


PARK'S EDGE

BAR & KITCHEN



*Making Christmas 2021 truly
unforgettable for you and
your dining companions.*



Having missed out on Christmas last year, our Head Chef Alex Fofana has worked hard to create the most tantalising selection of dishes for Park's Edge's best ever Christmas Menus!! Expertly fusing his classical culinary training with innovative global ingredients, he has created stunning flavours showcased in our imaginative festive menus.



We know that this, together with Park's Edge's incredible craft cocktails, beautifully curated drinks list, exceptional service and cosy chic ambience will make Christmas 2021 completely unforgettable for you and your dining companions.



FESTIVE SET DINNER MENUS

Now Available

Pre-orders only
£10 deposit per person

2 courses £35 / 4 courses including amuse-bouche £49

Festive glass of traditional Caribbean Mulled Sorrel & Rum £5
Glass of Prosecco £4 with set menu

AMUSE-BOUCHE

Devonshire Crab Brandy Bisque

Smoked Tofu Rockefeller, Vegan Gruyère Cheese

STARTERS

William Pear, Gorgonzola, Walnut, Endive Tart & Lemon & Honey Dressing

Seared Wild Atlantic Scallop, Crispy Pancetta, Carrot Purée

Confit Duck Terrine, Pickled Candied Baby Beetroot, Blackberry, Watercress & Crostini

Curried Jackfruit & Chickpea Pakora, Carrot & Kohlrabi Slaw

Pimento Beef Carpaccio, Rocket & Parmesan

MAINS

Saffron Poached Monkfish, Flageolets Beans, Caramelised Sweet Potato, Oyster Mushroom Sauce

Stuffed Cornfed Chicken of Truffle Mousseline, Chicken & Sage Bonbon, Red Pepper Coulis, Fondant Butternut Squash & Roasted Root Vegetables & Jus

14-Hr Slow Roast Turkey, Roast Garlic Duck Fat Potatoes, Pig in Pancetta Blankets, Chestnut Sprouts, Roasted Root Vegetables, Yorkshire Pudding & Apricot Stuffing, Cranberry Sauce

Seared Herb Crust Lamb Rump, Black Cavolo Nero Cabbage, Caramelised Shallot, Celeriac & Potato Dauphinoise, Roasted Root Vegetables & Lamb Jus

Stewed Lentil & King Oyster Mushroom Pithivier, Celeriac & Potato Dauphinoise & Gravy

British Saddle of Venison, Braised Red Cabbage, Truffle Mash, Salsify & Blackcurrant & Thyme Jus (+ £10 supplement)

DESSERTS

Flamed Rum & Vanilla Crème Brûlée & Ginger Shortbread

Traditional Caribbean Drunken Christmas Pudding & Warm Brandy Sauce

Golden Chocolate Orange Torte, Orange Crème Fraiche

Poached Peaches & Quince Sorbet

Grilled Caramelised Rum Pineapple with Coconut Sorbet

Artisan Cheese Board (+ £7.5 supplement)

PRIVATE EVENTS

Do you need to organise a:

**birthday dinner ~ wedding celebration ~ baby shower ~
engagement party ~ brunch get-together ~ corporate lunch
~ staff event ~ photo or video shoot?**

We love creating and hosting unforgettable events. Park's Edge Bar & Kitchen can accommodate up to 50 people and options for takeaway, delivery, dry hire and dietary preferences can be discussed.

Large group booking for the restaurant?

No problem at all! We often host gatherings of 8 people or more – just get in touch with us to secure your table early.



BOOK WITH US FOR CHRISTMAS 2021 AND EXPERIENCE OUR UNIQUE FESTIVE MENU...

Imaginative, flavour-packed dishes that will wow your taste buds, served by our passionate and friendly team in stylish and cosy surroundings.



Scan The Code And Let Yourself
Be Tempted By Park's Edge!



Book early to secure your preferred dates,
times and table sizes.

020 8671 0306
bookings@parksedgebnk.com

PARK'S EDGE

BAR & KITCHEN

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