PARK'S EDGE

BAR & KITCHEN

THE FESTIVE MENU

Presented by

CHEF NORBERT MCPHERSON



GOOD FOOD / GREAT COMPANY / FESTIVE SEASON

PARK'S EDGE

BAR & KITCHEN

FESTIVE DINNER MENU

3 COURSES 59 PP

Menu Available from Thursday 19th November 2026

This menu may be subject to change due to seasonal availability of ingredients.

Start your Celebration with our signature Festive Sorrel Royale 12

A special blend of homemade Steeped Hibiscus Blossom, Ginger,
Orange Liqueur & Sparkling Wine

STARTERS

Mini Blini of Jerk Cauliflower & Ackee (VG | GF)
Roasted Red Pepper Hummus, Pomegranate,
Crispy Plantain & Herb Oil

Beetroot Cured Salmon Gravalax
Melba Toast, Roasted Beetroot Caviar, Chives &
Lemon Crème Fraiche
[Dairy]

Chargrilled Pimento & Thyme-Marinated
Chicken Wings (GF | DF)
Smothered in Smoky Dark Rum Sauce

Curried Mutton Arancini
Curry Spinach Purée, Spicy Mango Chutney
[Gluten | Dairy]

MAINS

Slow-Roasted Turkey Ballotine of Cranberries,
Smoked Turkey & Sage (GF | DF)
Roasties, Roasted Root Veg & Red Wine Jus

Pan-Fried Whole Lemon Sole (GF) + £15 Supp
Silky Coconut, Thyme & Beetroot Velouté
Pea Purée, Pickled Sorrel,
Tossed Lemon & Garlic New Potatoes & Green Beans
[Dairy]

Jerked Honey Glazed British Gammon (GF | DF)
Mash Purple Sweet Potato, Glazed Pineapple Purée &
Roasted Root Veg

Braised Beef Chuck & Pressed Oxtail (GF | DF)
Silky Celeriac & Turnip,
Honey Glazed Baby Carrots, New Potatoes &
Sprouts in Lemon & Garlic

Sweet Potato & Spinach-Stuffed Roasted Cauliflower (VG)
Sundried Tomato & Jackfruit Risotto
Champagne Cauliflower Sauce

SUPPLEMENT

350g Matured Ribeye Steak, Peppercorn Sauce & Fries (GF) Supp + £10
Confit Cherry Tomato & Mixed Leaves (GF)

Surf & Turf Supp: Garlic King Prawns + 9.95 | Additional Sauces: Bearnaise | Garlic & Herb Butter + £2.75

DESSERT

Dark Chocolate, Orange & Nutmeg Tart (GF)
Berry Coulis & Nutmeg Chantilly Cream
[Dairy]

Disaronno-Soaked Apple & Rhubarb Crumble (VG | GF)
Crème Anglaise or Vegan Vanilla Ice Cream
[Sulphates including Alcohol | Dairy]

Traditional Caribbean Homemade Rum Pudding
Home-made Rum, Raisin & Vanilla Ice Cream
[Gluten & Dairy]

Double Biscotti Vanilla Cheesecake
Charred Pineapple & Ginger Crumb & Passionfruit Sauce
[Possible Nut Traces | Gluten & Dairy]

Nuts, Gluten and other allergens may be present. Not all ingredients are listed and we cannot guarantee the absence of allergens.
Please inform your Server of allergies or intolerances before placing your order. (V) = Vegetarian. (VG) = Vegan. (GF) = Gluten Free.
Pre-Orders will be taken for Groups of over 6 persons. 051026