AMUSE - BOUCHE

whipped ricotta
whipped ricotta upon a crisp edible spoon, creating a light and creamy one-bite amuse-bouche.

zuppa di verdure natalizia
GF | V

a taste of a speciality in season vegetable soup, with chives & a touch of cream

STARTER

gran antipasto di pesce
GFO

a luxury plate of pan seared scallops, argentinian prawns & lobster tail thermidor style

mazzancolle con mousse di avocado e stracchino
GFO

avocado and stracchino mousse whipped with lime & cucumber, finished with smoked salmon, crevettes and caviar

coscia d'anatra all'amarena
GF

confit duck leg finished with a black cherry jus & poached pear

crostini ai funghi
GFO | V

thin, crusty Italian bread topped with fig chutney, baked brie and mixed woodland mushrooms

MAIN COURSE

arrosto di tacchino
GFO

roasted turkey crown in a rich pan sauce - honey glazed winter vegetables, sprouts, goose fat roasted potatoes, pig-in-blanket & braised red cabbage

stinco di agnello brasato
GF

slow cooked lamb shank with a barolo reduction, set on potato purée with pearl onions

risotto allo zafferano
GF | V

saffron risotto finished with a touch of butter & charred baby rainbow vegetables

branzino alla piastra
GF

grilled seabass fillet and king prawns, dressed with a classic Salmoriglio, alongside roasted Mediterranean Vegetables

DESSERT

torta di Natale alla ricotta
luxury homemade festive inspired cake with ricotta, candied fruits and brandy sauce

pesche al marsala con meringa e frutti di bosco
GF | V

freshly poached peaches, flambéed with Marsala wine, set on forest fruits and finished with Crème Anglaise & meringue

profiterole bianco
V

white chocolate profiterole within a milk chocolate sphere, topped with toffee sauce and homemade fudge

selezione di formaggi
GFO | V

Italian savoury biscuit selection with fig chutney, pickled vegetables & a glass of Vernaccia di Oristano

TEA OR COFFEE

a final course of tea or coffee will be offered alongside your desserts

CHILDREN

STARTER CHOICE

Fried Mozzarella (V)
with Napoli sauce

Vegetable Soup (V | GFO)
with fresh bread

MAIN COURSE CHOICE

Roast Turkey (GFO)
with all the trimmings

Lasagna
layered pasta sheets, pork & beef ragù, béchamel, Napoli sauce

Chicken Goujons
with fries & salad

DESSERT CHOICE

Ice Cream (V | GF)
mixed Italian gelato

Chocolate Fudge Cake (V)
with ice cream

Sorbet (VE | GF)
mixed Italian sorbet

ALLERGEN DISCLAIMER

You must inform the manager, before ordering, of any known allergies & dietary requirements your party members have.

Any allergies and dietary requirements must be disclosed on your order form, along with the name(s) of the guest(s).

We assess our practices regularly and take great care in minimising the risk of cross-contamination. However, our dishes are prepared in a kitchen where all 14 major allergens are present and therefore can not guarantee dishes are completely 'free from' these.

Not all ingredients are listed in descriptions.

You may request our allergen information booklet where you can view all our dishes and their allergen content.

Some items are manufactured off-site and we cannot be certain that all allergens or ingredients are listed on the product disclaimer.

(GF) - **Gluten free**
(N) - contains **nuts**
(V) - suitable for **vegetarians**
(VE) - Suitable for **vegans**
(GFO) **- Gluten Free Option upon request**



BOOKING TERMS

Please contact the restaurant directly for a reservations, an order form and any other enquiries/requests.

We will be operating strict, timed sittings which will be agreed & confirmed upon booking.

You will be sent an order form once a time slot is agreed & a reservation fee is paid.

The reservation fee is £40 per person & non-refundable.

Children choices (45.00pp) apply **ONLY** to those under the age of 16 who wish not to choose from the £95.99 menu.

The remaining balance is chargeable on the day of the booking.

Menu items are non-adjustable. Only minor ingredient changes concerning dietary requirements are permitted, where possible, and subject to the chef and managers discretion.

Capri
MIRFIELD

2026

Christmas Day

A MODERN ITALIAN
FESTIVE DINING EXPERIENCE



ADULT £95.99 **CHILD** £45.00

FIVE COURSE SET MENU