



CHRISTMAS AT
CAMBERWELL
All's Well **ARMS** *est.2014*



Christmas

We love Christmas here at the Camberwell Arms, and we are delighted to announce that our bookings for Christmas 2024 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 dietary requirements 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 50 guests, our private dining room is available for exclusive hire from 12-5pm or from 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 110 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

*We offer a glass of sparkling wine for every person in your party for
Christmas bookings on Mondays & Tuesdays*

Menus

Our Christmas menus are designed for a minimum of two guests, served on sharing platters at the table.

We ask that all bookings choose either the Classic menu or the Feasting menu for the whole table. Guests with dietary requirements, including vegetarians and vegans, will be served individually.

We are able to accommodate most dietary requirements as long as we are given a minimum of two weeks' notice.





CLASSIC

£58 per person

Jerusalem artichokes, burrata, hazelnuts

Cured salmon, cucumber salad, horseradish crème fraîche, crisp bread

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Beef shin ossobuco

Vacherin dauphinoise

Winter leaves, pickled walnut, tarragon vinaigrette

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Spiced apple cake, brandy custard, butterscotch sauce

Clotted cream

FEASTING

£65 per person

Jerusalem artichokes, burrata, hazelnuts

Cured salmon, cucumber salad, horseradish crème fraîche, crisp bread

A plate of charcuterie, pickles, sweet mustard

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Beef shin ossobuco

Vacherin dauphinoise

Winter leaves, pickled walnut, tarragon vinaigrette

Butter braised carrots

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Spiced apple cake, brandy custard, butterscotch sauce

Clotted cream



VEGETARIAN

£55 per person

Jerusalem artichokes, burrata, hazelnuts

Crispy Brussel's sprouts, pickled red onions, thyme, crumbs

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Grilled purple sprouting broccoli,

Crispy chestnut polenta, cep cream, sage

Winter leaves, pickled walnut, tarragon vinaigrette

Vacherin dauphinoise

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Spiced apple cake, brandy custard, butterscotch sauce

Clotted cream

VEGAN

£55 per person

Jerusalem artichokes, Julienne Bruno Superstraccia, hazelnuts

Crispy Brussel's sprouts, pickled red onions, thyme, crumbs

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Grilled purple sprouting broccoli,

Crispy chestnut polenta, cep cream, sage

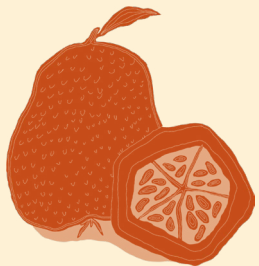
Winter leaves, pickled walnut, tarragon vinaigrette

Dauphinoise

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Spiced quince crumble, ice cream

Butterscotch sauce





Something extra

Crispy Brussel's sprouts, pickled red onions, thyme, crumbs
Suitable for vegans

£8 per portion

Scotch bonnet pork fat on toast canape
Vegan option available

£2.5 per person

Tea & Coffee Service
Private Hire only

£4 per person



Cocktails

Clementine Margarita £12
tequila, napoleon liqueur, lime

Espresso Martini £12
vodka, kahlua, espresso, sugar

Sour Cherry Gimlet £12
vodka, sour cherry molasses, lime

Winter Negroni £10
gin, port, campari, cranberry





Magnums

A selection of our favourite big bottles for Winter. These magnums are perfect for large bookings that are looking for something special to go with their festive meal.

Our [main wine list](#) is also available and our team will be happy to answer any questions or make further recommendations.

La Roche, 2022, Anjou, Loire J.C Garnier <i>1.5 litre</i> (Chenin) 12.5%	£150
Le Grand Blanc, 2011, Provence, France, Domaine Milan <i>1.5 litre</i> (Chardonnay, Grenache Blanc, Musact, Rolle) 12%	£240
Sterma, 2021, Nebbiolo d'Alba, Italy La Bioca <i>1.5 litre</i> (Nebbiolo) 14.5%	£120
Les Beraudies, 2014, Cahors, France Cosse et Maisonneuve <i>1.5 litre</i> (Malbec, Merlot) 13.5%	£130
La Bruja, 2022, Sierra de Gredos, Spain Commando G <i>1.5 litre</i> (Garnacha) 14%	£130
Santuvorio, 2019, Alto Piemonte, Italy, Santuvorio <i>1.5 litre</i> (Nebbiolo, Vespolina, Croatina, Uva Rara) 12.5%	£152
'T'as pas du Schiste', 2022, Alsace, France, Catherine Riss <i>1.5 litre</i> (Pinot Noir) 13%	£160
Xi-Ro, 2016, Pella, Greece Ktima Ligas <i>1.5 litre</i> (Xinomavro, Roditis) 13%	£180
Trousseau, 2022, Cotes du Jura Domaines Marnes Blanches <i>1.5 litre</i> (Trousseau) 10%	£200

All wines are subject to availability



Terms & Conditions

- Christmas menus are available from Monday 18th November - Saturday 21st December. 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 email:
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