



SURPLUS WITH PURPOSE

NEWS

August 2025 Issue 5

UPCOMING EVENTS.

- **Club Quantum Buddha Bowl Pop-Up**

On Sunday 21st September, we are thrilled to host a special pop-up event with Club Quantum, will be serving up our incredible Buddha Bowls.

- **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](#)

- **New Opening Hours**

Starting next month, we'll be open Fridays and Saturdays 10:30 - 22:30. This is perfect for those who want to enjoy a leisurely coffee, a delicious lunch or a late dinner with us.

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

New Coffee Reward Card

Starting next month, we'll be making a small increase to our coffee prices. To thank you for your continued loyalty, we are introducing a new coffee reward card! Simply buy nine coffees with us, and your tenth one is on the house.

New Pricing and 'Pay It Forward' Meals

To help us continue our mission, we are introducing a new pricing structure for our meals. There will now be a minimum charge for each meal, which helps cover our costs.

We're also excited to launch our new 'Pay It Forward' initiative: Buy some 'Charlie's change' when you pay for your meal. This can then be used by someone in need in our community to purchase or part purchase their meal. Every contribution makes a huge difference, make a change with Charlie's change!

Bring Your Budding Artist!

We're thrilled to introduce a new feature just for our little Angels; we now have a dedicated space to showcase the amazing artwork from our young visitors.

Recipe of the Month



Roasted Tomato Pasta **Salad**

It's still warm enough for a salad, and our much-loved roasted tomato pasta salad is the perfect dish to enjoy the last of the summer produce.

The key to this recipe is the tomatoes- be patient and let them slow roast in the oven. This brings out their natural sweetness and creates a rich, concentrated flavour that's unbeatable.

Ingredients

- Pasta of your choice
- Tomatoes:
- Minced garlic
- Dried or fresh thyme
- Salt and pepper
- Olive oil

Recipe

1. Quarter your tomatoes
2. Slow roast in an oven tray
3. Cook and cool your pasta
4. Once the tomatoes have cooked and cooled, add the minced garlic, thyme, salt, pepper and olive oil.
5. Mix in with the pasta
6. Serve and Enjoy!

Once the tomatoes have cooled, mix them with minced garlic, fresh thyme, salt, pepper, and a generous drizzle of olive oil. Toss this glorious mixture with your cooked and cooled pasta. If you'd like to add a creamy element, we suggest mixing in fresh mozzarella balls. For a tangy twist, a sprinkle of feta cheese also works wonderfully.

This will keep in the fridge for three days, if it lasts that long!

A Big Thank You to AXA Volunteers!



We want to extend a huge thank you to the wonderful volunteers from AXA who recently helped us with a much needed deep clean and repaint of the café. Their hard work has made our space feel fresh and welcoming, and we couldn't be more grateful for their support. Come on in and see the new sparkle!

External Catering and Events

Did you know that we offer external catering? We love being a part of your special moments! We recently had a fantastic time catering for Tunbridge Wells Borough council and have been fuelling the AllKin Run Club evenings with healthy and delicious salad bowls. If you have an event coming up, big or small, get in touch to see how we can help make it extra special with our tasty food.



Contact us

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