

the weekend

BY CAPER & BERRY

ITALIAN FEAST | DELIVERED FRIDAY 4TH DECEMBER

Bake-at-Home Caramelised Onion Garlic Breads with a Basil Pesto

TO START

Figs wrapped in Parma Ham with Dolcelatte and a Fresh Broad Bean, Pea, Basil & Rocket Salad

Or

Dolcelatte Figs with a Fresh Broad Bean, Pea, Basil & Rocket Salad (the Vegetarian Alternative)

MAIN COURSE

Chicken Milanese – Crispy Crumbed Chicken with Shaved Parmesan

Or

Fillet of Salmon with a Fresh Salsa Verde (the Pescatarian Alternative)

Or

Gnocchi with Roasted Butternut Squash and a Basil Sauce (the Vegetarian Alternative)

SIDES, SALADS AND SAUCES

Crispy Smashed Potato with Caper Gremolata

Secrett's Farm Leaves with Grated Carrot, Shaved Radish, Cherry Tomatoes and a Caper & Dill Dressing

Roasted Courgettes and Peppers with a Sage & Pine Nut Dressing

Black Truffle Mayonnaise | Basil Pesto

DESSERT

C&B Tiramisu – Layered Vanilla Mascarpone, Soft Sponge, Chocolate & Coffee

Or

*Coffee Sugar Free Syrup with Mascarpone and Maple
(the Lighter Alternative, Gluten and Sugar-Free)*

ITALIAN FEAST | £30 PER PERSON

SURREY LIFE FOOD & DRINK AWARDS FINALISTS:

BEST FOOD DELIVERY EXPERIENCE

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 SUNDAY ROAST LAMB | DELIVERED FRIDAY 4TH DECEMBER

TO START

C&B Chorizo and Sausage Rolls with Grain Mustard Slaw

Or

*Cheddar Cheese and Smoked Pepper Rolls with a Grain Mustard Slaw
(the Vegetarian Alternative)*

MAIN COURSE

Rump of South Downs Lamb with Garlic & Rosemary

Or

Fillet of Cod with Roasted Fennel and Charred Lemon (the Pescatarian Alternative)

Or

Cauliflower Bake with Gruyere (the Vegetarian Alternative)

SIDES AND SALADS

Spice Roasted Carrots with Pistachio and Honey

Braised Red Cabbage with Apple

Celeriac and Brown Butter Puree

Triple Cooked Local Rapeseed Oil Potatoes

Roasting Jus | Red Currant Jelly

DESSERT

Apple Crumble with an Almond Topping with Lashings of Vanilla Custard

Or

Baked Apple with a Vanilla Syrup
(the Lighter Alternative, Gluten and Sugar-Free)

THE SUNDAY ROAST LAMB | £35 PER PERSON
SURREY LIFE FOOD & DRINK AWARDS FINALISTS:
BEST FOOD DELIVERY EXPERIENCE

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MID-WEEK SUPPERS AND TREATS FROM THE FREEZER TO THE OVEN | SERVES FOUR

Perfect 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?! Ind 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 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 2nd at 5pm for home delivery on Friday 4th December 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

