

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 2025 are now open.

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

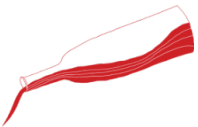
For big families & group gatherings of up to 50 guests, our private dining room is available for exclusive hire from 12-5pm or from 6pm-midnight. Up here you have your own bar & a dedicated sound system; tables are dressed in linen & decorated with seasonal flowers. For more information on Private Dining Room bookings, including minimum spends, please see our [terms & conditions](#).

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 complimentary glass of sparkling wine for every person in your party for Christmas bookings on Mondays & Tuesdays



Menus

True to form, our festive menus are served 'family style' with generous portions for the table to share.

Restaurant bookings are invited to dine from our Classic Menu, with optional add-ons available.

Private dining room bookings are welcome to select one of either the Classic, Feasting or Banqueting menus.

Guests with dietary requirements, including vegetarians & vegans, will be served individually.

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

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CLASSIC

£58 per person

Crispy Brussel's sprouts, pickled red onion, thyme, crumbs
Glazed ham, celeriac remoulade, house mustard

*

Slow roast shoulder of lamb

Crispy potatoes, pine & sage
Bitter leaves, mint & citrus vinaigrette

*

Calvados crème caramel, boozy prunes, Chantilly

*The lamb main may be substituted for
Porchetta, burnt apple sauce for a £5pp supplement.*



FEASTING

£68 per person

Available for private dining room bookings only

Crispy Brussel's sprouts, pickled red onion, thyme, crumbs
Devon crab, Castelfranco, mayonnaise, soft herbs
Roast pumpkin, gorgonzola, zuni cafe pickles, candied walnuts

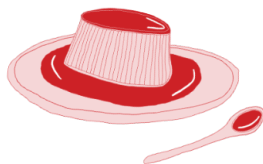
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Porchetta, burnt apple sauce

Crispy potatoes, pine & sage
Bitter leaves, mint & citrus vinaigrette

*

Calvados crème caramel, boozy prunes, Chantilly





BANQUETING

£80 per person

Available for private dining room bookings only

Crispy Brussel's sprouts, pickled red onion, thyme, crumbs
Glazed ham, celeriac remoulade, house mustard
Devon crab, Castelfranco, mayonnaise, soft herbs
Roast pumpkin, gorgonzola, zuni cafe pickles, candied walnuts

*

Roast sirloin, horseradish
Crispy potatoes, pine & sage
Watercress, pickled walnut vinaigrette

*

Tarte Tatin,
Salted calvados caramel, vanilla crème fraiche



VEGETARIAN

£55 per person

Crispy Brussel's sprouts, pickled red onion, thyme, crumbs
Roast pumpkin, gorgonzola, candied walnuts, zuni cafe pickles

*

Cavolo nero, Jerusalem artichoke & mascarpone pithivier
Porcini sauce

Crispy potatoes, pine & sage
Bitter leaves, mint & citrus vinaigrette

*

Calvados crème caramel, boozy prunes, Chantilly

VEGAN

£55 per person

Crispy Brussel's sprouts, pickled red onion, thyme, crumbs
Roast pumpkin, superstraccia, candied walnuts, zuni cafe pickles

*

Cavolo nero, Jerusalem artichoke & mascarpone pithivier,
Porcini sauce

Crispy potatoes, pine & sage
Bitter leaves, mint & citrus vinaigrette

*

Calvados semifreddo, boozy prunes





Something extra

Scotch bonnet pork fat on toast canapé

vegan option available

£2.50pp

Clementine Margarita

served on arrival

£12pp

Whole Tarte Tatin for the table

served with salted calvados caramel, Chantilly

£80

Tea & Coffee service

private hire only

£4pp





Cocktails

Clementine Margarita £12
tequila, mezcal, clementine, lime

Espresso Martini £12
vodka, kahlua, espresso

Blackberry Gimlet £12
vodka, blackberry, lime

Winter Negroni £10
gin, white port, campari, cranberry





WINES

We've chosen a small selection of wines from our extensive list for the perfect accompaniment to your festive celebration.

Sparkling

- | | |
|---|------|
| Cremant de Limoux , 2017, France, Etienne Fort
(Chardonnay, Chenin, Pinot Noir) 12% | £68 |
| Champagne 'Fluence Brut Nature', NV, Marne, France Franck Pascal
(Chardonnay, Pinot Noir, Pinot Meunier) 12% | £125 |

White

- | | |
|---|-----|
| Muscadet sur Lie, 2023, Loire, France, Domaine de la Quilla
(Melon de Bourgogne) 12% | £48 |
| Macon-Pierreclos, 2022, Beaune, Burgundy, Domaine Marc Jambon et Fils
(Chardonnay) 13.5% | £60 |
| Don Carlino, 2022, Abruzzo, Italy, De Fermo
(Pecorino) 13% | £80 |

Skin Contact | Rose

- | | |
|---|-----|
| Le Vents dans les Voiles, 2024, Provence, France, Valerie Courrages
(Cinsault, Grenache) 13% | £58 |
| Maremosso Bianco, 2022, Sicily IGP Terre Siciliana
(Catarratto) 12% | £48 |

Red

- | | |
|--|-----|
| Chianti Podere Della Filandra, 2022, Toscana, Italy, Buccia Nera
(Sangiovese) 14% | £48 |
| Xi-Ro, 2021, Pella, Greece, Ktima Ligas
(Xinomavro, Roditis) 13% | £65 |
| Beaumont, 2021, Crozes-Hermitage, Rhone, France Domaine Les Bruyeres
(Syrah) 12% | £78 |
| Cotes de Beaune, 2022, Burgundy, France Maison Belles Lies
(Pinot Noir) 11.5% | £85 |

Our full wine list and cellar list are available to all tables

Terms & Conditions

- Christmas menus are available from Monday 17th November until Tuesday 23rd December.
- Christmas menus are not available on Sundays.
- Christmas menus are available for a minimum of two people.
- Menus must be selected 14 days in advance.
- We require that one menu is selected per booking, with the exception of vegetarians & vegans.
- Almost all dietary requirements can be accommodated with prior notice. All information regarding dietary requirements must be provided 14 days in advance.
- Card details are required to secure all Christmas menu bookings. A deposit is required for [private dining room bookings](#).
- A cancellation fee of £30 per person applies when bookings are cancelled or reduced within 3 days of the booking date.
- The full menu price will be charged & added to the final bill when less than 24 hours notice is provided for a reduction in numbers or a booking cancellation.

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