Capri
AT THE VINE

Festive Season 2026

CELEBRATE WITH US

GIVE THE GIFT OF CAPRI

Gift Vouchers

THE PERFECT CHRISTMAS GIFT FOR FAMILY, FRIENDS, COLLEAGUES, AND CLIENTS.

AVAILABLE IN ANY VALUE AND REDEEMABLE AT ALL CAPRI GROUP RESTAURANTS.

GIFT VOUCHERS ARE AVAILABLE FROM OUR RESTAURANT RECEPTION.



SUBMITTING YOUR PRE-ORDER

Pre-Ordering

FOR LARGER PARTIES (20+ GUESTS) AND CHRISTMAS DAY ORDERS, WE WILL ASK YOU TO SUBMIT A PRE-ORDER.

YOU CAN FIND THE PRE-ORDER FORM FOR EACH MENU WITHIN THIS BOOKLET.

PLEASE CONTACT OUR RECEPTION TEAM IF YOU EXPERIENCE ANY ISSUES.

RECEPTION CONTACT DETAILS

INFO@CAPRIGROUP.CO.UK

01924 370999

82 LEEDS ROAD, WF1 2QF

Festive Lunch Menu

3 COURSE MEAL **£31.95**
DEPOSIT PER PERSON **£10**
SERVED FROM 1ST - 23RD DEC, 12PM - 3:30PM

Starters

ZUPPA DI MINESTRONE
CLASSIC ITALIAN MINESTRONE WITH RICH TOMATO, SEASONAL VEGETABLES AND HOMEMADE BREAD.

POLPETTE DI PESCE
SALMON FISH CAKE IN CRISP PANKO BREADCRUMBS, SERVED WITH TOMATO AND BASIL COULIS.

PATÉ DI FEGATINI DI POLLO
CHICKEN LIVER PARFAIT SERVED WITH MELBA TOAST AND ORANGE MARMALADE.

INSALATA DI POLLO ROMANA
CHICKEN AND GRAPES IN A WHOLEGRAIN MUSTARD MAYONNAISE, TOPPED WITH TOASTED WALNUTS AND SERVED ON A BED OF ENDIVE LETTUCE.

Mains

TACCHINO DI NATALE
TRADITIONAL ROAST TURKEY SERVED WITH ALL THE TRIMMINGS, RICH GRAVY AND SEASONAL VEGETABLES.

SALMONE MONTE CARLO
PAN-SEARED SALMON CUTLET WITH A CREAMY WHITE WINE, CHIVE AND FISH VELOUTÉ, TOPPED WITH FRESHWATER PRAWNS. SERVED WITH SEASONAL VEGETABLES AND ROAST POTATOES.

BISTECCA DI FERRO
FLAT IRON STEAK COOKED PINK AND DRIZZLED WITH CHIMICHURRI SAUCE, SERVED WITH SEASONAL VEGETABLES AND ROAST POTATOES.

RAVIOLI VEGANISTA
VEGAN PASTA PARCELS SERVED WITH CAPERS, CHERRY TOMATOES, AUBERGINE AND A HINT OF CHILLI.

Desserts

TORTA DI NATALE
TRADITIONAL CHRISTMAS CAKE SERVED WITH MATURE CHEDDAR.

CROSTATA DI CILIEGIE E MELE
WARM CHERRY AND APPLE PIE SERVED WITH CREAMY CUSTARD.

PROFITEROLES BIANCO
PROFITEROLES FILLED WITH MILK CHOCOLATE CREAM, TOPPED WITH WHITE CHOCOLATE.

Festive Lunch

BOOKING DETAILS (ALL DEPOSITS ARE NON-REFUNDABLE)			
BOOKING NAME		CONTACT NO.	
BOOKING DATE & TIME		CONTACT EMAIL	
NUMBER OF GUESTS		DEPOSIT PAID	

STARTERS			
MINESTRONE SOUP	QTY:	REQUESTS & DIETARIES:	
FISH CAKE	QTY:	REQUESTS & DIETARIES:	
PATE	QTY:	REQUESTS & DIETARIES:	
CHICKEN SALAD	QTY:	REQUESTS & DIETARIES:	

MAINS			
ROAST TURKEY	QTY:	REQUESTS & DIETARIES:	
SALMON	QTY:	REQUESTS & DIETARIES:	
FLAT IRON STEAK (PINK)	QTY:	REQUESTS & DIETARIES:	
VEGAN RAVIOLI	QTY:	REQUESTS & DIETARIES:	

DESSERTS			
CHRISTMAS CAKE	QTY:	REQUESTS & DIETARIES:	
CHERRY & APPLE PIE	QTY:	REQUESTS & DIETARIES:	
PROFITEROLES	QTY:	REQUESTS & DIETARIES:	

EXAMPLE			
ROAST TURKEY	*QTY: 12*	*REQUESTS & DIETARIES:*	*1 X NUT ALLERGY* *2 X GLUTEN FREE* *4 X GRAVY ON THE SIDE*

Festive Evening Menu

3 COURSE MEAL **£41.95**
DEPOSIT PER PERSON **£10**
SERVED FROM 1ST - 23RD DEC, FROM 4PM

Starters

ZUPPA DI ZUCCA VIOLINA
BUTTERNUT SQUASH AND SWEET POTATO SOUP, TOPPED WITH PECORINO ROMANO AND SWEET CHILLI CROUTONS, SERVED WITH HOUSE RUSTIC BREAD.

GRANCHIO E GAMBERO
CRAB AND CRAYFISH SALAD IN A RICH MARIE ROSE SAUCE, SERVED ON A BED OF CRISP ICEBERG LETTUCE.

SALMONE GRAVLAX
BEETROOT-CURED SALMON FILLET SERVED WITH MIXED FRUIT CHUTNEY, CREAM CHEESE AND CHIVES.

ARANCINI SICILIANI
CRISPY RICE CROQUETTES WITH PARMESAN AND MOZZARELLA, SERVED WITH TRUFFLE MAYONNAISE.

Mains

TACCHINO DI NATALE
TRADITIONAL ROAST TURKEY SERVED WITH ALL THE TRIMMINGS, RICH GRAVY AND SEASONAL VEGETABLES.

BRANZINO CON COZZE
PAN-SEARED SEA BASS FILLET SERVED WITH MUSSELS IN A GARLIC, BUTTER AND CHILLI SAUCE, FINISHED WITH SAFFRON AND A TOUCH OF CREAM.

BISTECCA DI MANZO
8OZ SIRLOIN STEAK COOKED TO YOUR LIKING, SERVED WITH A BRANDY, CREAM AND FRESH MUSTARD DEMI-GLACE.

GNOCCHI AI QUATTRO FORMAGGI
POTATO GNOCCHI SERVED IN A RICH PECORINO, CHEDDAR, PARMESAN AND DOLCE LATTE CHEESE SAUCE.

Desserts

TORTA DI NATALE
TRADITIONAL CHRISTMAS CAKE SERVED WITH MATURE CHEDDAR.

BUDINO AL TOFFEE
WARM STICKY TOFFEE PUDDING SERVED WITH CREAMY CUSTARD.

CHEESECAKE AL MANGO E FRUTTO DELLA PASSIONE
SILKY CHEESECAKE ON A GLUTEN-FREE BISCUIT BASE, TOPPED WITH A VIBRANT MANGO AND PASSIONFRUIT COULIS.

Festive Evening

BOOKING DETAILS (ALL DEPOSITS ARE NON-REFUNDABLE)			
BOOKING NAME		CONTACT NO.	
BOOKING DATE & TIME		CONTACT EMAIL	
NUMBER OF GUESTS		DEPOSIT PAID	

STARTERS			
BUTTERNUT SQUASH SOUP	QTY:	REQUESTS & DIETARIES:	
CRAB CRAYFISH SALAD	QTY:	REQUESTS & DIETARIES:	
BEETROOT-CURED SALMON	QTY:	REQUESTS & DIETARIES:	
ARANCINI	QTY:	REQUESTS & DIETARIES:	

MAINS			
ROAST TURKEY	QTY:	REQUESTS & DIETARIES:	
SEA BASS	QTY:	REQUESTS & DIETARIES:	
SIRLOIN STEAK	QTY: RARE ( ) MR ( ) MED ( ) MW ( ) WD ( )	REQUESTS & DIETARIES:	
GNOCCHI	QTY:	REQUESTS & DIETARIES:	

DESSERTS			
CHRISTMAS CAKE	QTY:	REQUESTS & DIETARIES:	
STICKY TOFFEE PUDDING	QTY:	REQUESTS & DIETARIES:	
GF CHEESECAKE	QTY:	REQUESTS & DIETARIES:	

EXAMPLE			
ROAST TURKEY	*QTY: 12*	*REQUESTS & DIETARIES:*	*1 X NUT ALLERGY* *2 X GLUTEN FREE* *4 X GRAVY ON THE SIDE*

Christmas Day

3 COURSE MEAL **£84.95**
DEPOSIT PER PERSON **£30**
SERVED ON CHRISTMAS DAY ONLY



Starters

CONSOMMÉ DI CIPOLLA E TARTUFO
CLASSIC FRENCH ONION SOUP TOPPED WITH MELTED CHEESE AND TRUFFLE CROUTONS.

CROCCHETTE DI ANATRA
DUCK CROQUETTES COATED IN CRISP PANKO BREADCRUMBS, SHALLOW-FRIED AND SERVED WITH PLUM AND RED ONION CHUTNEY.

ARAGOSTA E GAMBERI
LOBSTER AND FRESHWATER PRAWNS IN A RICH PRAWN COCKTAIL SAUCE WITH PINEAPPLE, SERVED ON A BED OF CRISP LETTUCE.

BRUSCHETTA ALLA RATATOUILLE
A MEDLEY OF TOMATOES, AUBERGINE, PEPPERS AND COURGETTE, TOPPED WITH FETA AND SERVED ON TOASTED ALTAMURA BREAD. VEGAN OPTION AVAILABLE UPON REQUEST.

Mains

TACCHINO DI NATALE
TRADITIONAL ROAST TURKEY SERVED WITH ALL THE TRIMMINGS, RICH GRAVY AND SEASONAL VEGETABLES.

SELLA D'AGNELLO
SADDLE OF LAMB COOKED PINK, SERVED WITH AMARONE JUS, CARAMELISED SHALLOTS, CRUSHED POTATOES AND SPINACH.

CODA DI ROSPO CON GAMBERI GIGANTI
MONKFISH FILLET STUFFED WITH CHORIZO, SERVED WITH GIANT PRAWNS AND BEURRE BLANC SAUCE.

RIBEYE PÉRIGUEUX
BONELESS RIBEYE STEAK COOKED TO YOUR LIKING, SERVED WITH SMOKED POTATO CREAM, MADEIRA JUS AND FOIE GRAS.

MEZZE VEGANISTA
SMOKED AUBERGINE PÂTÉ, BEETROOT HUMMUS, SLOW-COOKED LENTILS, GRILLED ARTICHOKES, PEPPERS & TOFU, DRIZZLED WITH OLIVE OIL AND SERVED WITH TOASTED SOURDOUGH.

Desserts

BUDINO DI NATALE
TRADITIONAL CHRISTMAS PUDDING SERVED WITH A CREAMY BRANDY SAUCE.

ETON MESS
MERINGUE, WHIPPED CREAM & SEASONAL BERRIES, FINISHED WITH A FESTIVE BERRY COULIS.

CHOCOLATE SOUFFLÉ
DARK CHOCOLATE SOUFFLÉ WITH A MOLTEN WHITE CHOCOLATE CENTRE AND VANILLA ICE CREAM.

Christmas Day

BOOKING DETAILS (ALL DEPOSITS ARE NON-REFUNDABLE)			
BOOKING NAME		CONTACT NO.	
BOOKING DATE & TIME		CONTACT EMAIL	
NUMBER OF GUESTS		DEPOSIT PAID	
STARTERS			
FRENCH ONON SOUP	QTY:	REQUESTS & DIETARIES:	
DUCK CROQUETTES	QTY:	REQUESTS & DIETARIES:	
LOBSTER & PRAWN COCKTAIL	QTY:	REQUESTS & DIETARIES:	
RATATOUILLE BRUSCHETTA	QTY:	REQUESTS & DIETARIES:	
MAINS			
ROAST TURKEY	QTY:	REQUESTS & DIETARIES:	
LAMB	QTY:	REQUESTS & DIETARIES:	
MONKFISH	QTY:	REQUESTS & DIETARIES:	
RIBEYE STEAK	QTY: RARE ( ) MR ( ) MED ( ) MW ( ) WD ( )	REQUESTS & DIETARIES:	
VEGAN MEZZE	QTY:	REQUESTS & DIETARIES:	
DESSERTS			
CHRISTMAS PUDDING	QTY:	REQUESTS & DIETARIES:	
ETON MESS	QTY:	REQUESTS & DIETARIES:	
CHOCOLATE SOUFFLÉ	QTY:	REQUESTS & DIETARIES:	
EXAMPLE			
ROAST TURKEY	*QTY: 12*	*REQUESTS & DIETARIES:*	*1 X NUT ALLERGY* *4 X GRAVY ON THE SIDE*

Children's Christmas Day

3 COURSE MEAL **£44.95**
DEPOSIT PER PERSON **£20**
SERVED ON CHRISTMAS DAY ONLY

Starters

PRAWN COCKTAIL
SUCCULENT PRAWNS SERVED WITH CRISP LETTUCE AND MARIE ROSE SAUCE.
FRESH FRUIT SALAD
A COLOURFUL SELECTION OF SEASONAL FRUITS, INCLUDING MELON, STRAWBERRIES AND GRAPES.
TOMATO SOUP
CLASSIC TOMATO SOUP SERVED WITH HOMEMADE BREAD.

Mains

CHRISTMAS TURKEY DINNER
ROAST TURKEY SERVED WITH ALL THE TRIMMINGS AND GRAVY ON THE SIDE.
CHICKEN GOUJONS
CRISPY CHICKEN GOUJONS SERVED WITH FRIES AND TOMATO KETCHUP.
KIDS' PIZZA
FRESHLY BAKED PIZZA WITH YOUR CHOICE OF TOPPINGS.
GRILLED SEA BASS
PLAIN GRILLED SEA BASS FILLET SERVED WITH VEGETABLES AND ROAST POTATOES.

Desserts

HOT CHOCOLATE FUDGE CAKE
WARM CHOCOLATE FUDGE CAKE SERVED WITH VANILLA ICE CREAM.
ICE CREAM
A SELECTION LUXURY ITALIAN ICE CREAM: VANILLA, CHOCOLATE AND STRAWBERRY.
SORBET
A REFRESHING DUO OF LUXURY ITALIAN SORBET: MANGO AND RASPBERRY

Children's Christmas Day

BOOKING DETAILS (ALL DEPOSITS ARE NON-REFUNDABLE)			
BOOKING NAME		CONTACT NO.	
BOOKING DATE & TIME		CONTACT EMAIL	
NUMBER OF GUESTS		DEPOSIT PAID	
STARTERS			
PRAWN COCKTAIL	QTY:	REQUESTS & DIETARIES:	
FRUIT SALAD	QTY:	REQUESTS & DIETARIES:	
TOMATO SOUP	QTY:	REQUESTS & DIETARIES:	
MAINS			
ROAST TURKEY	QTY:	REQUESTS & DIETARIES:	
CHICKEN GOUJONS	QTY:	REQUESTS & DIETARIES:	
PIZZA WITH TOPPINGS	QTY:	REQUESTS & DIETARIES:	
SEA BASS	QTY:	REQUESTS & DIETARIES:	
DESSERTS			
CHOCOLATE CAKE	QTY:	REQUESTS & DIETARIES:	
ICE CREAM	QTY:	REQUESTS & DIETARIES:	
SORBET	QTY:	REQUESTS & DIETARIES:	
EXAMPLE			
PIZZA WITH TOPPINGS	*QTY: 2*	*REQUESTS & DIETARIES:*	*1 X MARGHERITA WITH VEGAN CHEESE* *1 X GLUTEN FREE PEPPERONI PIZZA*

WELCOME 2027 WITH US!

Happy New Year

A LA CARTE & NYE CHEF'S SPECIALS AVAILABLE

LIVE MUSIC

RESERVE FROM 8PM AND ENJOY YOUR TABLE FOR THE EVENING, RAISING A GLASS AS WE WELCOME THE NEW YEAR TOGETHER!

BOOKINGS ONLY | TICKETS £20 PER PERSON

