



SURPLUS WITH PURPOSE

NEWS

September 2025 Issue 6

UPCOMING EVENTS.

- September Jazz Night

Jennifer Maslin's Jazz Kitchen returns on Friday 26th September. We will produce a fantastic three course menu. It's the perfect way to unwind and enjoy the end of the week. [See Jazz Details Here](#)

- Fish and Chips Night

Come and join us for Fish and Chips night on Friday 3rd October!

HERE'S WHAT WE'VE BEEN DOING...

On our first week back after August, we had a social impact of £67 with our new Charlie's Change initiative. Charlie's change is our new pay it forward system, you are invited to add some extra money to your bill which will be used to cover to cost of a meal for someone who cannot afford to pay.

We are now closed on Mondays however, we are open until 22:30 on Friday and Saturday nights. Come on in and create your own Smorgasbord with our new evening menu.



Check out our new Smorgasbord option for our Friday and Saturday evenings. Come on in and create your own board!

Recipe of the Month



Frittata with Pancetta, Pepper and Potato

The air is getting crispier and the days are getting shorter- this calls for a hearty comforting dish like our frittata with pancetta, pepper and potato which is the perfect way to welcome the new season.

This frittata is more than just a quick meal, it's a celebration of classic flavours. Savoury pancetta adds a salty, rich depth while the potatoes provide a satisfying fiilling base. Sweet bell peppers bring a touch of colour and sweetness that balances against the saltiness beautifully.

Ingredients

- Eggs
- Pancetta
- Peppers
- Potato
- Onions

Recipe

1. Fry the pancetta and sliced onions until golden.
2. Peel and chop the potatoes into quarters, then boil until soft
3. Slice the peppers into thin fingers and oven bake them until soft
4. Whisk the eggs together in a bowl
5. Lay the pancetta and onions into a oven tray
6. Add the potatoes
7. Add the peppers
8. Pour over the eggs
9. Bake the tray for 25 mins

Customer Of The Month



Having grown up around the corner from the cafe and been a customer of the building in its previous guises for many years, Bryony was drawn in by the sentimental attachment and a desire to support the fact that the building was being used in a community serving capacity especially when so many of the shops on Camden Road are becoming empty. So we thought we'd get her perspective on the cafe.

Why do you come to Charlie's Angels Kitchens?

"I like the relaxed unpretentious vibe and the community ethos of the place. Some people don't feel comfortable going into cafes or restaurants by themselves but here you always feel welcome and there is always someone to chat to".

What is your favourite dish that you have eaten here?

"The most fantastic cauliflower cheese I have ever eaten!"

Bryony is a generous supporter of the Charlie's Change to make a change initiative.