



CAPRI

AT WOODKIRK

— CAFÉ & RESTAURANT —

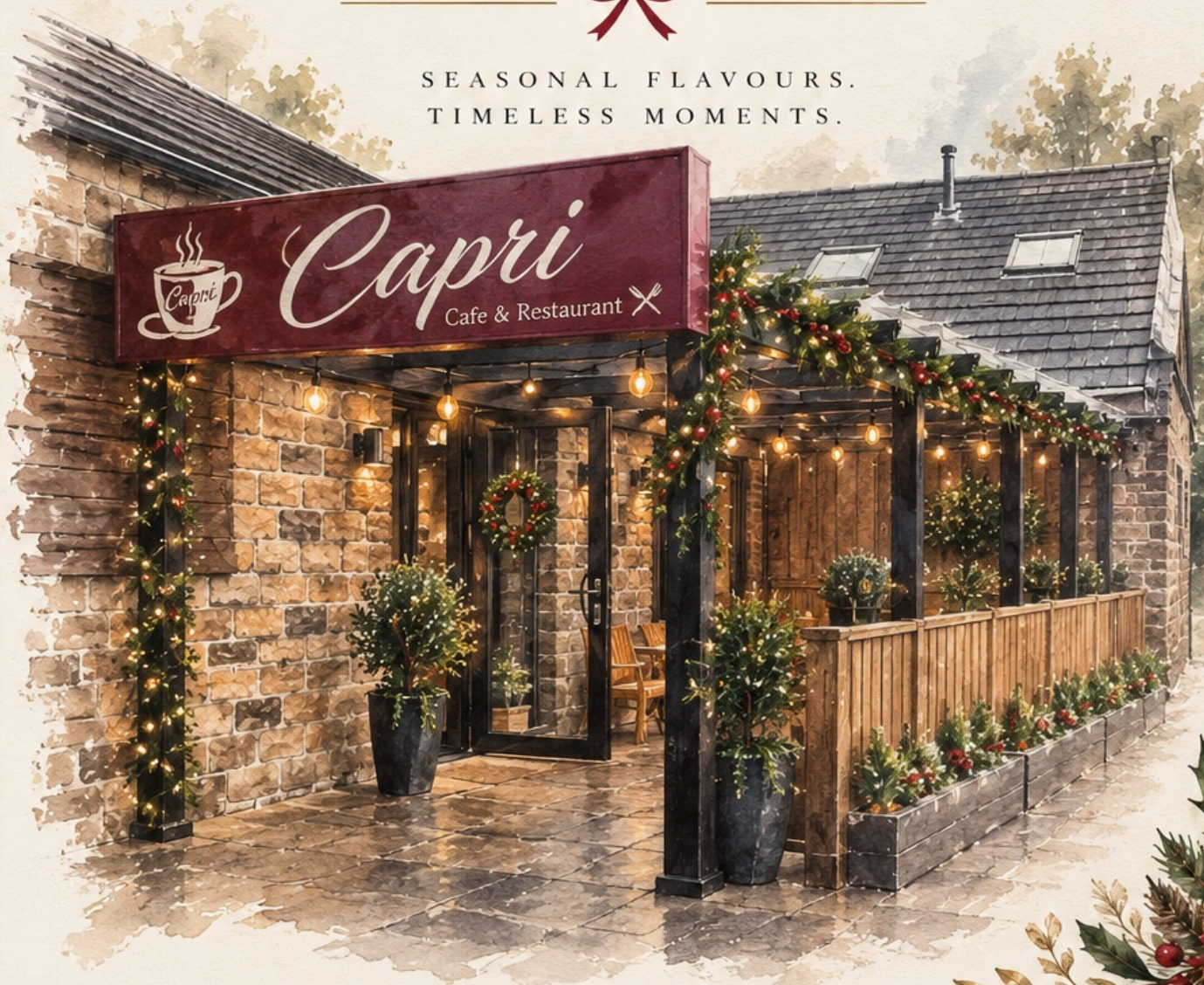
BREAKFAST

Christmas

M E N U



SEASONAL FLAVOURS.
TIMELESS MOMENTS.



EST. 2024



GOOD
FOOD
BEAUTIFUL
PEOPLE

CAPRI

AT WOODKIRK

A LITTLE
BRIGHTER
THIS
CHRISTMAS

CAFÉ · BRUNCH · GOOD COMPANY

CHRISTMAS Menu

SEASONAL FLAVOURS. TIMELESS MOMENTS.



FESTIVE BRUNCH

WINTER FAVOURITES, BEAUTIFULLY SERVED

THE CHRISTMAS BREAKFAST	£15.95
<i>Scrambled eggs, maple bacon, pigs in blankets, crispy hash browns, mushrooms, roasted tomato and sourdough.</i>	
CHRISTMAS CROISSANT	£10.95
<i>Warm croissant filled with turkey, melted Brie, cranberry sauce and rocket.</i>	
CRANBERRY & BRIE SOURDOUGH	£13.50
<i>Toasted sourdough, melted Brie, cranberry chutney, caramelised onions and fresh thyme.</i>	
GINGERBREAD PANCAKES	£13.95
<i>Fluffy pancakes, gingerbread-spiced caramel, vanilla cream and biscuit crumble.</i>	
CARAMELISED PEAR FRENCH TOAST	£14.95
<i>Brioche, spiced pears, whipped cream, maple syrup and toasted pecans.</i>	
DEVON CRAB OMELETTE	£16.95
<i>Soft folded omelette, white crab meat, chives, lemon hollandaise and sourdough.</i>	



FESTIVE DRINKS

WARMER DAYS, COSIER MOMENTS

GINGERBREAD LATTE	£4.95
<i>Espresso, steamed milk, gingerbread syrup and a hint of cinnamon.</i>	
PISTACHIO WHITE HOT CHOCOLATE	£5.95
<i>Velvety white hot chocolate, pistachio cream, whipped cream and crushed pistachios.</i>	
CHOCOLATE ORANGE	£5.50
<i>Rich chocolate, espresso, orange syrup and whipped cream.</i>	

GOOD FOOD BRINGS PEOPLE TOGETHER

CAPRI AT WOODKIRK
EST. 2024

'Tis the
Season to
Brunch
♡



CAPRI
— AT —
WOODKIRK

Christmas
(PARTY MENU)

START SERVING FROM
18TH NOVEMBER

*Good Food, Great Company,
A More Festive You*



Capri at Woodkirk

Christmas Lunch

2026

2 courses £25.90 | 3 courses £32.90

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 seasonal 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.