



FESTIVE

Season

2024



GIFT *Vouchers*

GIVE A GIFT OF CAPRI

TREAT FRIEND OR LOVED ONES, OR
CHOOSE THE PERFECT CORPORATE GIFT
BY GIVING THE MAGIC OF CAPRI

AVAILABLE TO PURCHASE FROM OUR
RECEPTION.



MENU

Christmas Party

3 COURSE MEAL £39.95
SERVED DAILY 1ST DEC TO 23RD DEC
FROM 4PM

To Start...

ZUPPA DI MINISTRONE E CROSTINI

Classic Italian soup with a selection of vegetables and garlic crostini.

CARPACCIO DI BRESAOLA ALLA ROMANA

Carpaccio of beef bresaola served with Romana artichoke, rocket leaf and Pecorino cheese, drizzled with lemon vinaigrette.

UOVO DELLO CHEF

A soft-centred, deep-fried breaded egg, paired with Scottish smoked salmon and crushed avocado, served with crostini bread and drizzled with hollandaise sauce.

BRIE E FICHI

Deep fried brie, served with fig and balsamic chutney.

To Follow...

TACCHINO ARROSTO DEL NORFOLK

Roast Norfolk turkey, chipolata sausage, sage and onion stuffing, cranberry sauce and served in a rich pan gravy.

CONTROFILETTO AI FERRI CON PORCINI E MOSTARDA

Grilled sirloin steak, served in a creamy porcini mushroom and grain mustard sauce. (Served medium).

SPIGOLA AI CRISTALLI DI SALE AFFUMICATO

Crispy sea bass with smoked sea salt crystals, served in a cherry tomato, onion, pepper and parsley sauce, drizzled with pesto.

CANNELLONI DI RICOTTA E SPINACI FATTI IN CASA

Homemade spinach and ricotta cannelloni served in a rich tomato and Béchamel sauce.

To Finish...

CHRISTMAS PUDDING

Served with a warm brandy sauce.

PANETTONE FATTO IN CASA

Homemade bread and butter panettone pudding served with warm custard.

PROFITEROLES AL CIOCCOLATO

Chocolate profiteroles served with whipped cream.



BOOKING FORM

Party Menu

SERVED DAILY 1ST DEC TO 23RD DEC. FROM 4PM
PRICING: £39.95 FOR THREE-COURSES.
DEPOSIT £10 PER PERSON AND PRE-ORDER REQUIRED FOR ALL
BOOKINGS.

BOOKING DETAILS

ALL DEPOSITS ARE NON-REFUNDABLE

BOOKING NAME		BOOKING DATE & TIME	
CONTACT NUMBER		CONTACT EMAIL	
NUMBER OF ADULTS NUMBER OF CHILDREN		DEPOSIT PAID	

STARTERS

ITALIAN SOUP	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1 X ADULT GF
BEEF CARPACCIO	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1 X ADULT GF
DEEP FRIED EGG	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1 X ADULT GF
DEEP FRIED BRIE	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1 X ADULT GF

MAINS

TURKEY	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1 X ADULT GF
SIRLOIN STEAK	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1 X ADULT GF
SEA BASS	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1 X ADULT GF
CANNELLONI	SELECT QTY	ADULT CHILD	COOKING & DIETARIES	EXAMPLE: 1 X ADULT GF

DESSERTS

CHRISTMAS PUDDING	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1 X ADULT GF
BREAD AND BUTTER PUDDING	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1 X ADULT GF
CHOCOLATE PROFITEROLES	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1 X ADULT GF



MERRY
Christmas



MENU

Christmas Day

3 COURSE MEAL £89.95

To Start...

ZUPPA DI PORRO E CROSTINI

Cream of leek and potato soup, served with golden crispy leek and croutons.

BURRATA CON FUNGHI TARTUFATI E COPPA DI PARMA

Creamy mozzarella cheese with Coppa Parma ham, truffle mushroom, served on a toasted focaccia.

CAPELANTE GRATINATE CON SPINACI E FONTINA

Pan-fried king scallops served on a bed of spinach, with cherry tomatoes, garlic and chilli sauce, gratinated with fontina cheese and sprinkled with dehydrated Italian Sausage.

CROSTATINA DI PERA COTOGNO E CAPRINO

Poached quince pears with spices and red wine, served on a tartelette with melted goat cheese, drizzled with a reduction of red wine and orange zest.

To Follow...

TACCHINO ARROSTO DEL NORFOLK

Roast Norfolk turkey, chipolata sausage, sage and onion stuffing, cranberry sauce and served in a rich pan gravy.

FILETTO ALLA WELLINGTON

Baked fillet steak coated with English mustard, pate and duxelles, wrapped in parma ham, savoy cabbage and puff pastry, served in a rich red wine sauce. (Served medium)

IPPOGLOSSO AL SALE AFFUMICATO E COZZE

Roast halibut with smoked sea salt, flamed in a creamy white wine sauce and a ragout of mussels and clams.

WELLINGTON VEGETARIANO

Vegetarian wellington filled with Mediterranean vegetables and ricotta cheese, served with spicy creamy tomato sauce.

To Finish...

TIRAMISU AI FRUTTI DI BOSCO

Homemade sponge fingers soaked in amaretto and fruit syrup, layered with mascarpone, egg yolk, cream and forest fruits, sprinkled with dark cocoa powder.

TORTINO AL CIOCOLATO FONDENTE

Chocolate fondant served with warm chocolate sauce and vanilla ice cream.

CHRISTMAS PUDDING

Served with warm brandy sauce.



Christmas Day Childrens Menu

CHILDREN UNDER AGE OF 12 £44.95

To Start...

ZUPPA DI POMODORO

Tomato soup served with croutons and basil .

MOZZARELLA IN CAROZZA

Deep fried breaded mozzarella, served with a Napoli sauce.

MELONE E FRUTTI DI BOSCO

Seasonal melon with a compote of forest fruits.

To Follow...

TACCHINO NATALIZIO

Roast Norfolk turkey with chipolata sausage, sage and onion stuffing, cranberry sauce, served in a rich pan gravy.

CROCCHETTE DI POLLO

Chicken nuggets served with French fries and ketchup.

PENNE ALLA BOLOGNESE

Penne pasta served with slow cooked beef ragu in a tomato sauce.

To Finish...

GELATO

Vanilla and chocolate ice cream.

TORTA AL CIOCCOLATO

Warm chocolate fudge cake, served with vanilla ice cream.



BOOKING FORM

Christmas Day

SERVED ON CHRISTMAS DAY ONLY FROM 12 NOON - 4:15PM
PRICING: £89.95 ADULT & £44.95 CHILDREN UNDER THE AGE OF 12
DEPOSIT: £40 PER ADULT & £20 PER CHILD
PRE-ORDER REQUIRED FOR ALL BOOKINGS.

BOOKING DETAILS

ALL DEPOSITS ARE NON-REFUNDABLE

BOOKING NAME		BOOKING DATE & TIME	
CONTACT NUMBER		CONTACT EMAIL	
NUMBER OF ADULTS NUMBER OF CHILDREN		DEPOSIT PAID	

STARTERS

LEEK & POTATO SOUP	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1x GF
MOZZARELLA & PARMA HAM	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1x GF
KING SCALLOPS	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1x GF
POACHED PEARS	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1x GF

MAINS

TURKEY	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1x GF
FILLET WELLINGTON	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1x GF
HALIBUT	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1x GF
VEGETARIAN WELLINGTON	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1x GF

DESSERTS

TIRAMISU	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1x GF
CHOCOLATE FONDANT	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1x GF
CHRISTMAS PUDDING	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1x GF

BOOKING FORM

Christmas Day

Children's Menu

STARTERS				
TOMATO SOUP	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1x GF
DEEP FRIED MOZZARELLA	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1x GF
MELON	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1x GF

MAINS				
TURKEY	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1x GF
CHICKEN NUGGETS	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1x GF
PENNE BOLOGNESE	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1x GF

DESSERTS				
ICE CREAM	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1x GF
CHOCOLATE FUDGE CAKE	SELECT QTY	ADULT CHILD	REQUESTS & DIETARIES	EXAMPLE: 1x GF



HAPPY

New Year

2025



WELCOME IN 2025 WITH US!

TICKETS:

£20

CHOICE OF:

À LA CARTE MENU

AND

CHEF'S SPECIALS NYE
MENU

LIVE MUSIC

GLASS OF FIZZ AT MIDNIGHT



KEEP CONNECTED WITH US

SCAN THE QR CODE
TO VISIT OUR
WEBSITE



CAPRIGROUP.CO.UK