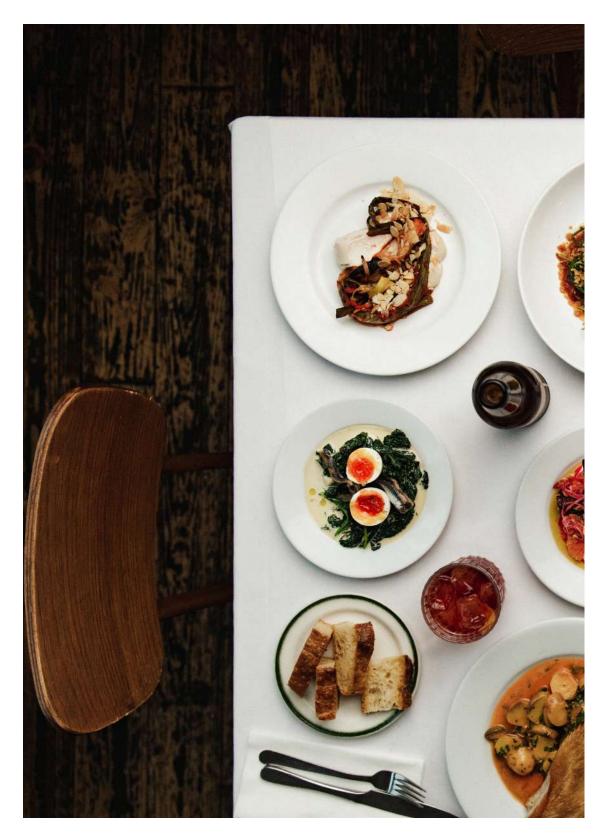
## **CORPORATE BROCHURE**

# ONSITE

EVENTS BY CAMBERWELL All's Well ARMS est. 2014



### WHY US?

Food to be enjoyed and celebrated with others is The Camberwell Arms (homemade) bread and butter - it's what we do best.

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 and cater for 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. Our menus are always full of things we like to eat. Considered attention to both seasonality and provenance underpin everything we cook. All of our menus have been written to ensure that we can deliver the same quality experience that you would have eating at the Camberwell Arms at your event, wherever that may be.

At all of our events we serve dishes 'family style'. To us this has always been the most sociable way to eat, and what we've always done in the restaurant. Big platters of delicious things radiate abundance and generosity, whilst encouraging people to engage with each other in a way that individually plated. food often won't.

### CANAPES

A selection of canapes, cooked fresh, with ingredients sourced from some of the best London suppliers - From £2.85 per piece -

#### VEGETARIAN

Taleggio & spiced tomato toast Tomato & caper tart Grape focaccia, goats curd Broad bean pesto, caraway seed crackers Spiced aubergine, labneh & zhoug on pitta

#### VEGAN

Green olive tapenade & marinated peppers on panisse Spinach & artichoke filo pastries Scotch bonnet onion sfincione Farinata, radicchio, rosemary

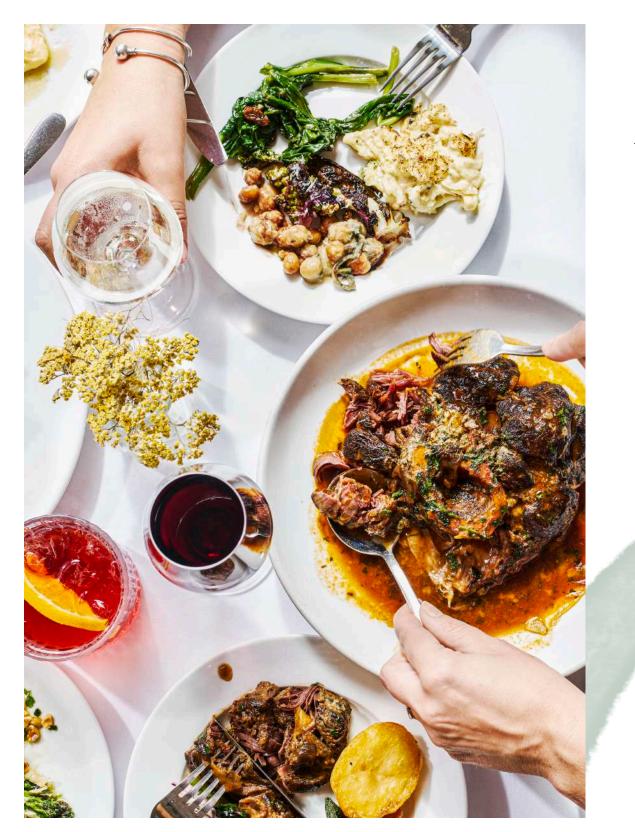
#### CLASSIC

Bresaola, artichokes, ricotta Smoked mackerel & pickled rhubarb crostades Farinata, anchovy, crispy sage Tuscan chicken liver toast Smoked Montbeliard sausage, celeriac & apple remoulade

#### SWEET

Guinness Beer chocolate Lemon curd, oat biscuit & raspberries Bramble honey fudge Meringue, lemon curd, blackberries Freshly baked mini madeleines





### BUFFET

An ambiante shared buffet, compose of 6 dishes, cooked fresh, with ingredients sourced from some of the best London suppliers - From £28 pp -

#### VEGETARIAN

Nocellara olives The Camberwell Arms Focaccia Potato, taleggio & rosemary galette Pumpkin & farro salad, roasted garlic & honey dressing Chickpea & roasted peppers, harissa Pink fir potato, aioli & cornichon salad Winter tomato & burrata salad Cucumber & feta salad, flatbread

#### VEGAN

Spiced aubergine, chickpeas, za'atar Sweetcorn on the cob, miso and coriander

#### CLASSIC

Sliced cured Italian meats Braised ham hock, leeks & parsley sauce Cucumber, brown shrimp & chervil

### SIT DOWN MEAL

A two course or a three course sit down meal, served "sharing style" - From £53 pp -

#### STARTERS

Please choose three of the following Purple sprouting broccoli with almonds & lemon Mackerel, tomato, olives & marjoram Gnocchi with sausage, fennel & chilli Cavolo nero, nduja & polenta Mozzarella, chilli & blood orange

#### $M\,A\,I\,N\,S$

Please choose one of the following Slow cooked beef, rosemary & horseradish Roast chicken, anchovy aioli Overnight lamb in tomatoes, with salted ricotta

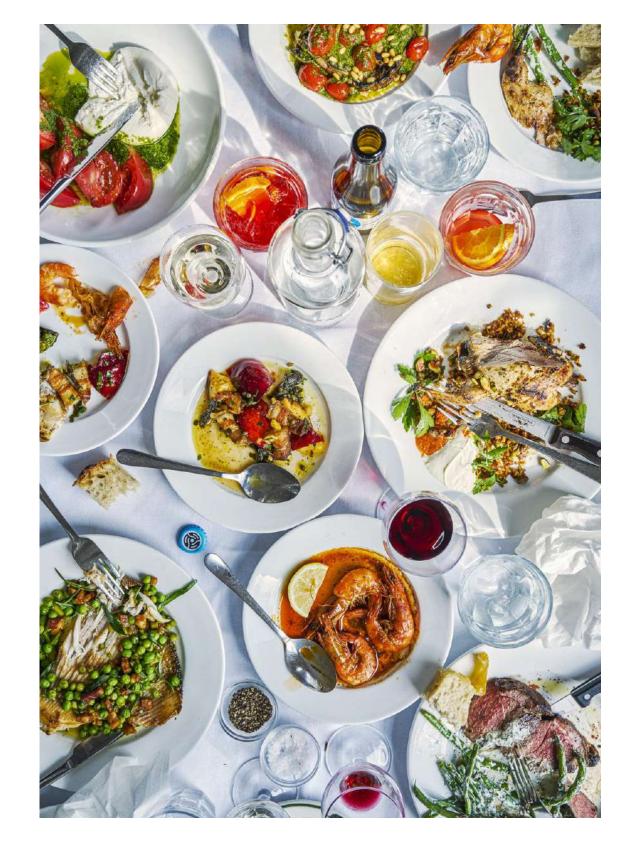
Please choose one of the folowing Pumpkin, sage & ricotta pithivier Mushroom, spinach, creme fraiche & parmesan galette Cavolo nero & borlotti bean ribollita

#### SIDES

Please choose two of the following Chicory salad with anchovy dressing Potatoes roasted with rosemary & garlic New potatoes with parsley & garlic butter Green beans with basil & almond pangrattato

#### DESSERT

Please choose one of the following Spiced plum pavlova Sticky toffee pudding, salted caramel sauce Almond & polenta cake with grilled peaches





### MORNING OR AFTERNOON SNACK

Selection of teas & coffee available alongside a range of sweet or savoury treats and fresh fruit - From £8.25 pp -

SWEET TREAT

Chocolate chip & hazelnut cookies Almond, plum & blackberry loaf Scones served with jam & clotted cream Cherry pies

SAVORY TREAT

Fennel seed & chilli sausage rolls The Camberwell Arms pork fat on toast Spinach & artichoke filo hand pies Grissini & burnt onion crème fraiche dip

## **BOWL FOOD**

A selection of bowl ,cooked fresh, with ingredients sourced from some of the best London suppliers - From £7.50 per bowl -

#### VEGETARIAN

Winter tomato & burrata salad Cucumber & feta salad, flatbread Spring peas, artichokes, and fresh ricotta Tomato panzanella, salted ricotta Spiced celeriac, labneh & almonds

#### VEGAN

Spiced aubergine, chickpeas, za'atar Sweetcorn on the cob, miso and coriander Camberwell Arms cucumber salad Roast red & yellow beetroot, tahini, mint Blood orange, fennel & chicory salad (

#### CLASSIC

Braised ham hock, leeks & parsley sauce Cucumber, brown shrimp & chervil Dorset baked crab, focaccia Cucumber, brown shrimp & chervil Ham, cornichons & seeded oat bread Chipotle marinated chicken, black beans Poached trout, horseradish, peas & rocket





## NEXT STEPS

To place your order please email events@thecamberwellarms.co.uk

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