



CATERING

— by —

**THE  
CAMBERWELL  
ARMS**

*Unlike traditional caterers we like to keep it simple and unfussy, working closely with host to develop a vibrant menu that brings an occasion to life, encouraging conversation and evoking a spirit of generosity.*

THE CAMBERWELL  
ARMS



W H Y U S

Food to be enjoyed and celebrated with others is The Camberwell Arms (homemade) bread and butter - it's what we do best. We'll give you a dedicated party planner to make sure that the arrangements go smoothly and an experienced and exuberant team serving you on the day.

Our Chef Director, Michael, oversees the kitchen and the menu, ensuring that your food is second to none and that anything that can be made in house will be. We specialise in high quality produce and simple cooking, sourced from the best suppliers.

Over the years we have welcomed many different styles of events; from birthdays, private dinners, weddings, team building, brand activations and exhibitions – to name just a few.

*“An eclectic, globally influenced mix, all unified by flavourful, seasonal ingredients.”*

THE GUARDIAN

# ABOUT THE CAMBERWELL ARMS

CREATIVE HIGH QUALITY  
FOOD-FOCUSSED

Our food and quality of our ingredients are at the core of what we do. Chef Director, Michael Davies is at the helm, working alongside Frank Boxer (Frank's Cafe, Peckham) and James Dye (Peckham Springs).

You won't find a menu of tuffles, jellies and foams, but rather a menu that focusses on prime ingredients, peak seasonality and taste.

## THE DETAILS

- Serving almost any location, including your home
- Private Parties
- Brand Activations / Corporate Events
- Weddings
- Feasting & buffet menus available
- Drinks packages

*“Giving people what they want — and probably more than they expect — seems the guiding principle”*

FAYMASCHLER  
LONDON EVENING STANDARD



Beyond food and drinks we can also help with:

- Flowers
- Photography
- Entertainment
- Production
- Stationary

## SAMPLE CANAPES

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*£7 per person for 3 or £10 per person for 5*

*Please choose three canapes*

Smoked aubergine, labneh, mint, sumac and pita

Finocchiona

Pickled mackerel with new potato, crème fraiche and chives

Smoked Montbeliard sausage and celeriac remoulade

Little gem with egg mayonnaise, fried bread and spring onions

Cured salmon with horseradish crème fraiche and pickled cucumber on rye

Pissaladiere

Burrata with Tropea onions on bruschetta

## SAMPLE MENU

*£40 2 courses £45 3courses*

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### S T A R T E R S

*Select four of the options below*

English sweetcorn with scotch bonnet butter  
and smoked paprika

Cuore Del Vesuvio tomatoes, burrata and Ligurian basil

Beetroots with pistachio, caraway, mint and crispy garlic

Camberwell Arms cucumber salad

Prawns and aioli

Camberwell Arms merguez, labneh and grilled green  
peppers

### M A I N S

Slow cooked lamb with mint, spring onions and peas

Or

Swiss chard and English ricotta pie (v)

Served with

Potatoes with dill and capers

Green beans with garlic butter and almonds

Watercress and radish salad

### D E S S E R T

Chocolate terrine with raspberry crème fraiche

or

Almond cake with strawberries and thick cream

*Option to include a cheese course for £8pp to any menu above*

## SAMPLE EVENING MENU

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*£8 per head*

### Option A

Large cheese spread served with house made chutney, pickles, crackers and seasonal fruit

Sample Cheeses: Brie de Meaux, Parmigiano Reggiano, Risely, Persille de Beaujolais, Beaufort and Gorgonzola Dolce

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### Option B

Whole focaccia loaf sandwiches served with house made crisps  
Select 2 of 6

Lincolnshire poacher, chutney and watercress

Smoked bacon and egg

Gorgonzola Dolce with tomatoes, rocket and black pepper

Ortiz tuna, olives, rocket and chilli

Montbelliard sausage, cornichons and celeriac remoulade

Spiced aubergine, coconut yoghurt, Bombay mix and mango chutney (vg)

## SAMPLE DRINKS LIST

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*£6ph*

*Welcome drink: Glass of seasonal bellini  
Apricot bellini, Rossini or Peach bellini  
(non alcoholic version available)*

*Cocktails (select 2 or 3)*

*£5*

*Rose and tarragon gin fizz*

*£5*

*Ginger Mint Julip*

*£5*

*Negroni*

*£5*

*White port and tonic*

*£5*

*Espresso Martini*

*Beers*

*£3*

*Orbit lager 330ml (bottle)*

*£3*

*Orbit IPA 330ml (bottle)*

*£2*

*Estrella 330ml (can)*

*Soft*

*£2*

*Homemade sparkling elderflower*

*£2*

*Fentiman's Ginger Beer 275ml,*

*£2*

*Folkington's Pink Lemonade 250ml*

*£2*

*Still or Sparkling water for the table 1l*

*£1.75*

*Coke, Diet Coke 330ml*

*\*Alternatively, if you would like to supply your own drinks for dinner, we are happy to arrange service for a corkage fee of £3 a head.*

## FROM OUR CELLAR

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### Sparkling

£13.50

£18

£32

*Prosecco DOC, Cantina Bernardi, Italy*

*Cremant de Bourgogne 'Grand Cuvee' NV France*

*Joseph Perrier, 'Cuvee Royale', NV, Champagne, France*

### White Wines

£8

£9

£11

£16.50

£18

*Les Betes Rousses, 2017, France*

*Trebbiano d'Abruzzo 'Frentano', Cantina Sociale Frentano 2018, Italy*

*Picpoul de Pinet, Chateau de la Mirande, 2017, France*

*Tokaji Dry Furmint, 2016, Hungary*

*Aphros Loureiro, 2018, Vino Verde, Portugal*

### Red Wines

£8

£10

£14

£17

£21

*Les Betes Rousses, 2017, France*

*Cantine Paolo Leo, Primitivo, 2015, Italy*

*Beaujolais-Villages, Domaine de la Plaigne, 2017, France*

*El Marciano, Garnacha, 2017, Spain*

*Nero di Lupo, Nero d'Avola, 2016, Italy*

### Rose

£8

*Les Betes Rousses, 2017, France*

### Orange

£22

*Rebula, Nando, 2017, Slovenia*

### Magnums

£36

£35

£38

*Sameiras Blanco, Ribeiro, 2014 - Green Spain*

*Rioja, Gavanza, 2011, Spain*

*Marcillac, Domaine du Cros, Cuvee Vieilles Vignes, 2014, France*

## ENQUIRIES

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Get in touch to discuss your event or for more information.

We look forward to celebrating with you.

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**thecamberwellarms.co.u**

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*Photos courtesy of [parrotandpineapple.com](http://parrotandpineapple.com)*