

PARK'S EDGE

BAR & KITCHEN

Dear Friend,

Countdown to Christmas at Park's Edge...

One-Year Milestone!

By the time we blinked, one year had gone!

On behalf of the entire team at Park's Edge, we'd like to thank all our customers for supporting us with your patronage over our first year on Norwood Road, Herne Hill.

Since opening in late 2017, we've poached over 1,400 eggs for weekend brunches, opened 127 bottles of Argentinian Malbec during dinner, been the stately manor home of a mysterious 'murder' and hosted our first Bride and Groom for their wedding breakfast! Wine tastings, a Caribbean Kitchen guest chef takeover, poetry and book readings, jazz and soul sessions as well as being host to numerous customer celebration events have all been part of a busy first year at Park's Edge.

As a token of our thanks to customers, a complimentary aperitif of bubbles is yours when the first 50 customers book a 3-course meal this weekend (30th Nov - 2nd Dec 18). To book, contact the restaurant on Tel: 020 8671 0306.



CHRISTMAS IN THE CARIBBEAN RUM TASTING

Date: Friday 21st December

Time: 6.30pm - 7.30pm (Caribbean-style Tapas plate)

Rum Tasting - 8pm

Price: £60

Book Tickets: Design My Night (LINK)

Back by popular demand is our second exclusive rum tasting to close out the year with 'Mr Rum' himself, **Roger Barnes**, renowned rum enthusiast and judge.

A Festive treat, why not treat yourself or gift a loved one the rum experience at Park's Edge? Just like fine wines, rums can be exceptionally delicious and there's a science to tasting rum and to detecting the notes. New interest in rums means that it's the fastest growing category of spirits in the UK. So come and find out what the fuss is all about!

Taste a curated selection of premium rums from the world's best rum region - the Caribbean. Learn about rum's unique and rich history, its production and discover why it's the fastest growing spirit.

Roger will bring the best swash-buckling stories of the region to life and encourage you to taste and explore the unusual dark and flavourful secrets of cask finished



premium rums from Martinique, as well as the finest rums from the islands of Jamaica and Antigua. Those who are up to the challenge can also taste a sample of one of **Foursquare's** rums - voted the best rum producer of the year in the world, 2017.

You'll receive a delicious Jamaican Rum Punch cocktail prepared the Park's Edge way, followed by x3 premium tasters of

beautiful rums. To finish, you'll enjoy one more rum from our selection and can enjoy it your way - as a cocktail or in a cut crystal glass on the rocks.

Our selection of delicious tapas style Caribbean inspired Modern British dishes will be available within the ticket price (£60), serving from 6.30pm - 7.30pm before the tasting starts at 8pm.

A selection of bottles will be for sale too to take away - for your selfish sipping or why not purchase as the perfect Christmas gift!

Tickets for the event are extremely limited so to avoid disappointment, book now!



Chestnuts roasting on an open fire

Jack Frost nipping at your nose...

There's nothing quite like Christmas - and the team at Park's Edge want to make your festive season 2018 memorable and special.

Whether for a cosy evening festive meal, a joyous lunchtime celebration with friends or colleagues or an exclusive tailored private event, we've got it covered!

Our 2018 Festive menu offers Modern British food with a flavoursome difference with the option of two or three course set menus to suit all budgets. Prepared by Head Chef, Tom and Snr. Sous, Matt with the wider team, enjoy our delicious Set Menus with seasonal ingredients.

Wine pairing, Christmas crackers and games are available for bookings of 4 and above plus this year, we will be open on Monday 17th and on Christmas Eve (Monday) with adjusted hours. Call to book in or book online at OpenTable.co.uk!



Luxury Park's Edge Festive Hampers On Sale Now!

Treat your loved ones this festive season to one of our made-to-order luxury Christmas hampers, chock full of our own homemade foodie and wine delights!

Our chefs will include some of the delicious dishes and condiments that have put a smile on our diners' faces such as Wild Boar Terrine, Caribbean Pineapple Chutney and Scotch Bonnet Jam. A selection of locally made or produced produce is also included -honey, cheeses, Christmas pudd, craft Beer and macaroons etc.

A selection of our favourite sparkling and still wines or champagne and spirits are also available for placing in the hamper including Nyetimber, Laurent Perrier Cuvee Rose, and a choice of big juicy reds at different price points.

Free delivery within a 3-mile radius can be arranged up to 12pm on Christmas Eve. To order, call Haiki or Cece at the restaurant or email:

parksedgehernehill@gmail.com

Until Next Time,
Merry Christmas!

The Park's Edge Team

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Dear Friend,

Sssshhh.... As one of our regulars, you're among the first to know!

Park's Edge Bar & Kitchen is delighted to announce *our first kitchen takeover and Modern British-Caribbean Pop-Up*, by celebrated **Chef, Anthony Cumberbatch!**

Dates & Sittings:

Fri 24th Aug (6pm – 8pm or 9pm – 11pm)

Sat 25th Aug (6pm – 8pm or 9pm – 11pm)

Sun 26th Aug (6pm – 8pm or 9pm – 11pm)

Mon 27th Aug 2018 (7pm – 10pm)

As the nation celebrates 70 years since HMT Empire Windrush brought Caribbean people to British shores, Park's Edge will take you on a delicious culinary tour of what it means to be British with Caribbean roots.



The Menu

Your taste buds will be tickled and delighted as you journey into the Island of the Trinity (*Trinidad*) and to the Spice Isle (*Grenada*). You'll stop off at Little Britain (*Barbados*, where Chef Anthony is from) and visit the Land of Flowers (*Martinique*). You'll enjoy the flavours of food from the Land of Wood & Water (*Jamaica*).

View Sample Menu [here](#).



Locally Sourced Ingredients

Showcasing the 'best of British' produce and meats from our top-notch local suppliers and goodies from Brixton Market, Chef Anthony, Head Chef, Tom Spinks and the rest of the Park's Edge team are excited to present a fusion of tropical flavours and contemporary cuisine.

Rum Tasting

What is the British Caribbean experience without rum?! Discover some of the finest Caribbean rums with a tasting for a supplement of £20 per person.



Tickets

Tickets are £10 from www.DesignMyNight.com (Park's Edge) to be redeemed against your total bill. Book now to avoid disappointment!

To receive a PDF menu or for further info, email:

bookings@parksedgebarandkitchen.com

or visit our website for further details

www.parksedgebarandkitchen.com

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