

# CATERING

EVENTS BY  
CAMBERWELL  
ARMS est. 2014

*All's Well*

*est. 2014*

Burrata,  
slow cooked  
courgettes  
MILK basil

Slow cooked  
lamb,  
spiced roast  
carrots - sulphites





# CANAPÉS

*A selection of canapés, 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 ambient shared buffet, composed of 6 dishes, cooked fresh, with ingredients sourced from some of the best London suppliers*

*- From £30pp -*

## 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 £54 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 TREATS

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

## SAVOURY TREATS

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 bowls, 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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All's Well **ARMS** est. 2014





# DELIVERY



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# CANAPÉ BOXES

80 canapés - £240  
Minimum order: 1 box

Suitable for 15 to 20 people as a light bite, or 8 to 12 people as a substantial snack.

- Includes four varieties of canapés
- Eco friendly packaging & velo cargo delivery
- Seasonal menus to choose from

Choose one of our winter boxes:

Classic box:

Porcini mushroom, leek and thyme filo pies - v  
Gorgonzola, radicchio, and pickled red onions - v/gf  
Rare roast beef, anchovy aioli - gf  
Pork and chilli sausage rolls, spiced apple and date ketchup

Sweet box:

Chocolate and hazelnut friand - v/gf  
Almond and orange biscuits - v/gf  
Miso caramel brownies - vg  
Damson gin and blackberry posset - v/gf







# SALAD BOWL

*From £12 per bowl  
Minimum order: 20 bowls*

## VEGETARIAN

**Roast squash, feta & lentil salad**  
*Spiced roast squash, olive oil baked croutons, crumbled feta & herby lentils*

## VEGAN

**Marinated tofu, grilled cabbage, & farro salad**  
*Roasted hispi cabbage, pickled radishes, marinated tofu, farro & pumpkin seeds*

**Smashed chickpeas, dukkah & black olive salad**  
*Mixed leaves, smashed chickpeas, roasted tomatoes & aubergines, black olives & dukkah*

## CLASSIC

**Camberwell Arms roast chicken salad, buttermilk dressing**  
*Sutton Hoo roast chicken, farro, chives, almonds & butterhead lettuce in a buttermilk dressing*

**Chipotle marinated chicken thighs & black beans salad**  
*Chicken thighs marinated in yoghurt, lime & chipotle chillies, black beans, fresh herbs & tomatoes*

**Cucumber, brown shrimp & chervil**  
*Brown shrimp, white cabbage & cucumber, lentils, mixed leaves & chervil*



# SANDWICH PLATTER

*From £11.50 per sandwich  
Minimum order: 20 sandwiches*

## VEGETARIAN

Colston Bassett stilton, chutney  
Soy marinated eggs, carrot, mint & sesame salad

## VEGAN

Smashed white beans, roasted peppers, zhoug  
Roasted squash, coriander & lime mayo, crunchy peanut chilli

## CLASSIC

Chicken Caesar with pancetta and parmesan  
Chorizo, feta, pickles  
Bresaola, lemon & honey ricotta, and rocket.  
Thin sliced porchetta & red pepper  
BLT - with crispy smoked bacon, winter tomatoes & baby gem lettuce  
Westcomb ricotta, spiced aubergine, olives and anchovies







# ANTIPASTI BOARD

*From £90 per board  
Minimum order: 2 boards*

Suitable for 8 to 10 people

## VEGETARIAN

Nocellara olives & paprika almonds, fresh burrata, Pecorino Romano, Camberwell Arms focaccia, herbed creme fraiche dip, pickles, chutney, fresh & dried fruit

## VEGAN

Nocellara olives & paprika almonds, grilled red peppers, smashed chickpeas, marinated artichokes, the Camberwell Arms focaccia, pickles, chutney, fresh & dried fruit

## CLASSIC

Nocellara olives & paprika almonds, fresh burrata, sliced cured Italian meats, Camberwell Arms focaccia, herbed creme fraiche dip, pickles, chutney, fresh & dried fruit



# BOWL FOOD

*From £7 per bowl  
Minimum order: 60 bowls*

## VEGETARIAN

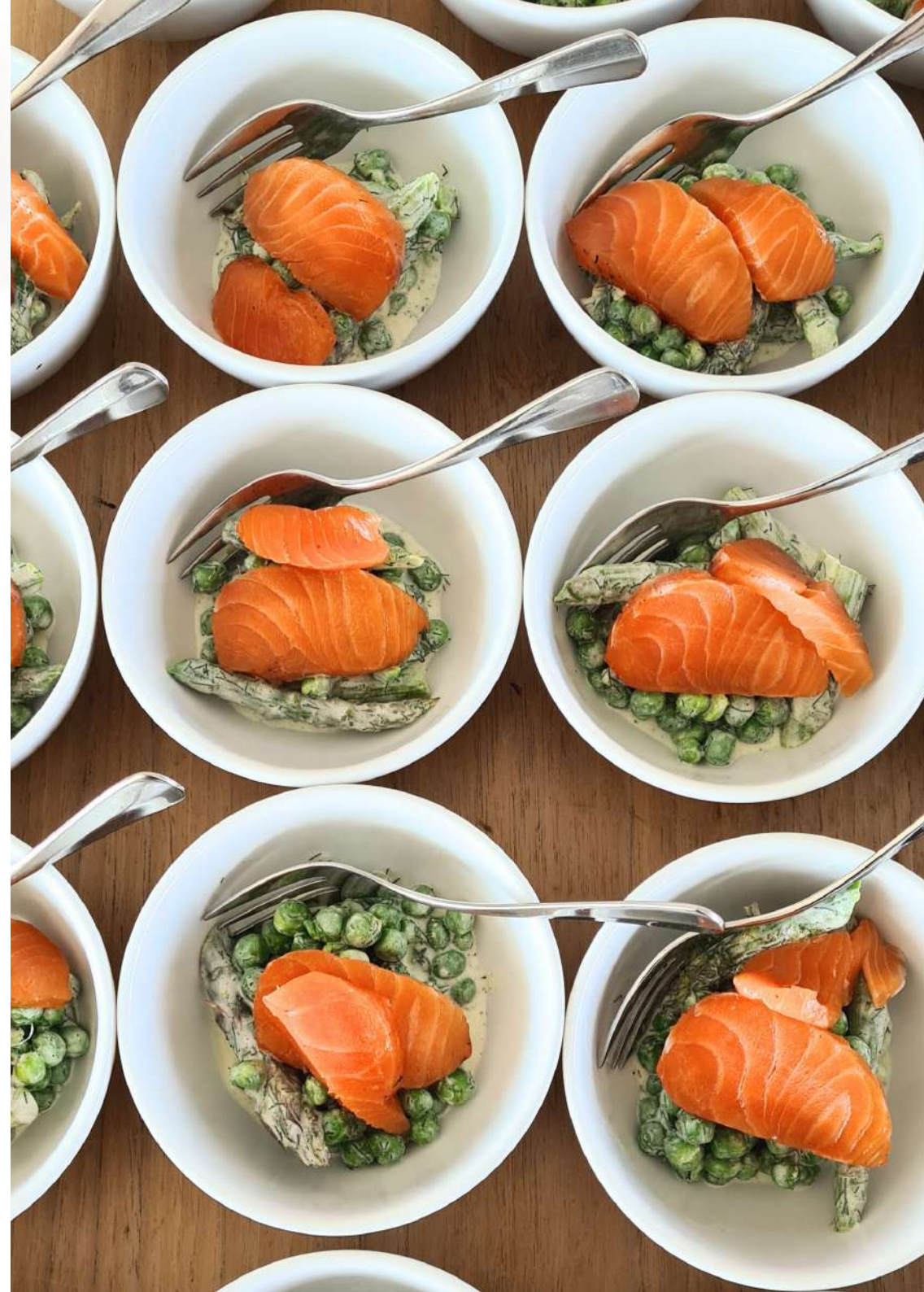
Winter tomato & burrata salad  
Spring peas, artichokes, and fresh ricotta  
Tomato panzanella, salted ricotta  
Spiced celeriac, labneh & almonds

## VEGAN

Spiced aubergine, chickpeas, za'atar  
Camberwell Arms cucumber salad  
Roast red & yellow beetroot, tahini, mint  
Blood orange, fennel & chicory salad

## CLASSIC

Cucumber, brown shrimp & chervil  
Ham, cornichons & seeded oat bread  
Chipotle marinated chicken, black beans  
Poached trout, horseradish, peas & rocket





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