OPEN CHRISTMAS DAY

Please enquire

Bella Capri



APERITIVI

Start your festive celebrations with a sparkling cocktail.

✦ CHRISTMAS ROYAL BELLINI **£9.95**
Prosecco topped with vibrant redcurrant purée.

✦ FESTIVE CHRISTMAS MARTINI **£9.95**
Cranberry purée, vanilla vodka and Prosecco, finished with a festive sparkle.

CHRISTMAS MENU

Two courses - £31.95 | Three courses - £38.95



STARTERS

✦ ARANCINI
Breaded Italian rice balls, stuffed with Pecorino served with a creamy leek sauce.

✦ IMPEPATA DI COZZE
Pan-fried Cornish mussels and vongole in a white wine, 'nduja, cherry tomatoes and butter sauce.

✦ ROASTED MAIALINO
Slow-cooked pork belly in cider and mixed herbs, served with truffle mashed potatoes and a honey mustard sauce.

✦ CROSTINI SELVALTICO
Pan-fried wild mushrooms in a Gorgonzola sauce, served with toasted bread.

✦ MOZZARELLA PARCELS
Breaded buffalo mozzarella, deep-fried and served with cranberry and onion chutney.



MAIN COURSES

✦ TACCHINO
Roasted traditional turkey with homemade gravy, served with goose-fat roasted potatoes and all the trimmings.

✦ SPEZZATINO DI AGNELO
Slow-cooked lamb cubes in a rich red wine sauce, mushrooms and carrots, served with truffle mashed potatoes.

✦ SALMON AL FORNO
Pan-fried salmon with pesto mashed potatoes and a creamy prawn sauce, served with vegetables of the day.

✦ OSSO BUCO
Slow-cooked veal shank on the bone, served with mashed potatoes, vegetables of the day and a red wine sauce.

✦ RISOTTO BARBABIETOLA
Italian Arborio rice with beetroot, finished with goat's cheese and toasted walnuts.

✦ PIZZA NATALE
Cranberry sauce, mozzarella, pigs in blankets and turkey, finished with rocket leaves.

✦ POLLO RIPINE
Chicken breast stuffed with Brie, Italian sausage and red peppers, served with dauphinoise potatoes and vegetables of the day, finished with a romesco sauce.



DESSERTS

✦ OREO COOKIES CHEESECAKE
✦ PANACOTTA
✦ CHRISTMAS PUDDING
✦ TIRAMISU
✦ BROWNIE



WINE

WHITE	Bottle
Gavi di Gavi, *Italy*	£47.95
Chablis Domaine Marguerite Carillon, *France*	£54.95
Monferrato Bianco Nymphae, *Italy*	£59.95

RED	Bottle
Montepulciano d'Abruzzo, *Italy*	£34.95
Chianti Classico Riserva, *Italy*	£49.95
Domaine De La Chartreuse Châteauneuf Du Pape, *Cote Rhône, France*	£79.95

COCKTAILS & DESSERT WINE



Espresso Martini	£12.45
Negroni	£14.95
Tiramisu Martini	£14.45

	Glass
Sauternes, Chateau le Juge, Les Mingets	£9.95
Monbazillac, Domaine de L'ancienne Cure	£9.95
Nonino Grappa Tradizione	£4.95
Limoncello	£4.95

COFFEE & TEA

Coffee and cream	£5.25
Extra shot of coffee	£1
Cappuccino	£4.45
Latte	£4.45
Americano	£3.95
Flat White	£4.45
Espresso	£2.75
Macchiato	£2.95

Liqueur Coffee (Choose your liqueur)	£8.95
Hot Chocolate	£5.25
Tea *English Breakfast, Camomile, Jasmine, Peppermint, Fresh Mint, Earl Grey*	£3.95



WEEKLY EVENTS

Enjoy unforgettable dining experiences throughout the week.

LUNCH SET MENU
Monday–Friday

STEAK NIGHT
Every Thursday

LADIES NIGHT
Every Tuesday

SUNDAY ROAST
Every Sunday
from 12 noon

LIVE MUSIC
Visit www.bellacaprifleet.co.uk
for the latest updates.

BOTTOMLESS BRUNCH
Monday–Saturday
2:00 pm–5:30 pm

PRIVATE DINING
Available by advance booking.

STAY CONNECTED

T: 01252 444100

www.bellacaprifleet.co.uk **@bellacaprifleet**

ALLERGY INFORMATION

Please always inform your server of any allergies before placing your order, as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

09/26

Bella Capri Fleet Christmas DINNER Menu 2pp A4 SEPT26.indd 2 24/09/2026 09:34