



EVENTS BY
CAMBERWELL
All's Well **ARMS** *est. 2014*



CANAPES

A selection of canapés, cooked fresh, with ingredients sourced from some of the best London suppliers

- From £2.85 per piece -

SPRING

Fennel salami, honey, ricotta, rocket
Brown crab rarebit, pickled cucumber
Pea, asparagus & Ticklemore cheese tart v
Caramelised leeks, panisse vG

SUMMER

Scotch bonnet pork fat on toast
Crispy polenta, datterini tomato, white crab
Burrata, courgette & basil bruschetta v
Spiced aubergine & pomegranate crackers vG

AUTUMN

Hereford beef tartare, beef dripping toast
Smoked mackerel rillettes, pickled cucumber, little gem
Brown butter celeriac & parmesan tart v
Charred cauliflower, tahini, pickled red onions vG

WINTER

Fennel and chilli sausage roll, spiced plum ketchup
Brown crab rarebit, pickled fennel
Radicchio, gorgonzola, candied walnut v
Soy miso mushrooms, coriander, sesame, toast vG



BUFFET

An ambient shared buffet, composed of 6 dishes, cooked fresh, with ingredients sourced from some of the best London suppliers

- From £35pp -

SPRING

Courgette, basil pesto & pearl barley salad
Aubergine caponata, mint & pinenut couscous
Wye valley asparagus, whipped ricotta, hazelnut pesto

Saffron & almond braised chicken thighs
Swiss chard & smoked ricotta galette
Served with potatoes, salad & house made focaccia bread

SUMMER

Roast pork loin tonnato, rocket, caperberries
Hot smoked trout, fennel, caper & dill dressing
Heirloom tomato panzanella

Chicken, preserved lemon, green olives
Spinach, feta & potato filo pie
Served with potatoes, salad & house made focaccia bread

WINTER

Mozzarella, chickpeas, winter greens, charred chilli
Spiced beetroot, red onion, red chicory, ricotta salata
Roast pumpkin, radicchio, charred onion creme fraiche, walnut pesto

Braised beef cheek & porcini pie
Potato, taleggio & rosemary tart
Served with potatoes, salad & house made focaccia bread





SIT DOWN MEAL

A two course or a three course sit down meal, served “sharing style”

- From £54 pp -

SUMMER

Hereford beef carpaccio, roast red onion, aged balsamic, parmesan
Cured trout, carosello cucumbers, zuni onion, capers, horseradish
Burrata, fried courgette, garlic & mint

Spatchcock roast chicken, burnt lemon gremolata
Tomato, caper & marjoram tarte tatin

Pearl barley, spinach, crispy shallots
Gem wedge salad, tarragon vinaigrette

Fig leaf & blackberry pavlova

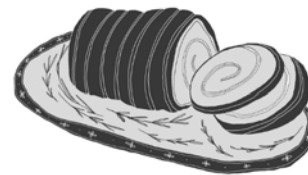
WINTER

Prosciutto di parma, stracciatella, rosemary farinata
Crispy brussels sprouts, pickled red onion, crumbs
Braised tema artichoke, white beans, salsa verde

Hereford braised beef suet pie
Mushroom & gruyere pithivier

Boulangere potatoes
Cavolo nero, confit garlic, chilli

Treacle tart, clotted cream



SMALL BITES

Selection of teas & coffee available alongside a range of sweet or savoury treats and fresh fruit

- From £8.25 pp -

SWEET TREATS

Freshly baked madeleines
Hazelnut & chocolate friands
Chocolate Guinness cake
Lemon tart

SAVOURY TREATS

Slow cooked Hereford beef croquette, mustard aioli
The Camberwell Arms pork fat on toast
Spinach & artichoke filo hand pies
Tomato & anchovy bruschetta



FOOD STATIONS

A collection of themed station, cooked fresh, with ingredients sourced from some of the best London suppliers

- From £20 pp -

ANTIPASTI STATION

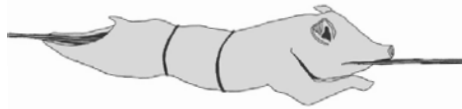
A selection of sliced cured meats
Neal's Yard cheeses
Grissini, artichoke dip
Romesco, selection of fresh crudites
Fennel crackers, quince paste, fresh fruit
Nocellara olives, smoked almonds

SALADS STATION

Roasted pumpkin, pearl barley, salsa verde
Radicchio, hazelnut, parmesan, brown butter vinaigrette
Sweet & sour aubergines, pinenuts, raisins, stracciatella
Spiced beetroot, red onion, lentils, ricotta salata
Cauliflower, tahini, pickled red onions, mint

VEGGIE STATION

Fig & gruyere bruschetta
Leek & mustard tart
Squash, sage & feta filo pie
Cavolo nero, ricotta & pine nut galette



NEXT STEPS

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

