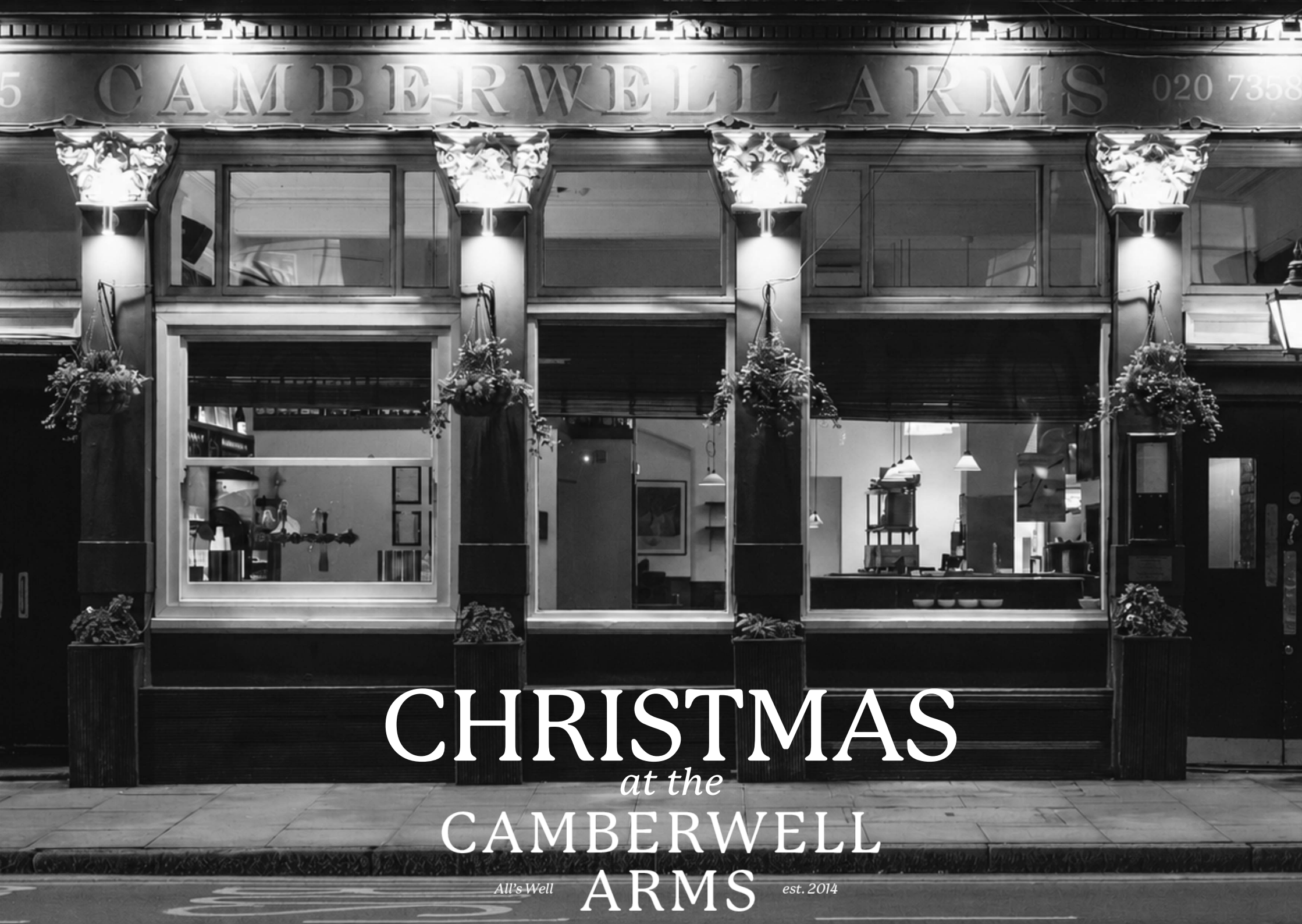




CHRISTMAS
at the
CAMBERWELL
ARMS

All's Well

est. 2014



Christmas

We love Christmas here at the Camberwell Arms, and we are delighted to announce that our bookings for Christmas 2026 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 Scotch Bonnet Pork Fat on toast canapé for every person in your party when you make a Christmas booking on Monday & Tuesday evenings, and Tuesday - Thursday lunches.

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 extras 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 10 days notice

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Classic Menu

£58 per person

Roast pumpkin, stilton cream, pickled wild mushrooms, hazelnuts
Glazed ham, apple & kohlrabi slaw, house mustard

v: Crispy Brussel's sprouts, pickled red onion, thyme, crumbs

*

Hereford sirloin, horseradish

Upgrade to 'Porchetta, pickled muscat grapes' + £5pp

The substitution will apply to the whole party

v: Jerusalem artichoke, cavolo nero & mascarpone pithivier (vgo)

served with

Roast potatoes, clementine, lemon thyme
Punterelle, cicoria, pear

*

Camberwell Arms Christmas pie

Mince & frangipane pie, custard, brandy butterscotch

or

Tarte Tatin

Salted calvados caramel, vanilla crème fraîche

Available for groups of 10 or more, + £3pp

Feasting Menu

£68 per person

Available for private dining room bookings only

Roast pumpkin, stilton cream, pickled wild mushrooms, hazelnuts

Cured trout, cucumber, red onion, dill, capers

Beef tartare, cedro, fried rosemary, anchovy, dripping toast

*

Porchetta, pickled muscat grapes

served with

Roast potatoes, clementine, lemon thyme

Purple sprouting broccoli, brown butter aioli

Punterelle, cicoria, pear

*

Camberwell Arms Christmas pie

Mince & frangipane pie, custard, brandy butterscotch

or

Tarte Tatin

Salted calvados caramel, vanilla crème fraîche

Available for groups of 10 or more, £3pp





Banqueting Menu

£80 per person

Available for private dining room bookings only

Camberwell Arms bread & butter
Glazed ham, apple & kohlrabi, house mustard

*

Crab salad, fennel, kumquat, buttermilk dressing
Roast pumpkin, stilton cream, pickled wild mushrooms, hazelnuts

*

Roast & confit Sladesdown goose, prunes & bacon

served with

Roast potatoes, clementine, lemon thyme
Braised red cabbage
Watercress, mustard vinaigrette

*

Tarte Tatin
Salted calvados caramel, vanilla crème fraiche

Something Extra?

Scotch bonnet pork fat on toast canapé

Vegan alternative: Mushroom parfait, chicory & mustard toast

£3pp

Sour Cherry Margarita

served on arrival

£12pp

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

served alongside your starters

£5pp

Porchetta, pickled muscat grapes

Upgrade your Classic menu main course.

The substitution will apply to the whole party

£5pp

Tarte Tatin, salted calvados caramel, Chantilly

Available for groups of 10 or more, served in place of the Christmas pie

£3pp

Tea & Coffee service

private hire only

£4pp





Drinks

Here at the Camberwell Arms, we always take the same care & attention when curating our drinks lists as we do when writing our menus. If you're looking for a seasonal tippie to start or end your meal, choose from our Christmas cocktail list.

Elk Martini

gin, vielle prune, vermouth, rosemary

Winter Negroni

gin, christmas infusion, white port, campari

Sour Cherry Margarita

tequila, morello cherry, maraschino, lime

Blackberry Gimlet

gin, blackberry, lime

Hazelnut Espresso Martini

vodka, frangelico, curacao, espresso

Rum & Raisin Old Fashioned

dark rum, pedro ximenez, bitters

We are also well known for our love of wine here, and with an extensive list we always aim to have something for everyone. At Christmas the cellar is especially packed with gems to celebrate the season. The main wine list is available to view [here](#), with our cellar list available on request. We also have a selection of wines available in magnum and other large formats, which are perfect for celebrations and larger parties. If you are looking for a particular wine for your table, let us know when making your booking and someone will be happy to help you find what you are looking for.

Corkage is available at £30 per 750ml bottle of still or sparklig wine

Ts & Cs

- Christmas menus are available from Monday 23rd November until Wednesday 23rd December.
- Christmas menus are not available on Sundays.
- Christmas menus are available for a minimum of two people.
- One menu must be selected per booking. This includes private dining room bookings.
- Vegetarians & vegans will be individually catered for with alternative dishes. The vegetarian menu is £55.
- In order for our team to fulfill your menu preferences, menu choices must be provided 10 days in advance of your reservation. Bookings may be made with less notice than this, but we may not be able to accommodate all of your requests.
- Almost all dietary requirements can be accommodated with prior notice. All information regarding dietary requirements must be provided 10 days in advance.
- Card details are required to secure all Christmas menu bookings.
- A deposit is required for private dining room bookings. [Additional Ts&Cs](#) apply to 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.

To make a booking, please get in touch:

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