



Capri

AT THE CONTAINERS



CHRISTMAS DAY MENU





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CHRISTMAS MENU

£75 PER PERSON



3 COURSES

*A festive celebration of seasonal flavours,
beautifully crafted for the most wonderful time of the year.*

STARTERS

KING PRAWN COCKTAIL

North Atlantic king prawns, crisp gem lettuce, avocado, Marie Rose sauce & brown bread.



WOODLAND GARLIC MUSHROOMS (V)

A medley of woodland mushrooms in a white wine & garlic cream, baked with grated Cheddar, served on toasted sourdough & finished with Parmesan crisp & truffle oil.

DUCK PÂTÉ

Served with caramelised red onion chutney, toasted brioche & dressed leaves.

BURRATA (V)

Creamy burrata, roast cherry tomatoes, basil pesto, toasted pine nuts & aged balsamic.

MAINS

TRADITIONAL ROAST TURKEY

Served with sage & onion stuffing, roast carrots, roast potatoes, honey-glazed parsnips, Brussels sprouts, red wine gravy & a cranberry sauce.



PAN-FRIED SEA BASS

Served with a saffron & prawn cream, buttered leeks & a lemon butter sauce.

RACK OF LAMB

Served with mint sauce, red wine jus and creamy mashed potatoes.

TRUFFLE MUSHROOM RISOTTO (V)

Creamy Arborio rice with wild mushrooms, Parmesan, truffle oil & fresh herbs.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with a warm brandy sauce.

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Finished with a raspberry coulis and white chocolate.



STICKY TOFFEE PUDDING

Served with butterscotch sauce & vanilla ice cream.

BRITISH CHEESE BOARD

A selection of British cheeses, crackers, red onion chutney & fruit.

