

the weekender

BY CAPER & BERRY

GET THE WEEKEND STARTED | DELIVERED FRIDAY 25TH SEPTEMBER

TO START

Flaked salmon rilette served with fresh cucumber pickle, horseradish crème fraîche, local watercress, dill pickle dressing and toasted sourdough crisp bread thins

Or

Truffle whipped buffalo ricotta, served with fresh cucumber pickle, truffled honey, local watercress and toasted sourdough crisp bread thins (the vegetarian alternative)

MAIN COURSE

Marinated chicken charred over coals, with sweet caramelised shallots, burnt lemon and flat leaf parsley

Or

Fillet of sea trout with sauce vierge, charred lemon and fine herbs (the healthy, pescatarian alternative)

Or

Bake-at-home cheddar soufflé with a roasted tomato compote and herb oil (the vegetarian alternative)

ADD LEMON AND HERB MARINATED KING PRAWN SKEWERS | £8.00 PER PERSON

SIDES, SALADS AND SAUCES

Smashed rosemary and garlic potatoes with smoked salt

Chargrilled Mediterranean vegetable kebabs with a salsa verde dressing

Secretts leaf salad with shaved fennel and little cherry vine

tomatoes, toasted nuts and a chive sour cream dressing

Fresh Herb Mayonnaise | Spiced Tomato Chutney

DESSERT

Sticky toffee pudding served with a muscovado sauce, clotted cream and candied walnuts

Or

Baked figs with maple and tonka bean mascarpone (the lighter alternative, gluten and sugar free)

GET THE WEEKEND STARTED | £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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C&B SMOKEHOUSE | DELIVERED FRIDAY 25TH SEPTEMBER

TO START

Smoked ham hock croquette served with a chipotle slaw, charred sweetcorn salsa, sour cream, chives and sriracha chilli sauce

Or

Smoked cheddar croquette with a chipotle slaw, charred sweetcorn salsa, sour cream, chives and sriracha chilli sauce (the vegetarian alternative)

MAIN COURSE

Sirloin steak and slow cooked BBQ beef with roast chicken butter and scallion sauce

Or

Sea bass fillet with seaweed butter and scallion sauce (the healthy, pescatarian alternative)

Or

Blue cheese loaded portobello mushroom with toasted sourdough, fresh chilli and herb oil (the vegetarian alternative)

ADD SMOKEHOUSE RIBS WITH GOCHUJANG KETCHUP AND SMOKED MAYO | £20.00 FOR FOUR PEOPLE

SIDES, SALADS AND SAUCES

Potato gratin with smoked cheddar and chives

Truffle mac and cheese with a little chilli oil

Chopped house salad with baby gem lettuce, fresh cucumber, grated carrot, crispy shallots, garlic croutons and ranch dressing

Asparagus spears with pine nuts, Italian cheese and garlic butter

Porcini Ketchup | Lobster Emulsion

DESSERT

Blackberry and Sipsmith Gin posset with a blackberry compote and shortbread biscuits
(Gin free alternative available)

Or

Pear and stone fruit compote with Greek yogurt and honey ripple (the lighter alternative, gluten free)

C&B SMOKEHOUSE | £35 PER PERSON

OR ORDER BOTH MENUS TOGETHER

£190 TO SERVE THREE | £220 TO SERVE FOUR

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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 23rd at 5pm for home delivery on Friday 25th 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

