

the weekender

BY CAPER & BERRY

MALAY FEAST | DELIVERED FRIDAY 23RD OCTOBER

Donker Rye by SØDT Bakery in Petworth with Whipped Herb Butter

TO START

King Prawn Laksa – Marinated Prawns in a Tamarind and Coconut Noodle Broth
With Spring Onions, Coriander and Beansprouts

Or

Bean Curd Laksa – Bean Curd in a Tamarind and Coconut Noodle Broth
With Spring Onions, Coriander and Beansprouts
(the vegetarian alternative)

MAIN COURSE

Beef Rendang Curry and Sticky Pork Satay Skewers with Roasted Peanut Sauce

Or

Ikan Bakar Salmon with Green Tomato, Sweet Shallot and Chilli Salsa (the pescatarian alternative)

Or

Vegetable Dim Sum with a Ginger and Sweet Soy Sauce (the vegetarian alternative)

SIDES, SALADS AND SAUCES

Begedil Potato Cakes with Spring Onions and Coriander

Roasted Butternut and Red Pepper Malaysian Curry

Kerabu Timun – A Spicy Cucumber Salad with Crispy Shallots, Red Onion and Chilli Sambal

Spiced Kecap Manis | Coriander Relish

DESSERT

Coconut Panna Cotta with Little Meringues and Pineapple Salsa

Or

Pineapple with Chilli Syrup and Mint (the lighter alternative, gluten and sugar-free)

MALAY FEAST | £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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THE WHOLE ROAST CHICKEN | DELIVERED FRIDAY 23RD OCTOBER

TO START

Gorgonzola and Caramelised Red Onion Tartlets with a Salad of Ruby Grapes,
Toasted Walnuts and Baby Gem with a Mustard and Apple Cider Vinaigrette

MAIN COURSE

Whole Corn Fed Chicken with Lemon and Rosemary –
Ready to Roast with Balsamic Onions and Chicken Butter Sauce

Or

Salmon Fillet with Truffle and Chive Dressing (the pescatarian alternative)

Or

Wild Mushroom Gnocchi with Sage (the vegetarian alternative)

SIDES AND SAUCES

Lyonnaise Potatoes with a Cheese and Herb Gratin

Braised Red Cabbage with Apple and Cinnamon

Steamed Autumn Greens with a Garlic and Herb Butter

Roasted Confit Carrots with a Honey Mustard Glaze

Brown Butter Bread Sauce | Roasted Sweetcorn Jam

DESSERT

Apple and Walnut Pudding with Almond Crumble, Caramel Sauce and Vanilla Ice Cream

Or

*Apple and Blackberry Fool with Toasted Almonds
(the lighter alternative, gluten and sugar-free)*

THE WHOLE ROAST CHICKEN | £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 AND TREATS FROM THE FREEZER TO THE OVEN | SERVES FOUR

Perfect now the kids are back at school to ensure the whole family have a hearty meal with minimal effort. All of our meals are handmade by our small team of chefs – no nasty preservatives, simply blast frozen ready for you to enjoy throughout the week. If you want to stock up, you can order these on their own, no need for a full Weekender.

C&B MAC N CHEESE

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

BEEF LASAGNE

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

COTTAGE PIE

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

CHICKEN AND HAM PIE

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

FISH PIE

A firm favourite: Salmon, Pollock and Prawns in a Herby Cream Sauce topped with Decadent Buttery Mashed Potato | £20

VEGGIE LASAGNE

You asked – we delivered!
Mediterranean vegetables, layered with Pasta and an Italian Cheese Sauce | £20

HANDMADE SAUSAGE ROLLS

Four of our handmade sausage rolls in all-butter pastry pop them in the oven and enjoy them warm or put them in your lunch box! | £16

C&B PECAN AND CINNAMON BAKE

Who said dessert was just for the weekend?! Inspired by our most popular dessert: Bake-at-home pecan pie – a perfect autumnal mid-week treat | £15

GIFT BOX OF C&B BROWNIES

Can't get enough of our signature double chocolate brownies?
Add on a Gift Box to give away or keep for yourself! | £12.50

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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

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

Laurent Perrier Cuvée Rosé NV | The Ultimate Luxury | £65.00

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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

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 Seasonal Berry Compote | £20.00

We Deliver to Godalming, Farnham, Haslemere, Petersfield, Guildford, The Horsleys, Cobham, Esher and Weybridge and anywhere in between! Newly extended delivery area to include Midhurst, Petworth and Chichester!

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!

Don't forget, you can order just one menu rather than the full Weekender, or simply the mid-week meals on their own so you are set for the week!

Order by Wednesday 21st at 5pm for home delivery on Friday 23rd October 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