



CATERING

— by —

THE  
CAMBERWELL  
ARMS



## W H Y   U S

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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.

Unlike conventional and formulaic caterers we are a restaurant with our finger on the pulse, remaining up-to date and relevant with our menus and style of service. 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.

We have experience working with some of London and the UK's most exciting and unique venues. Our versatile approach allows us to work with your particular set-up, direct to your doorstep.

*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

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

THE GUARDIAN



## ABOUT THE CAMBERWELL ARMS

### CREATIVE HIGH QUALITY FOOD-FOCUSED

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 tuilles, jellies and foams, but rather a menu that focusses on prime ingredients, peak seasonality and taste. Taking cues from hosts, our aim is to avoid overcomplicating naturally bold flavours and serve dishes in an informal, convivial and familial manner.

### THE DETAIL

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

*All prices listed are subject to VAT*

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

FAY MASCHLER  
LONDON EVENING STANDARD



Beyond food and drink our team can support and nurture all areas of the day, not limited to:

- Staffing
- 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

Raddicchio, Robiola and pickled quince

Taramasalta, radishes and rye

Venison carpaccio with horseradish

Brown crab, pickled fennel, toast

Mussel escabeche and crisps

Pork fat and scotch bonnet on toast





## SAMPLE SUMMER FEASTING MENU

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£40 2 courses   £45 3 courses

### STARTERS

*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

### MAINS

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

### DESSERT

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 WINTER FEASTING MENU

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£40 2 courses   £45 3 courses

### STARTERS

*Select four of the options below*

Purple sprouting broccoli, zahter and tahini  
House cured salmon, with horseradish and crème fraiche  
Burrata, pannelle, burnt chilli oil and mint  
Dexter bresaola, fragolina oranges and fried rosemary  
Roasted Jerusalem artichokes, hazelnuts and burrata  
Smoked aubergine, labneh, sumac and pita

### MAINS

Porchetta, charred January king cabbage, quince ketchup  
Turnip top, celeriac and gorgonzola dolce pithivier

*Served with*

Roasted brccolo fiolaro with chickpeas, winter tomatoes and walnut agliata  
Cornish new potatoes with olive oil, lemon and capers

### DESSERT

Baked quince, yoghurt, honey and toasted almonds

*or*

Sticky toffee pudding with thick cream

*Hetszolo, Tokaji Dry Furmint, Hungary, 2017*

*'Le Vallon', Henry Milan, Provence, 2018*

*(sample wines)*





## 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

### *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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### WELCOME DRINK:

- £6ph    Glass of Crémant  
£6ph    Seasonal Bellini: Apricot bellini,  
          Rossini or Peach bellini  
          (non alcoholic version available)

### BEERS

- £3        Orbit lager 330ml (bottle)  
£3        Orbit IPA 330ml (bottle)  
£2        Estrella 330ml (can)

### 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

### 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 *Prosecco DOC, Cantina Bernandi, Italy*  
 £18 *Crémant de Bourgogne 'Grand Cuvee' NV France*  
 £32 *Joseph Perrier, 'Cuvee Royale', NV, Champagne, France*

### WHITE WINES

- £8 *Les Bêtes Rousses, 2017, France*  
 £9 *Trebbiano d'Abruzzo 'Frentano', Cantina Sociale Frentano 2018, Italy*  
 £12 *Picpoul de Pinet, Chateau de la Mirande, 2017, France*  
 £16.50 *Tokaji Dry Furmint, 2016, Hungary*  
 £18 *Aphros Loureiro, 2018, Vino Verde, Portugal*

### RED WINES

- £8 *Les Bêtes Rousses, 2017, France*  
 £11.50 *Cantine Paolo Leo, Primitivo, 2015, Italy*  
 £14 *Beaujolais-Villages, Domaine de la Plaigne, 2017, France*  
 £17 *El Marciano, Garnacha, 2017, Spain*  
 £21 *Nero di Lupo, Nero d'Avola, 2016, Italy*

### ROSE

- £8 *Les Bêtes Rousses, 2017, France*

### ORANGE

- £22 *Rebula, Nando, 2017, Slovenia*

### MAGNUMS

- £36 *Sameiras Blanco, Ribeiro, 2014 - Green Spain*  
 £35 *Rioja, Gavanza, 2011, Spain*  
 £38 *Marcillac, Domaine du Cros, Cuvee Vieilles Vignes, 2014, France*



## SAMPLE BUFFET MENU

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House made focaccia

Finocchiona with house pickles

Cuore del Vesuvio tomatoes, burrata and Ligurian basil

Barbequed aubergine, datterini tomatoes, basil and pine nuts

Green beans with tarragon crème fraîche and buttered almonds

Swiss chard and English ricotta pie

Raw summer vegetable crudités with aioli

Hot smoked ham

New potatoes, crème fraîche and chives

### *DESSERT*

Almond cake with apricots and thick cream

*Minimum Order 30*







## ENQUIRIES

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

We look forward to celebrating with you.

65 Camberwell Church St, London SE5 8TR

[enquiries@thecamberwellarms.co.uk](mailto:enquiries@thecamberwellarms.co.uk) | 0207 358 4364



**[thecamberwellarms.co.uk](http://thecamberwellarms.co.uk)**