

the weekender

BY CAPER & BERRY

C&B FAVOURITES | DELIVERED FRIDAY 18TH SEPTEMBER

Focaccia Bread with Whipped Garlic and Herb Butter

TO START

Smoked Haddock, Bacon and Roasted Corn Chowder with Rustic Herby Croutons and Chives

Or

Roasted Corn Chowder with Rustic Herby Croutons and Chives (the vegetarian alternative)

MAIN COURSE

Chicken Milanese: Crispy Breaded Chicken topped with Shaved Italian Cheese and Fresh Herbs

Or

Salmon Fillet with Roasted Spring Onion, Lemon and Garden Herbs (the healthy, pescatarian alternative)

Or

Chargrilled Cauliflower with Fennel Seeds, Chilli Flakes and Harissa (the vegetarian alternative)

SIDES, SALADS AND SAUCES

Loaded Potato Skins with Cheddar, Sour Cream and Chives

Butternut Squash with Blue Cheese and Pickled Red Onions

Caesar Salad: Bibb Lettuce, Caesar Dressing, Italian Hard Cheese and Garlic Croutons

Spinach Pesto | Truffle Mayonnaise

DESSERT

Profiterole Sharer: Bitter Chocolate Profiteroles Filled with Pistachio Mousse

Topped with Crushed Pistachio, White Chocolate Flakes and Popping Candy

Or

Blistered Blueberry Ripple with a Pistachio Crumb

(the lighter alternative, gluten and sugar free)

C&B FAVOURITES | £30 PER PERSON

OR ORDER BOTH MENUS TOGETHER

£190 TO SERVE THREE | £220 TO SERVE FOUR

£270 TO SERVE FIVE | £320 TO SERVE SIX

£370 TO SERVE SEVEN | £420 TO SERVE EIGHT



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EAST ASIAN FEAST | DELIVERED FRIDAY 18TH SEPTEMBER

TO START

Pork San Choy Bau: Pork fried with Ginger, Chilli, Soy, Spring Onions and Coriander – to be served in Crisp Lettuce Leaves

Or

Spicy Quorn with Lemongrass, Chilli, Spring Onions and Coriander – to be served in Crisp Lettuce Leaves (the vegetarian alternative)

MAIN COURSE

Teriyaki Glazed Fillet of Beef with Chilli Shitake Mushrooms

Or

King Prawn Skewers with Teriyaki Glaze and Spring Onions (the healthy, pescatarian alternative)

Or

Miso glazed Silken Tofu with Charred Green Onions and Chilli (the vegetarian alternative)

SIDES, SALADS AND SAUCES

Sweet Potato Wedges with Ginger and Chives

Tokyo Slaw with Shredded Cabbage, Bean Sprouts, Carrot and Ginger Dressing

Tenderstem Broccoli with Pickled Ginger and Miso

Butternut Squash with our Yellow Curry Sauce

Chilli Sambal | Miso Mayonnaise

ADD SESAME CHICKEN WINGS WITH STICKY ASIAN SAUCE | £15.00 PER PERSON

DESSERT

Kyoto Yuzu Pots: Crunchy Biscuit Base, Set Yuzu and Lime Curd, Mini Meringues and Fresh Raspberries

Or

Compressed Watermelon with Yuzu Dressing (the lighter alternative, gluten and sugar free)

EAST ASIAN FEAST | £35 PER PERSON

OR ORDER BOTH MENUS TOGETHER

£190 TO SERVE THREE | £220 TO SERVE FOUR

£270 TO SERVE FIVE | £320 TO SERVE SIX

£370 TO SERVE SEVEN | £420 TO SERVE EIGHT



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MID-WEEK SUPPERS

FROM THE FREEZER TO THE OVEN | SERVES FOUR

C&B Mac N Cheese

Our Signature Mac N Cheese topped with a Nacho Crumb | £15

Beef Lasagne

Slow Cooked Beef Ragu, layered with Pasta and an Italian Cheese Sauce | £20

Cottage Pie

A Classic with Beef in a Rich Gravy with a Little Carrot and Decadent Buttery Mashed Potato | £20

Chicken and Ham Pie

Tender Chicken and Smoked Ham in a Herby Cream Sauce topped with Cheesy Mashed Potato | £20

Low Carb Moroccan Chicken Pie

Chicken Cooked with Moroccan Spices, Peppers and Apricots topped with a Cauliflower Mash | £20

TRUFFLED TUNWORTH

Hampshire Tunworth Cheese, sliced in half and packed with Truffles and served with Honey, Homemade Chutney and a Loaf of Rustic Bread | £25.00

THE ULTIMATE SUMMER G&Ts

A bottle of Mews Gin from East Horsley, with Fever-Tree Tonics, Summer Limes and our Elderflower and Herb Cordial | £45.00

BLOODY MARY BOX

Premium Vodka, Big Tom Tomato Juice, Bloody Mary Spice Mix, Celery Stirrers | For Four Drinks | £24.00

DELICIOUS CAKE FROM BUTTER & CREAM

Decadent Chocolate Cake with Chocolate Shards and Chocolate Bars | £35.00

Summer Berries: Vanilla Sponge with Summer Berries and Chocolate Dipped Berries | £35.00

A Box of Six Beautifully Decorated Cupcakes | £20.00

THE BREAKFAST BUNDLE

Caper & Berry Homemade Gluten Free Honey Granola with Top-Quality Yoghurt and our Slow Cooked Summer Berry Compote | £20.00



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WHITE

Chablis Premier Cru Les Fourneaux Domaine Fournillon 2018,
Burgundy France | Expressive and Serious Chablis | £24.00

Saint-Véran "Les Ombrelles", Burgundy, France | Clean, Fleshy White Fruit Aroma | £20.00

Gavi Santa Seraffa | Perfect Accompaniment to Seafood and Shellfish | £15.00

ROSÉ

Rock Angel, Château d'Esclans | Outstanding Aperitif Rosé | £24.00

Whispering Angel 2019 | We think this is the Greatest Summer Rosé | £18.50

RED

Segla, Margaux 2010 | Highly Sought After, Full-Bodied Red | £52.00

Château Musar 2012 | Iconic Wine from Gaston Hochar | £30.00

Seven of Hearts Pinot Noir, Willamette Valley | Superb Red from the USA | £26.00

Fletcher Barbera, Italy | Delicious with Steak | £25.00

Quinta de Sant'Ana Tinto Reserva, Lisboa | Beautifully Balanced and Versatile | £25.00

Cairanne Maximillien Domaine Les Grand Bois, Rhone | Organic | £18.00

SPARKLING

Wiston Estate Cuvée Brut, West Sussex | Refreshing and Fine, with Fragrant Notes | £30.00

Wiston Estate Rosé NV, West Sussex | The Essence of Summer | £30.00

We Deliver to Godalming, Farnham, Haslemere, Petersfield, Guildford, The Horsleys, Cobham, Esher and Weybridge and anywhere in between! Minimum order of £100 to qualify for home delivery.

Also available for collection from Godalming on Friday

Both menus come fully prepared for you to simply heat at home yourself,
perfect for hosting a stress-free dinner party!

Order by Wednesday 16th at 5pm for home delivery on Friday 18th September
by visiting our [online shop](#) or emailing delivery@caperandberry.co.uk

Please tell us if you have any special dietary requirements
when you order and we will let you know if we can cater

Visit our [website](#) for further information and FAQs

