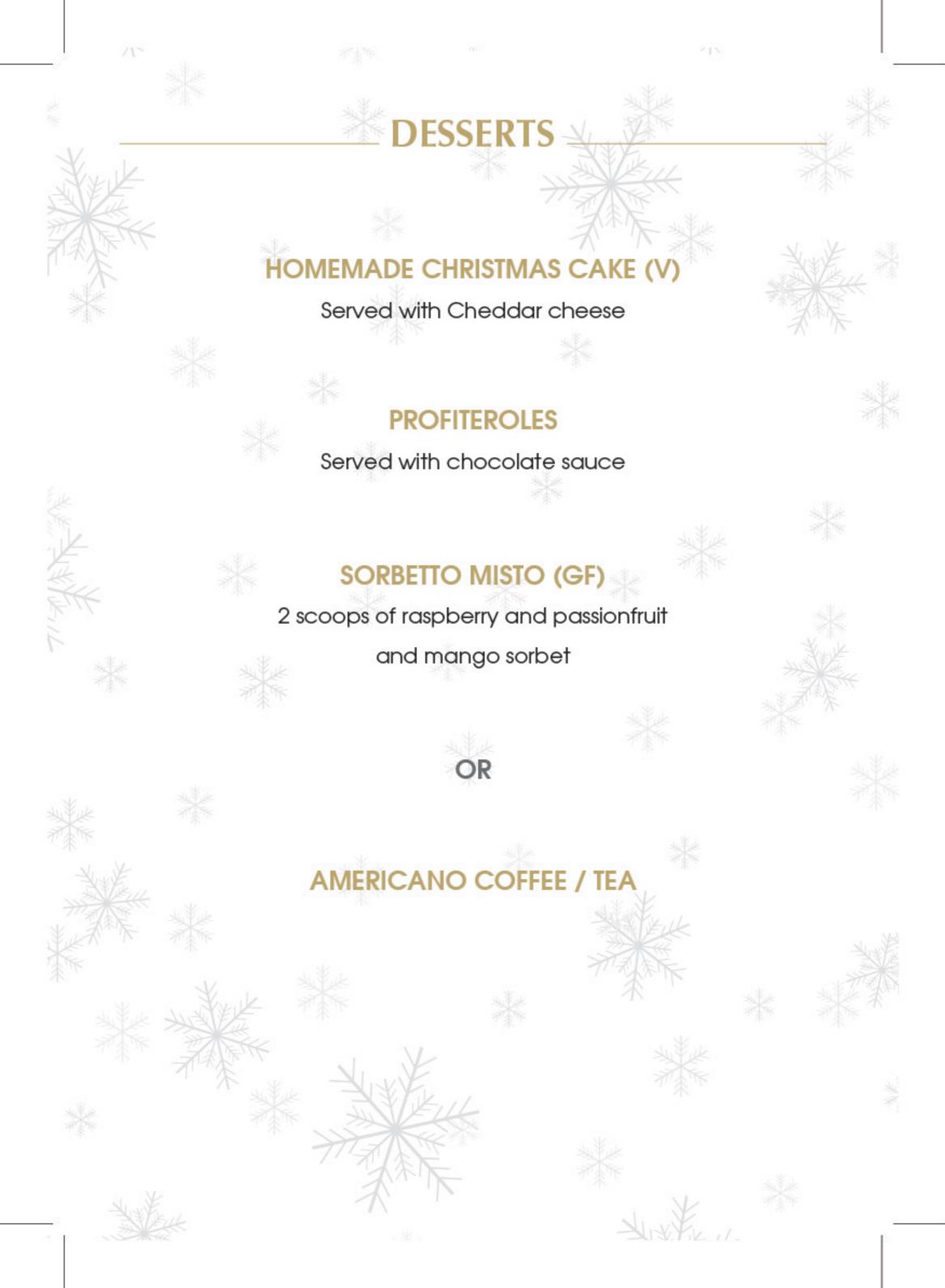
Single sea bass fillet served on stir fried vegetables in a white wine, lemon and oyster sauce (served with seasonal vegetables)

## **FILLET MIGNON**

Pan fried beef Fillet Mignon, served with wild mushrooms, whole grain mustard, brandy, creamy sauce (cooked medium and served with seasonal vegetables)

# PARPPADELLE ALLA NORMA (V)

Large ribbon egg pasta with grilled vegetables in fresh tomato salsa, basil oil, capers and cherry tomatoes, garnished with ricotta cheese



# **BOOKING FORM** \_\_\_\_

## CHRISTMAS LUNCH

1st Dec - 23rd Dec	Served from 12:00 noon - 3:30pm
2 Course - <b>£21.95</b>	3 Course <b>£25.95</b>
<b>£</b> 10 deposits and pre orders	PER PERSON required for all bookings

Contact Name:	Telephone:
Email:	
Number in Party:	Time of Booking:

STARTERS	QTY
MINESTRONE SOUP	
MELON & PRAWNS	
ARANCINI (V)	
CHICKEN LIVER PATE	

MAINS	QTY
TRADITIONAL ROAST TURKEY	
SEA BASS	
FILLET MIGNON	
VEGETABLE PASTA (V)	

DESSERTS	QTY
HOMEMADE CHRISTMAS CAKE (V)	
PROFITEROLES	
SORBET (GF)	
AMERICANO COFFEE / TEA	

CAPRI AT THE VINE

😲 82 Leeds Road, Wakefield, WF1 2QF

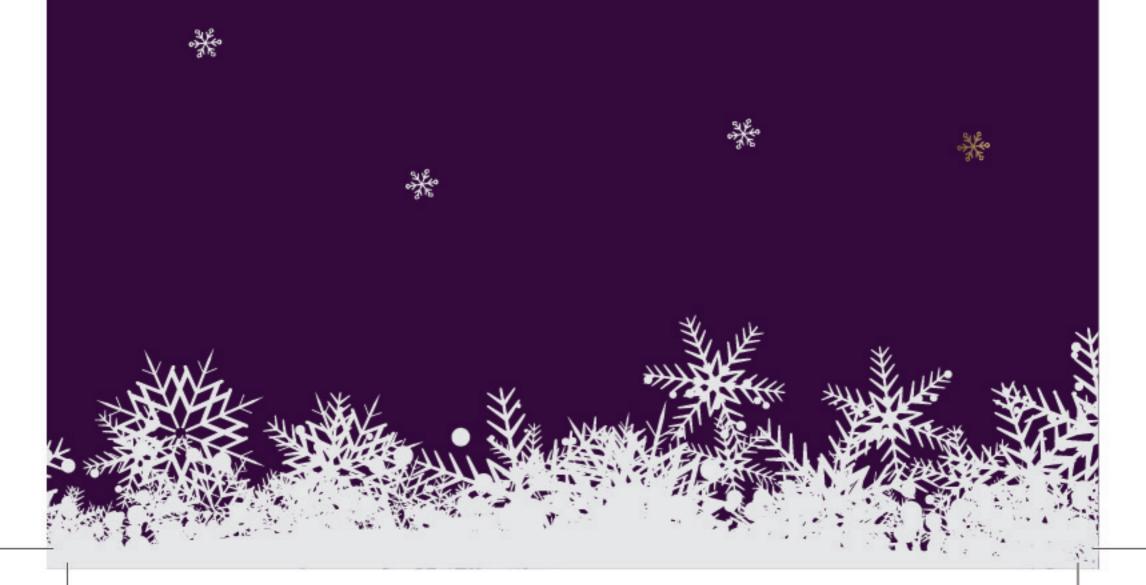


CAPRI AT THE VINE



# **CHRISTMAS PARTY NIGHT**

1st Dec - 23rd Dec



# **STARTERS**

# MINESTRONE SOUP (V)

Classic Italian soup with a rich tomato and chunky vegetables. Served with homemade bread.

# 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

# GRANCHIO E GAMBERETTI CON FRAGOLE FRESCHE

Crab meat and prawn salad, served with fresh strawberries and Marie Rose sauce

## PATE DI FEGATINI DI POLLO

Homemade smooth chicken liver pate blended with brandy, served with toasted bread and a cranberry and orange sauce.

# MAINS

## SERVED WITH SEASONAL VEGETABLES OR CHIPS

## TACCHINO DI NATALE

Traditional roast turkey, served with all the trimmings and gravy (served with seasonal vegetables)

## SALMON CAMPAGNOLA

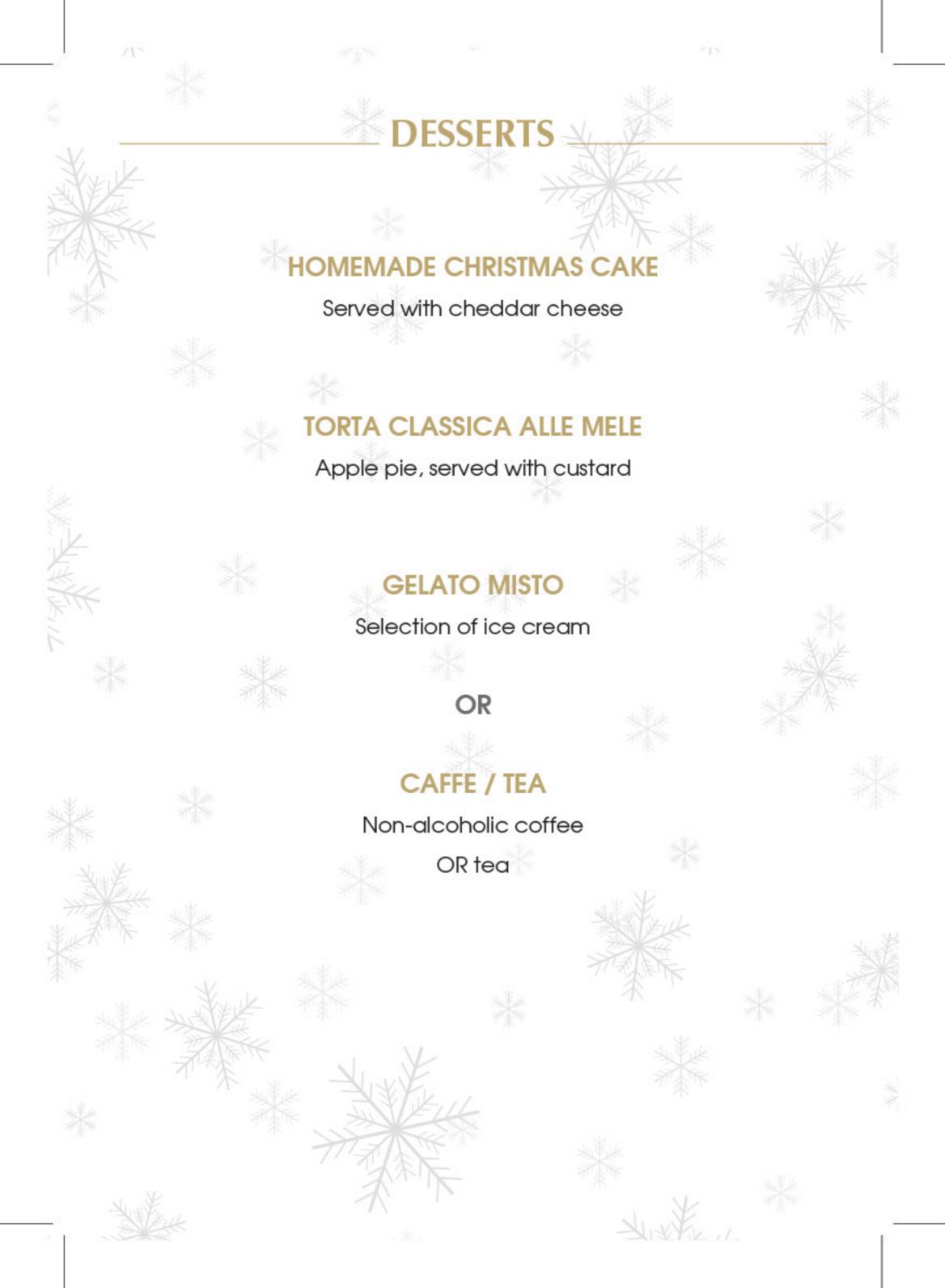
Salmon filet served with creamy white wine and tarragon sauce, combined with asparagus.

# **BISTECCA ALLA DIANE**

8oz ribeye steak off the bone served with mushrooms, brandy and mustard sauce.

# RAVIOLI RIPIENI ALLA BARBABIETOLA (V)

Beetroot ravioli in a creamy sauce



# **BOOKING FORM**

#### CHRISTMAS PARTY NIGHT

1st Dec - 23rd Dec Party Night Menu £34.90
£10 deposits and pre orders required for all bookings

All deposits are non-refundable

Contact Name:	Telephone:
Email:	
Number in Party:	Time of Booking:
STARTERS	QTY
MINESTRONE SOUP (V)	
PORTOBELLO MUSHROOMS (V)	
CRAB & PRAWN SALAD	

MAINS	QTY
TACCHINO DI NATALE	
SALMON CAMPAGNOLA	
RIBEYE STEAK WITH DIANE SAUCE	
BEETROOT RAVIOLI (V)	

DESSERTS	QTY
HOMEMADE CHRISTMAS CAKE	
APPLE PIE	
ICE CREAM	
CAFFE / TEA	

CAPRI AT THE VINE

CHICKEN LIVER PATE





**CAPRI AT THE VINE** 



# **STARTERS**

# ZUPPA ITALIANA DI ZUCCA BUTTERNUT ARROSTITA (V)

Italian roasted butternut squash soup with toasted pumpkin seeds. Served with homemade bread.

#### INSALATA DI GRANCHIO IMPERIALO

Dorset crab salad served with apple, cucumber and lemon verbena combined with herb mayonnaise.

# INSALATA CALDA DI SCOMBRO AFFUMICATO

Warm smoked peppered mackerel set on mixed leaves and orange salad wilted with horseradish cream.

# TERRINE DI FEGATINI DI POLLO CON MIRTILLI E ARANCIA

Homemade chicken liver terrine served with homemade rustic bread cranberry and orange sauce.

# MAINS

# SERVED WITH SEASONAL VEGETABLES OR CHIPS

# TACCHINO DI NATALE

Traditional Christmas turkey, served with all the trimmings

#### **IPOGLOSSO IN CROSTA**

Garlic and parmesan crusted halibut steak in lemon cream sauce served with asparagus.

# STINCO D'AGNELLO (GF)

On the bone roast lamb shank, served in a Nero d'Avola wine reduction with fresh mint sauce.

# MALTAGLIATI CON ASPARAGI E FUNGHI (V,GF)

Portobello mushrooms and wild asparagus in a creamy vegan sauce.



# TORTA DI MELE E CILIEGIA

Apple and cherry crumble served with custard

#### TRADIZIONALE DOLCE DI NATALE

Homemade traditional Christmas pudding, served with brandy sauce

## TRIFLE DI FRAGOLE

Homemade strawberry trifle

# **CAFFE AND TEA**

Tea and coffee served as a fourth course

# **BOOKING FORM**

## CHRISTMAS DAY

25 December Served 12 noon -	3:45pm		Adult	£69.9	5
Children under the age of 12 £35.00	€20.00	Depo	osit per	child	
£30 Deposit per adult A	ll deposits o	ire noi	n-refunc	lable	
Contact Name:Te	elephone:				
mail:					
Number in Party: Tir	me of Boo	king:			
STARTERS				A	С
				A	
CRAB SALAD					
MACKEREL SALAD			7		
CHICKEN LIVER TERRINE					
CHICKLIN LIVER TERRINE			75		
MAINS				A	C
TURKEY					
HALIBUT					
LAMB SHANK					
PORTABELLO MUSHROOM (V,GF)					
DESSERTS				A	C
APPLE AND CHERRY CRUMBLE					
CHRISTMAS PUDDING					
STRAWBERRY TRIFLE					
CAFFE/ TEA					

CAPRI AT THE VINE

🕈 82 Leeds Road, Wakefield, WF1 2QF

A = Adult Portion

C = Child portion



**CAPRI AT THE VINE** 







# **NEW YEAR'S EVE**

31 Dec 2023



\*\*\*



# Melcome 2024 with us

Ticket: £20.00 per person

- Choice of a la carte or
- Chef's special NYE menu
- Live music
- Glass of fizz at midnight







# Merry Invistmas and Happy New Year!

**CAPRI AT THE VINE** 

