CAPRI AT THE CONTAINERS

Christmas LUNCH MENU

START SERVING FROM

9TH NOVEMBER

Good Food, Great Company,
A More Festive You

Capri at the Containers

Christmas Lunch 2026

2 courses £29.90 | 3 courses £36.90
Per person

STARTERS

Zuppa alla Norma
Roasted tomato and basil soup, served with deep-fried smoked aubergine and aged ricotta cheese.

Duck Pâté
Smooth duck liver pâté, served with caramelised red onion chutney and toasted ciabatta.

Rose di Scozia
Scottish smoked salmon rosette, served on marinated smashed avocado with confit cherry tomatoes in two colours and a herb and citrus dressing.

MAIN COURSES

Turkey Dinner
Traditional roast turkey with all the traditional trimmings, served with roast potatoes, seasonal vegetables, sage and onion stuffing, pigs in blankets and rich gravy.

Slow Roast Beef
Slow roast beef with rich red wine gravy, served with roast potatoes, seasonal vegetables and Yorkshire pudding.

Salmon on Mashed Potatoes
Pan-seared salmon on a bed of creamy mashed potatoes, served with seasoned vegetables.

Risotto ai Porcini
Arborio rice with porcini mushrooms and shallots, cooked with white wine and finished with herbs and Parmesan cheese.
Main courses served with seasonal roasted vegetables.

DESSERTS

Dolce Natalizio
Warm Christmas pudding served with brandy sauce.

Profiteroles al Cioccolato
Light choux pastry buns filled with cream, topped with chocolate sauce and served with whipped cream.

Bread & Butter Panettone Pudding
A bread and butter pudding made with panettone, the traditional Italian Christmas cake, served with chocolate and warm custard.

Cannolo di Sicilia
Homemade tube-shaped pastry filled with ricotta cheese and crushed chocolate, served with whipped cream and orange coulis.