



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.



Capri

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BUFFET MENU

Christmas

CHRISTMAS BUFFET
AVAILABLE
15TH OCTOBER
UNTIL
31ST DECEMBER

£39.95
PER PERSON

FESTIVE STARTERS & GRAZING

- Antipasti platter – cured meats, Italian cheeses, olives
- Tomato & mozzarella Caprese skewers
- Pigs in blankets
- Crispy arancini with tomato dip
- Chicken liver pâté with toasted bread
- Festive mixed salad with walnuts, cranberries & balsamic dressing

HOT CHRISTMAS BUFFET

- Traditional roast turkey with sage & onion stuffing
- Slow-roasted beef with rich red wine gravy
- Crispy rosemary roast potatoes
- Honey-roasted carrots & parsnips
- Brussels sprouts with pancetta
- Creamy cauliflower cheese
- Seasonal vegetables
- Rich gravy & cranberry sauce

FESTIVE DESSERTS

- Traditional Christmas pudding with brandy sauce
- Chocolate brownie bites
- Profiteroles with chocolate sauce
- Mince pies



BOOKING FOR 20+ GUESTS? ENJOY FREE PRIVATE ROOM HIRE!



Your private room is available for up to 6 hours.
You're welcome to bring your own
DJ and music!



ALL TABLES WILL BE
BEAUTIFULLY DECORATED
FOR THE CHRISTMAS
SEASON



YOU ARE WELCOME
TO BRING YOUR OWN
MUSIC AND DJ



MORE THAN 20 PEOPLE
FREE ROOM HIRE FOR
CHRISTMAS PARTIES



VERY LIMITED
AVAILABILITY – MOST
DATES ARE ALREADY
FULLY BOOKED!



MESSAGE US ON WHATSAPP
07365 234734

A DEPOSIT IS REQUIRED
TO SECURE YOUR BOOKING
AND IS NON-REFUNDABLE



OR EMAIL US
REGARDING YOUR
CHRISTMAS PARTY

MESSAGE US TODAY TO SECURE YOUR DATE!



CAPRI

RISTORANTE ITALIANO

GOOD FOOD BRINGS PEOPLE TOGETHER

*Eat
Drink
Be Merry*
♡

CHRISTMAS PARTY MENU 2026

3 COURSE MEAL £39.95 PER PERSON

AVAILABLE FROM 1ST DECEMBER – 23RD DECEMBER

£10 DEPOSIT PER PERSON AND PRE-ORDER FOR ALL BOOKINGS

STARTERS

ZUPPA

Homemade seasonal vegetable soup, served with warm bread

ARANCINI AL PARMIGIANO

Traditional parmesan arancini served with a rich tomato sauce

POLPETTE AL SUGO

Homemade Italian beef meatballs in a slow-cooked tomato and basil sauce, finished with Parmesan

BRUSCHETTA AL CAPRESE

Toasted Italian bread topped with cherry tomatoes, mozzarella, fresh basil and a balsamic glaze

MAINS

TACCHINO DI NATALE

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

BRANZINO ALLA GRIGLIA

Grilled sea bass fillet served with seasonal vegetables, roasted baby potatoes and a lemon herb dressing

RAVIOLI RICOTTA E SPINACI

Ricotta and spinach ravioli served in a creamy tomato and Parmesan sauce

BISTECCA DI MANZO

Grilled sirloin steak served with peppercorn sauce and a choice of seasonal vegetables or chips

DESSERTS

PANNA COTTA

Homemade panna cotta served with mixed berry coulis

BUDINO NATALIZIO

Traditional Christmas pudding served with warm brandy sauce

PROFITEROLES

Choux pastries filled with Chantilly cream and covered in a smooth chocolate sauce

CRÈME BRÛLÉE

Classic vanilla crème brûlée with a crisp caramelised sugar topping

Make it a Christmas to Remember

GREAT FOOD | GOOD COMPANY | FESTIVE MOMENTS



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.