

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



**DELIVERY
OPTIONS**

CANAPE BOX

Our mixed, vegetarian & sweet canapé boxes includes 80 pieces
Minimum order: 1 box

- £240 per box -



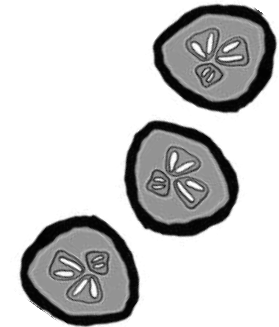
SUMMER

Mixed box

Seven spice roasted chicken thigh skewer, tahini dip
Bresaola, ricotta, lemon, rocket
pea, mint & goats curd filo tart v
Tomato & roasted garlic bruschetta vG

Sweet box

Lemon & thyme madeleines
Bramble honey fudge
Tahini & walnut brownie
Strawberry & almond tart vG



WINTER

Mixed box

Fennel & chilli sausage rolls, spiced apple & date ketchup
Rare roast beef, anchovy aioli
Porcini mushroom, leek & thyme filo pie v
Radishes & romanesco dip vG

Sweet box

Chocolate & hazelnut friand
Almond & orange biscuits
Damson gin & blackberry posset
Miso caramel brownies vG

SALAD BOWLS

Delicious salads made fresh daily using the finest produce available
Minimum order: 20 bowls

- From £12 per salad -



SPRING

Chipotle marinated chicken thighs & black beans salad

Chicken thighs marinated in yoghurt, lime & chipotle chillies, black beans, fresh herbs & tomatoes

Roast squash, feta & lentil salad v

Spiced roast squash, olive oil baked croutons, crumbled feta & herby lentils

Marinated tofu, grilled cabbage, & farro salad vG

Roasted hispi cabbage, pickled radishes, marinated tofu, farro & pumpkin seeds

SUMMER

Cucumber, brown shrimp & chervil

Brown shrimp, white cabbage & cucumber, lentils, mixed leaves & chervil

Roast squash, feta & lentil salad v

Spiced roast squash, olive oil baked croutons, crumbled feta & herby lentils

Aubergine caponata & cashew fonduta vG

Violet aubergine, tomatoes, butter beans, raisins, capers & pinenuts

WINTER

Camberwell Arms roast chicken salad, buttermilk dressing

Sutton Hoo roast chicken, farro, chives, almonds & butterhead lettuce in a buttermilk dressing

Roast squash, feta & lentil salad v

Spiced roast squash, olive oil baked croutons, crumbled feta & herby lentils

Smashed chickpeas, dukkah & black olive salad vG

Mixed leaves, smashed chickpeas, roasted tomatoes & aubergines, black olives & dukkah





FOCACCIA SANDWICHES

Made fresh with our in-house focaccia & a selection of seasonal fillings
Minimum order: 20 sandwiches

- From £11.5 sandwich -

SPRING

Bresaola, lemon & honey ricotta, rocket

Marinated tomatoes, basil, taleggio, pesto *v*

Roasted aubergine, fresh coriander sauce, coconut yoghurt, mango
chutney *VG*

SUMMER

Chicken Caesar with pancetta and parmesan

Soy marinated eggs, carrot, mint & sesame salad *v*

Smashed white beans, roasted peppers, zhoug *VG*

WINTER

Westcomb ricotta, spiced aubergine, olives and anchovies

Colston Bassett stilton, chutney *v*

Roasted squash, coriander & lime mayo, crunchy peanut chilli *VG*



SFINCIONE

Our delicious Sicilian pizza, made on focaccia dough with fresh toppings.
One tray can accommodate 12 to 18 guests. Available for delivery after 1pm only.
Minimum order: 1 tray

- From £120 per tray -

CLASSIC

Nduja, ricotta, lemon

Fennel sausage, burrata, guindilla chilli & oregano

Red onion, anchovy, black olive & capers

Prosciutto, green olive, pecorino

Merguez sausage, red onion & feta

VEGETARIAN

Potato, thyme & taleggio

Slow-cooked onion, ricotta & breadcrumbs

Courgette, feta, mint, aleppo chilli & honey

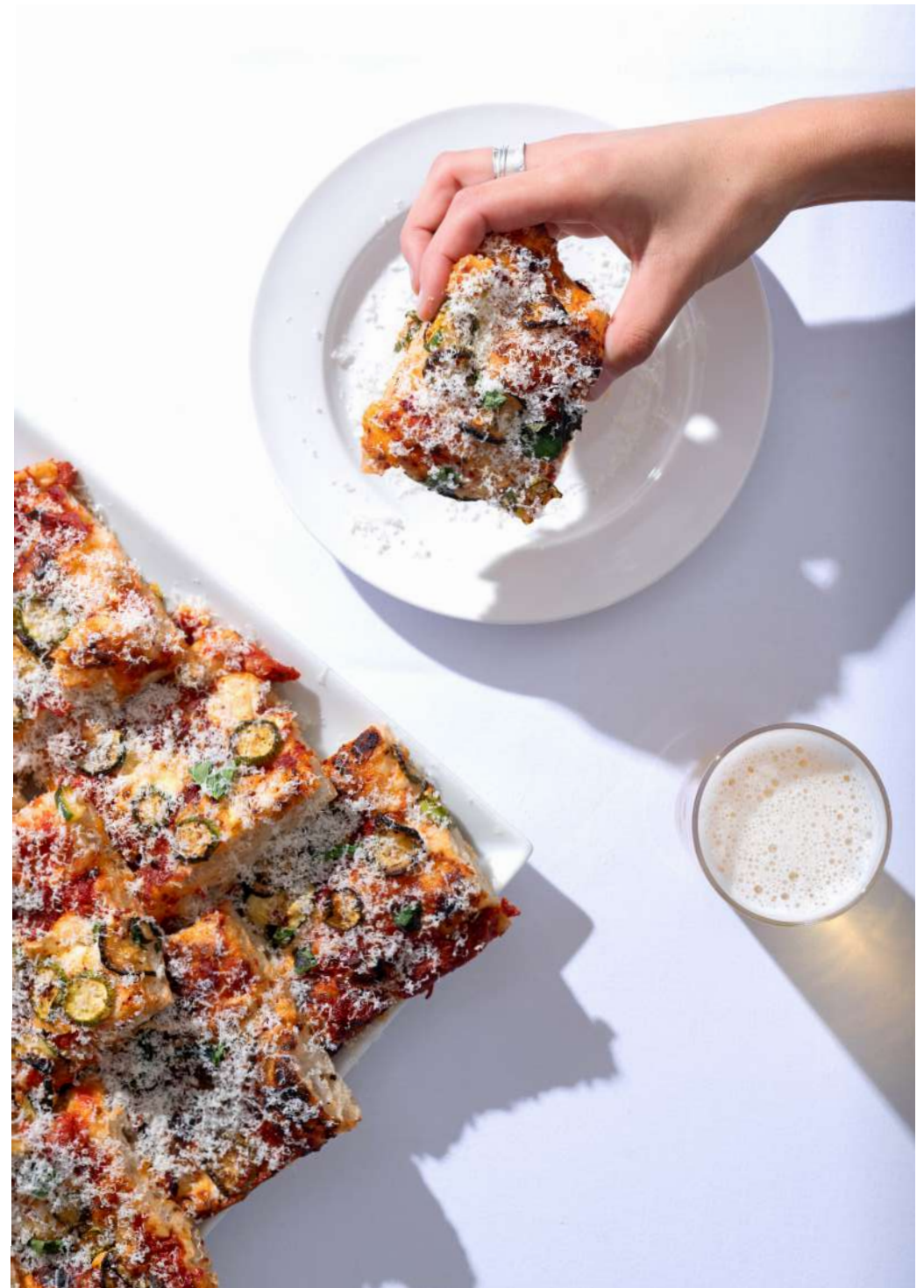
Stracciatella, artichoke, crispy capers & rosemary dressing

Aubergine, oregano, ricotta salata

VEGAN

Roasted red peppers, capers and marjoram

Datterini tomato, vegan stracciatella, basil and pangrattato



BUFFET

A selection of two course ambient buffet menus, cooked fresh, with ingredients sourced from some of the best London suppliers
Minimum order: 10 guests

- From £35 per head -

SUMMER

Mozzarella, marinated courgette, garlic & mint

Vesuvius tomato, black olive, watermelon, Graceburn feta salad

Harissa marinated chicken thigh, tahini and carosello cucumber salad

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Roast chicken, aioli

Ricotta, tomato & thyme galette

served with gem wedge salad, lemon vinaigrette

WINTER

Roast beetroot, pearl barley, apple & fennel, buttermilk dressing

Smoked ham hock, pea & watercress salad, mustard vinaigrette

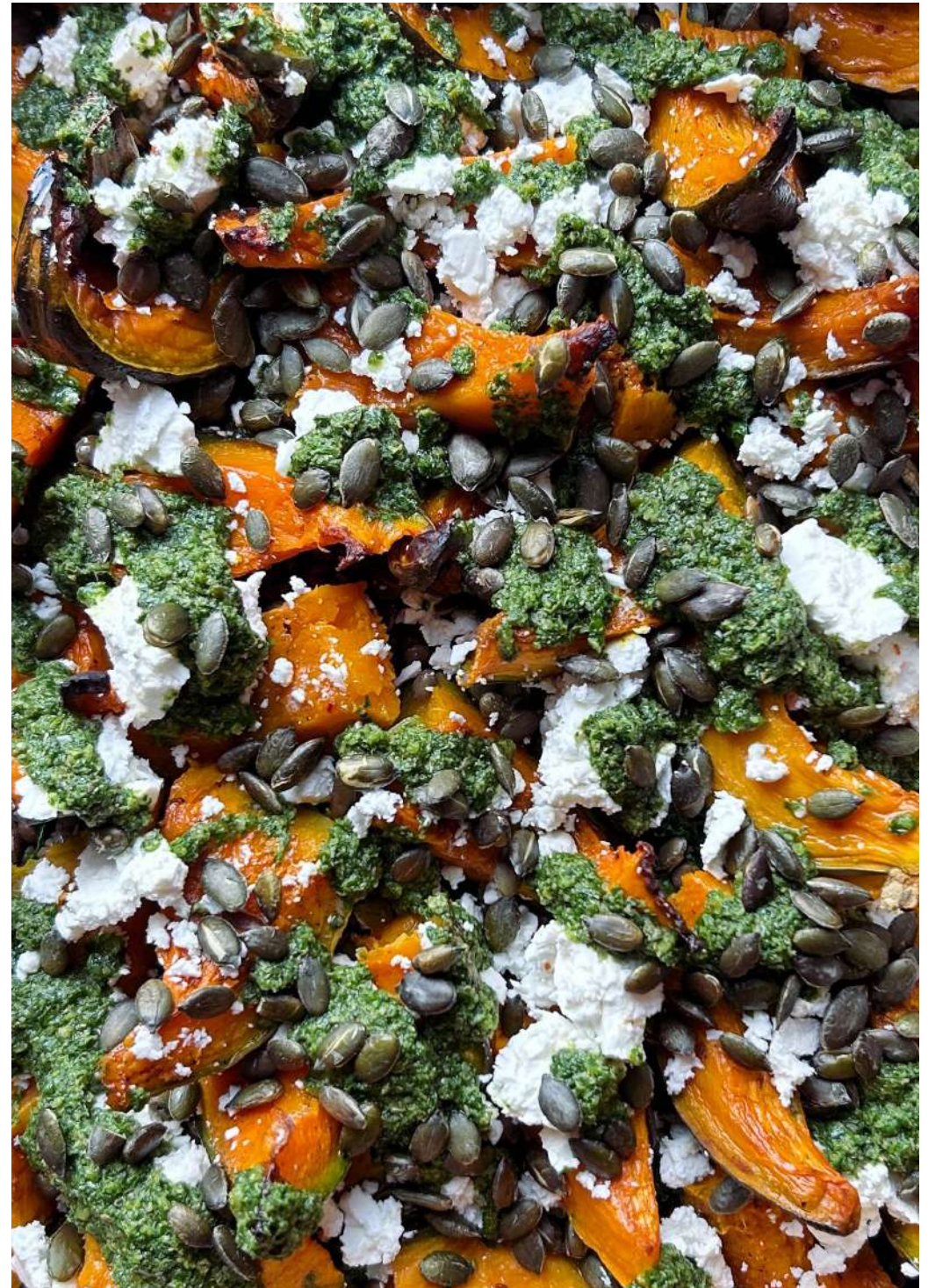
Roast delicata squash, kale, goat cheese & toasted hazelnut

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Smoked haddock and lardon quiche

Leek & cheddar tart

Served with gem wedge salad, lemon vinaigrette





ANTIPASTI BOARD

Delicious platters designed to be shared. Each board can accommodate 10 - 15 guests
Minimum order: 1 board

- From £90 per platters -

CLASSIC

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

VEGETARIAN

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

VEGAN

Nocellara olives & paprika almonds, vegan stracciatella
Grilled red peppers, Camberwell Arms focaccia
Atichoke dip, pickles, chutney, fresh & dried fruit



BOWL FOOD

A selection of bowls, cooked fresh, with ingredients sourced from some of the best London suppliers
Minimum order: 40 bowls

- From £7 per bowl -

SPRING

Cucumber, brown shrimp & chervil
Spring peas, artichokes, fresh ricotta *v*
Spiced aubergine, chickpeas, za'atar *vg*

SUMMER

Hot smoked trout, fennel, caper & dill
Tomato panzanella, salted ricotta *v*
Camberwell Arms cucumber salad *vg*

AUTUMN

Prosciutto, stracciatella, rosemary farinata
Spiced celeriac, labneh & smoked almonds dressing *v*
Blood orange, fennel & chicory salad *vg*

WINTER

Cold roast beef, roasted beetroot & horseradish
Winter tomato & burrata salad *v*
Roast red & yellow beetroot, tahini, mint *vg*



NEXT STEPS

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

