

Capri at Leeds

Christmas Day

Menu

2026



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£120 per person

STARTERS

Carpaccio nell'Eden

Lightly seared, pepper-and-herb-crusted beef fillet, thinly sliced with cress, sun-dried tomatoes, capers, caramelised onions and pecorino dressing.

Gamberone Rosso

Marinated red king prawn, lightly seared with black sesame, pea velouté, herb and citrus dressing, and salmon caviar.

Foie Gras d'Arancia

Duck liver pâté with Grand Marnier and port, caramelised orange, toasted multiseed bread, orange coulis and red onion velouté.

Zuppa di Porro e Pralina di Ricotta (V)

Cream of leek and potato soup with golden crispy leeks and a deep-fried ricotta bonbon.

MAIN COURSES

Tacchino Natalizio

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

Filetto alla Wellington

Beef fillet with English mustard, pâté and mushroom duxelles, wrapped in Parma ham, Savoy cabbage and puff pastry. Rich red wine sauce. Served medium.

Costolette d'Agnello con Patata Dolce

Confit rack of lamb with a Dijon mustard and hazelnut crust, sweet potato purée and red wine jus. Served pink.

Lama del Mediterraneo

Pistachio-crusted roast swordfish with grilled Mediterranean vegetables and citrus sauce.

Wellington Vegetariano (V)

Mediterranean vegetable and ricotta Wellington with a spicy tomato sauce.

DESSERTS

Dolce Natalizio

Warm Christmas pudding with brandy sauce.

Tortino al Cioccolato Morbido

Warm chocolate fondant with a melting centre, warm chocolate sauce and vanilla ice cream.

Panna Cotta

Baileys panna cotta with orange caramel and crushed hazelnuts.

Formaggi e Biscotti

Traditional Yorkshire and Italian cheeses with biscuits, crostini, grapes, celery and fig chutney.

(V) Vegetarian

Capri
AT LEEDS

Christmas PARTY MENU



GOOD FOOD, GREAT COMPANY,
A MORE FESTIVE YOU

CAPRI AT LEEDS

Christmas Party 2026

LUNCH 2 courses £29.90 | 3 courses £36.90
DINNER 2 courses £34.90 | 3 courses £42.90

STARTERS

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

L'Anatra nella Foresta
Seared duck breast carpaccio coated in pink peppercorns, served with a forest fruit compote and blue cheese dressing.

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

MAIN COURSES

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

Scammone ai Sapori Mediterranei
Slow-cooked rump steak served on a bed of Meditterranean vegetables with red wine jus.

Salmone alle Spezie
Seared salmon coated in spices, on a bed of mashed potato with dill, served with sun-dried cherry tomatoes, capers and lobster bisque sauce.

Risotto ai Porcini
Arborio rice tossed with porcini mushrooms and shallots, flambéed with white wine, 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 and lashings of chocolate sauce, served with whipped cream.

Bread & Butter Panettone Pudding
Slices of traditional Italian Christmas panettone 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.