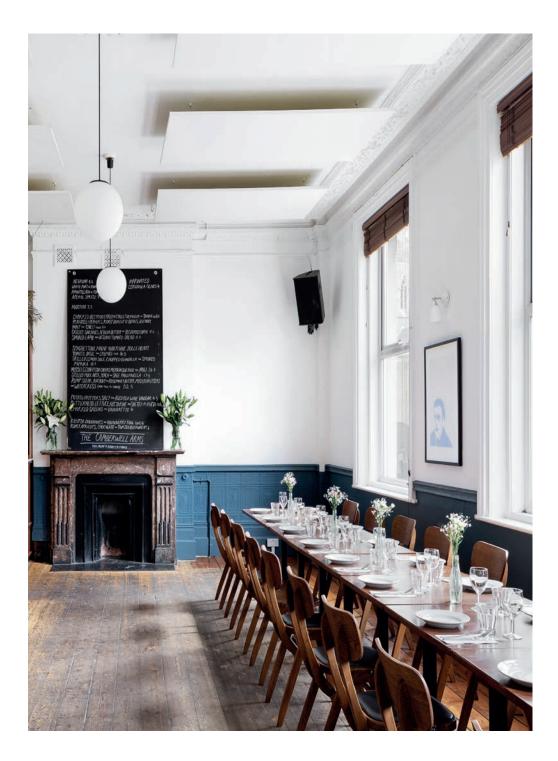
CHRISTMAS

by CAMBERWELL ARMS



CHRISTMAS by CAMBERWELL ARMS

We love Christmas here at the Camberwell Arms, and we are delighted to announce that our bookings for Christmas 2023 are now open.

True to form, our festive menus are served 'family style' with generous portions for the table to share. We can cater to almost all dietaries with prior notice and menus are designed for two or more.

We are able to accommodate groups of up to 14 people in our main restaurant for your Christmas celebrations.

For big families and group gatherings of up to 45 guests, our private dining room is available for exclusive hire from 12-5pm or 6pm-midnight.

Up here you have your own bar and the ability to play your own music; tables are dressed in linen and decorated with seasonal flowers.

For even larger groups of up to 100 guests we offer a full venue hire option on a minimum spend basis

To make a booking, please get in touch: enquiries@thecamberwellarms.co.uk

Classic

 $\pounds 55 \ per \ person$

Jerusalem artichokes, burrata and hazelnuts A plate of house smoked treacle cured pork neck, pickles and sweet mustard

Overnight braised beef shoulder, horseradish cream and tarragon Vacherin dauphinoise Watercress and pickled walnut salad

Sticky prune pudding, clotted cream and calvados sauce

Feasting

£65 per person

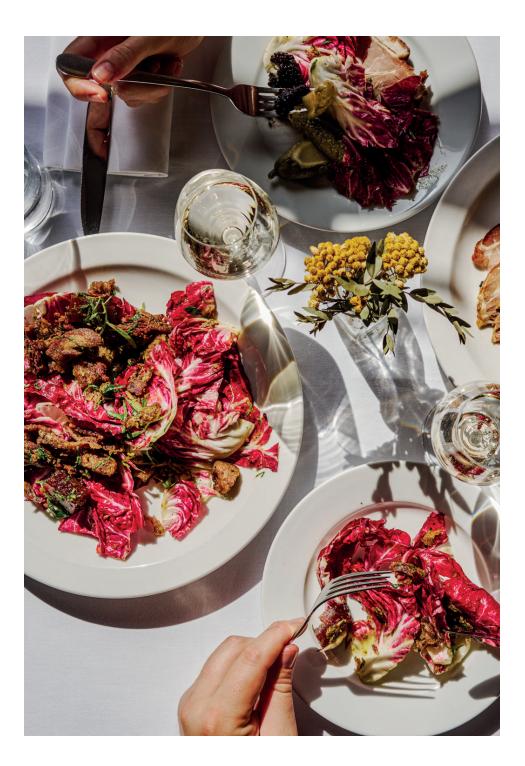
Jerusalem artichokes, burrata and hazelnuts Crispy confit goose, quince, bitter leaves and mustard A plate of house smoked treacle cured pork neck, pickles and sweet mustard

Overnight braised beef shoulder, horseradish cream and tarragon Vacherin dauphinoise Watercress and pickled walnut salad Purple sprouting broccoli, mint and pine nut sauce

Sticky prune pudding, clotted cream and calvados sauce

A glass of Vin d'Orange

We offer a complimentary sparkling reception for Christmas bookings Monday - Wednesday.





Vegetarian £55 per person

Jerusalem artichokes, burrata and hazelnuts Crispy Brussel's sprouts, pickled red onions, thyme and crumbs

Roasted Delica squash, confit garlic and porcini barley, mint and pine nut sauce Vacherin dauphinoise Purple sprouting broccoli and pickled walnut vinaigrette

Sticky prune pudding, clotted cream and calvados sauce

Vegan

£55 per person

Jerusalem artichokes, Julienne Bruno Superstraccia and hazelnuts Crispy Brussel's sprouts, pickled red onions, thyme and crumbs

Roasted Delica squash, confit garlic and porcini barley, mint and pine nut sauce Dauphinoise Purple sprouting broccoli and pickled walnut vinaigrette

Apple and prune crumble, ice cream (vg) and calvados sauce

A little extra...

Pork fat, scotch bonnet and focaccia canapé (vgo) £2.5 ea Crispy Brussels sprouts, pickled red onion, crumbs and thyme £7.5 ea Winter Margarita, £10 ea

Terms & Conditions

- Christmas menus are available from Monday 20th November - Saturday 23rd December. Christmas menus are not available on Sundays.
- Card details are required to secure all Christmas menu bookings. A cancellation fee of £20 per person applies when bookings are cancelled or reduced within 5 days of the booking date.
- The full price of the menu will be charged when less than 24 hours notice of a cancellation or reduction in numbers is provided.
- Minimum booking size of two. Menus must be selected in advance. We ask that **one menu** is selected per booking, with the exception of vegetarian/vegans
- Almost all dietaries can be accommodated with prior notice. We require 14 days notice for menu choices & any dietary information

To make a booking, please contact enquiries@thecamberwellarms.co.uk



