



**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.

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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.

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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.

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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

## MAINS

*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 following*

- 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](mailto:events@thecamberwellarms.co.uk)

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