

caper & berry

CAPER & BERRY AND HENNINGS WINE MERCHANTS HOST

THE FRIDAY NIGHT DINNER SERIES | OCTOBER 2020

SHOWCASING THE VERY BEST OF MODERN BRITISH FOOD, PAIRED WITH WONDERFUL WINES

BLANC DE BLANC - TINWOOD WEST SUSSEX
CRISPY CHICKEN SKIN, BLACK TRUFFLE CREAM, PARMESAN

SAUVIGNON BLANC – TARANGI NZ
SEARED SCALLOP, SMOKED CODS ROE, AVRUGA CAVIAR,
WAKAME POWDER, PARSLEY OIL, FINE HERBS

VOIGNIER – LE VERSANT FRANCE
SMOKED POTATO, SEAWEED BUTTER SAUCE, SEA ROSEMARY, CORNFLOWERS

BORDEAUX - CHATEAU DU LORT FRANCE
ROAST SIRLOIN, SLOW COOKED BLADE OF BEEF, POMME PURÉE,
SAUTÉED GREENS, CRISPY SHALLOTS, TARRAGON SAUCE

ROSE SPARKLING - FITZ WEST SUSSEX
CHILLED CHOCOLATE FONDANT, DEHYDRATED CHOCOLATE MOUSSE,
WHITE CHOCOLATE, CHOCOLATE SOIL AND TEXTURES OF RASPBERRY

£60 PER HEAD | FIVE COURSES PLUS WINE PAIRINGS

FRIDAY 2ND OCTOBER 2020

ARRIVE AT 7PM FOR A GLASS OF FIZZ, TO BE SEATED AT 7.30PM

THE MINERVA, CHICHESTER FESTIVAL THEATRE, PO19 6AP

BOOK BY CALLING 01243 782219



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**YOU PROBABLY ALREADY KNOW HENNINGS WINE MERCHANTS,
BUT WHO ARE CAPER & BERRY?**

ESTABLISHED IN 2000 BY OUR MANAGING DIRECTOR, CAPER & BERRY IS AN INDEPENDENT, PRIVATELY OWNED CATERING COMPANY WITH STRONG AMBITIONS. WE ARE ONE OF THE MOST RECOGNISED PREMIUM CATERERS IN LONDON AND THE HOME COUNTIES. WE REALLY ARE HUGE FOODIES HERE AT CAPER & BERRY, AND THE DESIRE TO PRODUCE GREAT DISHES DRIVES OUR ENTHUSIASM EVERY DAY.

WE WON THE LONDON CATERING AWARDS, BEST WEDDING OR PARTY CATERER IN NOVEMBER 2019 – THEN SUDDENLY WERE UNABLE TO HOST EVENTS IN 2020! THIS INSPIRED US TO DIVERSIFY – FIRSTLY BY PROVIDING ALMOST 10,000 MEALS FOR OUR KEY WORKERS IN ROYAL SURREY COUNTY HOSPITAL AND VULNERABLE PEOPLE IN THE LOCAL AREA – NOW BY HOSTING POP-UP TASTING EVENINGS.

WE ARE SO EXCITED TO BE HOSTING THIS SERIES OF EVENINGS ALONGSIDE HENNINGS WINE MERCHANTS, WHO WE HAVE WORKED WITH FOR MANY YEARS. THEIR PASSION FOR WINE MATCHES OUR PASSION FOR FOOD, SO IT IS SET TO BE A TRULY WONDERFUL MONTH.

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EVERY FRIDAY IN OCTOBER 2020**

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