



PARK'S EDGE

BAR & KITCHEN

FESTIVE DINNER 3-COURSE SET MENU

3 Courses, Complimentary Festive Mince Pies & Glass of Festive Prosecco - £49.50 PP

Traditional Caribbean Mulled Sorrel & Rum - £6

Menu Available from Thursday 1st December 2022.

Bookings & pre-order via OpenTable or please contact the Restaurant on 020 8671 0306.

STARTERS

English Blue Stilton, William Pear & Walnut Tart, *Endive & Lemon & Honey Dressing* (Contains Nuts)

Crispy Parma Ham, Roasted Fig & Goat's Cheese, *Balsamic Glaze* (GF)

Caramelised Orange Duck Pâté, *Port Reduction, Red Cabbage Purée & Toasted Brioche*

Chickpea & Roast Pepper Scramble in Glazed Butternut Squash, *Park's Edge Celeriac Slaw* (VG)

MAINS

Mains are served with accompanying Roasted Root Vegetables and Duck Fat Roast Potatoes.

A selection of sumptuous Sides for feasting are available to order.

Herbed Fillet of Red Sea Bream

Sweetheart Cabbage & Garlic & Rosemary Potatoes, Ginger, Coriander & Chili Mango Coulis (GF)

14-Hr Slow Roast Turkey

Roast Garlic Duck Fat Potatoes, Pigs in Blanket, Sautéed Shredded Vegetable, Brussels Sprouts, Yorkshire Pudding, Apricot Stuffing & Park' Edge Signature Red Wine Gravy

Scotch Whisky Rolled Belly of Pork & Pork Cheeks

Crackling, Garlic Sweet Potato Bubble & Squeak, Cavolo Nero & Creamy Apple Cider Jus (GF)

Roasted Breadfruit & Turmeric-Spiced Ackee

Spring Onion, Piquillo Pepper & Tomato Broth (VG)

SUPPLEMENT

350g Matured Ribeye Steak, *Peppercorn Sauce, Fries, Confit Cherry Tomato & Mixed Leaves* (GF) + £15

Additional Sauces: *Bearnaise, Blue Cheese, Truffle Butter* (GF) + £2.75 each **Surf & Turf:** *Garlic King Prawns* + £6.95

ADDITIONAL SIDES FOR THE TABLE

Mac 'n Cheese £6.50

Lobster Mac 'n Cheese £12

French Beans, Shallot, Lemon Oil & Parmesan £5.50

Duck Fat Roast Potatoes £6

Steamed Chili & Parmesan Broccoli £6

DESSERTS

Traditional Caribbean Drunken Christmas Pudding & Warm Pear Brandy Sauce

Chocolate Fondant, Orange Crème Fraiche

Poached Quince Tartlet & Whipped Almond Butter (VG | DF)

Artisan Cheese Board (Celery, Sulphates, Gluten) **Supp + £7.50**

Sparkenhoe Red Leicester (*England –hard cow's*), Crottin de Chavignol (*France – soft raw goat's*), Brie de Meaux (*France – soft raw cow's*) and English Stilton or seasonal blue with *Crackers, Home-Made Grape Chutney, Apple, Celery & Grapes*

Complimentary Festive Mince Pies for the Table

Nuts, gluten and other allergens may be present. (V) =Vegetarian. (VG) = Vegan. Not all ingredients are listed and we cannot guarantee the absence of allergens. Please alert your Server if you have an allergy. Discretionary 12.5% Service charge added to your bill.