



SUNDAY *Dinner*

— MENU —



CAPRI

— AT THE CONTAINERS —



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1 COURSE MEAL
£19.95

2 COURSE MEAL
£24.95

3 COURSE MEAL
£29.95

STARTER

DUCK PATE

Smooth and rich duck liver pâté, served with cranberry sauce and toasted sourdough.

PRAWN COCKTAIL

Succulent prawns in a classic cocktail sauce, served on crisp lettuce with a lemon wedge.

SOUP

Homemade soup of the day, served with warm crusty bread.

MAIN

LAMB SHANK DINNER

Slow-cooked lamb shank, tender and succulent, in a rich rosemary and red wine gravy.

HALF A ROAST CHICKEN DINNER

Roast half chicken, seasoned to perfection with herbs and garlic.

BEEF DINNER

Traditional roast beef, cooked to perfection and served with a rich gravy.

ALL MAINS SERVED WITH ROASTED POTATOES,
VEGETABLES, MASHED POTATOES AND GRAVY

DESSERT

STICKY TOFFEE PUDDING

Warm sticky toffee pudding, smothered in toffee sauce, served with custard or vanilla ice cream.

APPLE CRUMBLE

Warm apple crumble with a hint of cinnamon, served with custard.

SELECTION OF ICE CREAMS

*A selection of your favourite flavours.
(3 SCOOPS)*