



DELIVERING CHRISTMAS

caper&berry

CREATING FOOD EXPERIENCES





CHRISTMAS

CAPER & BERRY DELIVER CHRISTMAS

We have created some exceptional menus that will make the festive period an indulgent, hassle-free time. You can sit back and enjoy the season with the family as we take care of all the food.

Our Ultimate Feasts are our easiest option, with full three course menus and grazing tables already created for you. Alternatively, you can curate your own banquet from our vast selection of individual dishes - the choice is yours.

Celebrations are likely to be more spread out than usual this year, so we have delivery dates throughout December, ensuring you have delicious food throughout the month and into the New Year.

Order Online

To order please visit www.caperandberry.co.uk/christmas



ULTIMATE FEASTS

Have our fully prepared meals delivered straight to your door. Everything comes in recyclable oven-proof trays for you to simply pop in the oven. We even provide a timeline of when to do everything, so it is completely hassle-free.

Our Ultimate Feasts will ensure you have everything you need for the festive season, but make sure you check out all of our extra special additions to really indulge.

THE MAIN EVENT

TO START

Smoked Salmon Mousse rolled with Oak Smoked Salmon with King Prawns,
Pickled Cucumbers and Samphire **GF**

Or

Salt Baked Celeriac, Goats' Curd, Date Purée and Candied Walnuts
with a Grape Dressing **V GF**

MAIN COURSE

Bronzed Crown of Turkey Breast and Rolled Turkey Leg
stuffed with Chestnuts, Smoked Bacon and Cranberry Stuffing *****

Or

Hampshire Tunworth Soft Cheese, Caramelized Shallot and Cranberry Pithivier **V**

SIDE DISHES

Triple Cooked Goose Fat Roasties with Thyme **GF**

Slow Cooked Red Cabbage with Granny Smith Apples **V GF**

Sautéed Brussels with Crisp Pancetta and Chestnuts **GF**

Honey Roasted Parsnips and Carrots with Herby Dressing **V GF**

Bacon wrapped Chipolatas with Maple and Sage

Cheesy Cauliflower Bake with Slow Cooked Leeks and Sourdough Croutons **V**

Our Cranberry, Port and Clementine Sauce **V GF**

Bread and Brown Butter Sauce **V**

Lashings of really good Turkey Gravy **GF**

TO FINISH

Christmas Pudding served with an excellent Brandy Butter **V**

£70pp

***** Please note that the size of turkey crown will vary dependent on the number of diners. For example, if you are ordering for two then you will receive half a crown, whereas if you are ordering for six then it will be larger.

Ask us if you have any questions and we will be happy to help.

THE STAR ATTRACTION

TO START

Poached Lobster and King Prawn Salad with Pickled Vegetables, Caviar Emulsion,
Dill Oil and Garden Herbs **GF**

Or

Crumbled Roquefort Tart with Poached Little Pears and a Roasted Walnut Dressing **V**

MAIN COURSE

The Capers & Berry Fillet of Beef Wellington with Black Truffle

Or

Black Truffle, Woodland Mushroom and Caramelised Shallot Wellington **V**

SIDE DISHES

Thinly Sliced and Golden Baked Dauphinoise Potatoes **V GF**

Tenderstem Broccoli with Smoked Almonds **V GF**

Roasted Butternut Squash with Blue Cheese and Pickled Red Onions **V GF**

Roasted Hispi Cabbage with a Smoked Bacon Dressing **GF**

Roasted Heritage Carrots Rolled in Garden Herbs **V GF**

Our Fresh Horseradish Cream **V GF**

Triple Mustard Sauce **V GF**

Our 48-hour Slow Cooked Beef Jus **GF**

TO FINISH

Amazing Choux Pastry Profiteroles filled with Salted Caramel
Cheesecake and covered with Dark Chocolate and Edible Gold **V**

Petit Fours: Salted Caramel Truffles **V GF**

£85pp





THE GRAZING TABLE

Everything on our grazing table is delivered ready to eat, so perfect for Boxing Day with the family.

INCLUDES

- Hand Sliced Cold Smoked Side of Salmon, 1.5kg **GF**
- Our Marmalade and Mustard Glazed Roasted Ham, 3kg **GF**
- Herby Goats' Cheese Log with Sweet Chilli Jam **V GF**
- Two Sourdough Loaves with Truffle Butter and Chicken Butter
- Smoked Trout Rilletto topped with Dill Butter, 400ml Kilner Jar **GF**
- Hampshire Tunworth Soft Cheese packed with Black Truffle **V GF**
- Pork and Pancetta Sausage Rolls with Grain Mustard Mayo, 6pcs
- Catalan Style Smoked Almonds, 400g Kilner Jar **V GF**
- Goose Liver Parfait with Seasoned Butter, 400ml Kilner Jar **GF**
- C&B Tomato and Chilli Relish, 400ml **V GF**
- Our Homemade Christmas Chutney, 400ml **V GF**
- Tempus Cured Meats with Pickled Gherkins, Dried Tomatoes **GF**
- Our Curated British Cheeseboard **V**

includes Hampshire Tunworth Soft Cheese, Bath Blue and Godminster Cheddar served with Red Grapes, Celery, C&B Chutney and really good crackers

£260

THE FESTIVE CANAPÉ RECEPTION

For a more laid-back gathering, you can have our fully prepared canapé selection delivered straight to your door. We provide a timeline of when to put everything in the oven so it's really simple and leaves you free to spend more time with your guests.

INCLUDES

SERVE READY TO
AND HEAT UP

Smoked Bacon Wrapped Dates, stuffed with Blue Cheese **GF**
Arancini with Roasted Butternut and Pecorino with Basil Aioli **V**
Little Cocktail Sausages rolled in Honey, Sage and Mustard
Smoked Salmon Royale with Toasted Rye Bread, Dill Mustard
Truffled Cheese Rolls with Quince Gel **V**

£20PP

Based on a minimum of four guests (10 canapes per guest)





PICK & CHOOSE

Our fully prepared dishes are delivered straight to your door, for the complete stress-free Christmas.

Everything comes fully prepared in recyclable oven-proof trays for you to simply pop in the oven.

In the following sections you can pick and choose your own elements to curate your own bespoke festive feast.

MEAT AND FISH

¹ Our Marmalade and Mustard Glazed Roasted Ham, 3kg **GF**

£50.00

² Hand Sliced Cold Smoked Side of Salmon, 1.5kg **GF**

£40.00

Whole Poached Lobster with Lemon and Fresh Herbs **GF**

£28.00

Whole Beef Tenderloin with a Peppercorn Sauce, 2kg **GF**

£120.00

GRAZING TABLE ESSENTIALS

Goose Liver Parfait with Seasoned Butter, 400ml Kilner Jar **GF**

£12.00

Smoked Trout Rillette topped with Dill Butter, 400ml Kilner Jar **GF**

£12.00

Pork and Pancetta Sausage Rolls with Grain Mustard Mayo, 6 pieces

£15.00

³ Tempus Cured Meats with Pickled Gherkins and Home Dried Tomatoes **GF**

£32.00

Sourdough Loaf with Truffle Butter and Chicken Butter

£8.00

Catalan Style Smoked Almonds, 400g Kilner Jar **V GF**

£14.00





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SIDE DISHES & SPECIAL EXTRAS

Sausage, Sage and Roasted Shallot Stuffing

£18.00

⁴ Maple Glazed Bacon wrapped Chipolatas, 32 pieces

£25.00

Thinly Sliced and Golden Baked Dauphinoise Potatoes **V GF**

£15.00

Roasted Butternut Squash with Blue Cheese and Pickled Red Onions **V GF**

£15.00

⁵ Triple Cooked Goose Fat Roasties with Thyme **GF**

£12.50

Slow Cooked Red Cabbage with Granny Smith Apples **V GF**

£10.00

Sautéed Brussels with Crisp Pancetta and Chestnuts **GF**

£12.50

Honey Roasted Parsnips and Carrots with Herby Dressing **V GF**

£15.00

Roasted Heritage Carrots rolled in Garden Herbs **V GF**

£15.00

⁶ Cheesy Cauliflower Bake with Slow Cooked Leeks and Sourdough Croutons **V**

£15.00

Roasted Hispi Cabbage with a Smoked Bacon Dressing **GF**

£15.00

Tenderstem Broccoli with Smoked Almonds **V GF**

£15.00



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SEVES UP TO FOUR PEOPLE EACH

SWEET TREATS & CHEESE

Christmas Red Velvet Cupcakes, 6 **V**

£18.00

¹ Amazing Choux Pastry Profiteroles filled with Salted Caramel Cheesecake and covered with Dark Chocolate and Edible Gold **V**

£30.00

² A Decadent, Gooley Chocolate Yule Log with Snow Dust and Edible Glitter **V**

£20.00

Christmas Pudding served with an excellent Brandy Butter **V**

£25.00

Our Signature Double Chocolate Brownie Box **V GF**

£15.00

Classic French Almond Tart **V GF**

£25.00

Sticky Toffee Pudding with Candied Walnuts and Clotted Cream **V**

£20.00

Caper & Berry Mince Pies, 6 **V**

£9.00

Truffled Tunworth Cheese **V GF**

£15.00

Herby Goats' Cheese Log with Sweet Chilli Jam **V GF**

£15.00

³ Our Curated British Cheeseboard **V**

Including Hampshire Tunworth Soft Cheese, Bath Blue and Godminster Cheddar served with Red Grapes, Celery, C&B Chutney and really good Crackers

£50.00



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MID-WEEK MEALS

Our Mid-Week Suppers and Treats feed four people to ensure the whole family have a hearty meal with minimal effort. Simply pop in the oven when you are in need of something comforting after your New Year's Day walk! All of our meals are handmade by our team of chefs and blast frozen for freshness.

C&B Mac N Cheese topped with Nacho Crunch **V**

£15.00

Thai Green Curry with Tender Chicken, Peppers and Sweet Potato in a Fragrant Green Coconut Sauce **GF**

£20.00

Beef Lasagne layered with Italian Cheese Sauce, Slow Cooked Beef Ragu and Pasta Sheets

£20.00

Classic Beef Bourguignon with Little Pearl Onions and Roasted Woodland Mushrooms **GF**

£20.00

Chicken Pot Pie with Smoked Ham Hock and a Decadent All-Butter Mashed Potato Topping **GF**

£20.00



Bakewell Tart with Cherry Compote and Roasted Flaked Almonds **V**

£15.00

Bake-at-Home Cookie Dough **V**

£15.00

Homemade Granola with Mixed Nuts, Cinnamon and Honey **V**

£8.00

HAMPERS FOR FOOD LOVERS

Beautiful gifts delivered nationwide via courier, or available for local hand delivery or collection.

THE C&B BROWNIE GIFT SELECTION **V GF**

Double Chocolate | Salted Caramel Fudge | Clementine Orange

£20.00 + POSTAGE

Ready to eat, our secret trick is to warm them through in the oven for a few minutes

THE ULTIMATE FESTIVE HAMPER **V**

Stilton All-Butter Biscuits | Candied Cinnamon Spiced Nuts | Apple, Date and Fig Chutney | Salted Truffle Popcorn | British Cheddar Cheese and Poppy Seed Straws
Double Chocolate Fudge Brownies | Little Mince Pies | Almond and Ginger Cookies | Salted Caramel Truffles

Plus

The Gingerbread Martini | The Winter Rum Negroni

Or choose our equally delicious non-alcoholic options:

Spiced Apple with Clementine and Cloves | Mulled Pomegranate with a Little Ginger

£70.00 + POSTAGE

All delivered in a beautifully festive seagrass tray



DELIVERY FAQs

HOW DO I ORDER?

Please order via our online shop, www.caperandberry.co.uk/christmas.

CAN YOU DELIVER TO ME?

We have a limited number of delivery slots available, so please ensure you book early to avoid disappointment.

For a full list of postcodes across Surrey and Hampshire we can deliver to please get in touch via delivery@caperandberry.co.uk. Alternatively you can collect from our depot near Godalming, GU7.

HOW MUCH DOES DELIVERY COST?

Delivery is free for all orders of £250 or more, otherwise the delivery cost is £20. Collection is free.

WHEN IS DELIVERY AND WHAT ARE THE CUT OFF AND USE BY DATES?

We will aim to give a morning or afternoon estimated delivery time the day before your delivery, otherwise you can let us know a safe place to leave it for when you return home.

DELIVERY/COLLECTION DATE	CUT-OFF FOR ORDERS (5PM)	USE BY DATE FOR FOOD
Friday 11th December 2020	Wednesday 9th December 2020	Monday 14th December 2020
Friday 18th December 2020	Wednesday 16th December 2020	Monday 21st December 2020
Wednesday 23rd December 2020	Monday 21st December 2020	Sunday 27th December 2020
Collection only: Thursday 24th December 2020 *	Monday 21st December 2020	Sunday 27th December 2020
Wednesday 30th December 2020	Monday 28th December 2020	Sunday 2nd January 2021

* There will be no deliveries on Christmas Eve, however we will be in the festive spirit at our Godalming depot, so make a day of it and come and visit to collect your Christmas treats whilst enjoying a glass of mulled wine!

V = Suitable for Vegetarians, **GF** = Gluten Free. For full list of allergens for each product please see our website or give us a call. Please note that although many of our recipes do not contain nuts as an ingredient, we do handle nuts in our kitchen, so cannot guarantee completely nut free items. The photos shown are a representation of the food we are providing and the final product may look slightly different. No crockery, cutlery or tableware is included in your purchase unless explicitly stated in the product description.



FOR FURTHER ENQUIRIES
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