

CHAPTER ONE

RESTAURANT · BRASSERIE · TERRACE

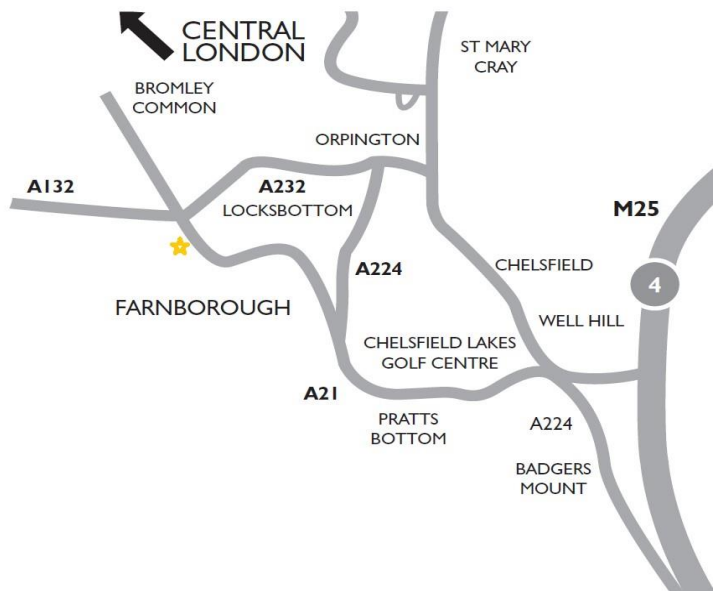
Modern, stylish and comfortable, award-winning Chapter One is one of the country's top restaurants.

Our recently refurbished private dining room is ideal for wedding receptions, celebrations and corporate events. Your guests will enjoy excellent cuisine in comfortable surroundings.

Situated on the first floor of Chapter One, the private dining room is fully air-conditioned with its own cloakroom and private bar. The stylish ambience is perfect for intimate get-togethers or larger gatherings, with a choice of layouts providing a seating capacity of up to 50 people. Our warm and friendly staff will be on hand to ensure your event will be a memorable occasion.

Our chef patron Andrew McLeish has created a delicious choice of perfectly balanced menus to suit any occasion, from a banquet to a business lunch, with base prices starting at just £54.95 per person.

There is a minimum spend of £1,000 on food and drink (excluding service charge) on all bookings.



Conveniently located just outside Bromley in the leafy suburb of Farnborough, at the A21 junction with the A232, Chapter One is a ten-minute drive from junction 4 of the M25. Our large private car park and excellent facilities make us a first-class dining destination.



Chapter One Restaurant

Farnborough Common, Locksbottom, Farnborough, Kent BR6 8NF

01689 854848 for reservations



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PRIVATE DINING COCKTAIL LIST



Why not enjoy cocktails from our list as your reception drink or after dinner drink. We recommend one or two cocktails from the list, or for after dinner a Negroni would make a nice digestive cocktail.

ALL ABOUT FIZZ £13.95

Jubilee

Grand Marnier–Cognac-cinnamon infused Strawberry and Champagne

Caribbean Fizz

Elderflower Cordial, Passion Fruit Puree and Champagne

Bellini's

(Peach, Raspberry or Strawberry) and Prosecco

SOMEWHERE IN BETWEEN £13.95

Negroni

Bombay Gin, Carpano Antica Formula and Campari

Mai Tai

Havana 3 and 7, Almond Syrup, Pineapple Juice, Cointreau and Lime Juice

Limóncello Collins

Limóncello, Bombay Gin, Lemon Juice, Sugar Syrup and Soda

NON-ALCOHOLIC COCKTAILS £9.95

Minosa

Orange Juice and non-alcoholic sparkling Wine

Red Devil

Raspberry Puree, Apple Juice and Lemon Juice

Peartini

Pear Puree and non-alcoholic sparkling Wine

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OUR MENUS: CANAPÉS



We recommend 3 canapés per person prior to your three-course meal. Minimum quantity is 10 per Canapé
Canapé only functions minimum of 10 Canapés per person.

CANAPÉS LIST £3.25 per Canapé

Hot & Cold Canapés

Wild Mushroom Tartlet with Hollandaise Sauce (G) (E) (D) (Su) (S)

Roast Cauliflower and Pine Nut Samosa (V) (G) (E) (N) (D)

Lobster Thermidor Tart (C) (E) (Mu) (D) (Su) (G)

Baked Beef and Korean Chilli Turnovers with Sriracha Mayonnaise (G) (E) (Mu) (D)

Cep Mushroom Arancini (V) (D) (E) (G) (Su)

Josper Grilled Octopus, Chilli Garlic Dressing and Romesco Sauce (Mo) (N) (G) (Su)

Smoked Salmon and Cream Cheese on Toasted Pumpnickel (F) (D) (G)

Baked Maldon Oyster Rockefeller (Mo) (G) (D) (Su) (Mu)

Tuna Taco, Sesame and Citrus Ponzu Dressing (F) (E) (G) (Se) (S)

Fish and Chips with Tartar Sauce (F) (E) (G) (Su) (Mu)

Mini Burger Sliders with Cajun Ketchup (supp 50p) (E) (D) (G) (Su)

Green Olives £5.50

Mixed Spiced Nuts £4.95 (N) (D)

CHILDREN'S MENU: £24.95

Cream of Tomato Soup (D)

Tomato and Mozzarella Salad with Basil Pesto (D) (N) (Su)

Melon and Parma Ham (Su)

Josper Grilled Fillet Steak, Chips and Béarnaise Sauce (E) (D) (Su)

Grilled Baby Chicken, Potato Purée and Green Beans (D) (Su)

Baked Mac and Cheese with Crudités (D) (G) (Mu)

Fish and Chips, Tartar Sauce (F) (G) (E) (Su) (Mu)

Hot Chocolate Fondant and Vanilla Ice Cream (D) (E) (S) (Su)

Warm Sticky Toffee Pudding, Pecan Nuts and Vanilla Ice Cream (D) (E) (G) (Su) (N)

Selection of Ice Cream or Sorbet (D)

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OUR MENUS: LUNCH/DINNER

FUNCTION MENUS 2024 (Available January – November)

Please choose three starters, three main courses (including vegetarian option) and three desserts from the list below. These will then need to be pre-chosen by your guests, we will need to know final quantities of each dish of each guest at least 10 working days prior to your function.

STARTERS:

- Velouté of Green Pea with Poached Hen's Egg (V) (available Apr-Jul) £13.50 **D** **E**
- Velouté of Button Mushroom with a Tarragon Sabayon (V) £12.95 **D**
- Velouté of Celeriac with Hazelnut Dressing (V) £12.95 **D** **N** **Su**
- Globe Artichoke Salad, Romesco Sauce, Bitter Leaves and Toasted Spanish Almonds (V) £14.50 **N** **G** **Su**
- Ravioli of Free-Range Chicken, Sautéed Spinach and Cep Mushroom Sauce £14.95 **D** **E** **G** **Su**
- Pressed Ham Hock and Toulouse Sausage Terrine, Black Pudding, Apple Purée, Confit Tomato, Game Chips £14.95 **Mu** **Su** **G**
- Carpaccio of Galician Octopus, Avocado Purée, Chipotle Mayonnaise, Coriander and Chorizo Oil £15.95 **Mo** **E** **Su** **Mu**
- Risotto of Wild Mushrooms with Aged Parmesan and Crème Fraîche (V) £14.50 **D** **Su**
- Smoked Salmon with Compressed Cucumber and a Cucumber and Dill Dressing £15.95 **F** **Su**
- Baked Scottish Scallop and Crab with Mornay Sauce, Leeks and Puff Pastry £19.95 **C** **D** **G** **E** **Mo** **Mu**
- Burrata Cheese with Basil Pesto, Heirloom Tomatoes, Extra Virgin Olive Oil and Sourdough Wafers (V) £14.95 **N** **D** **Su** **G**
- Jugged Hare with Roasted Garlic and Rosemary Espuma, Sourdough Croutons and Hare Satay (available Sep-Jan) £15.95 **G** **D** **Su**

MAINS:

- Miso Glazed Aubergine, Spiced Quinoa, Toasted Pine Nuts, Spring Onions and Sesame Soya Dressing (V) £27.95 **N** **G** **S** **Se**
- Baked Pithivier of Wild Mushrooms with Feta Cheese, Étuvée of Leeks, Potato Purée, Cep Mushroom Sauce (V) £27.95 **D** **E** **G** **Su** **Mu**
- Roast Rack of Kentish Lamb, Pithivier of Braised Shoulder, Sautéed Spinach and Roast Lamb Jus £37.00 **D** **Su** **E**
- Breast of Chicken, Étuvée of Leek, Anna Potato, Pickled Mushrooms and Chicken Jus £32.00 **D** **Su**
- Irish Beef Wellington, Potato Purée and Braised Red Cabbage with Bordelaise Sauce £38.00 **E** **G** **D** **Su** **Mu**
- Roast Scottish Salmon with Harissa Braised Chickpeas, Herb Crumb and Basil Oil £31.00 **F** **D** **G**
- Pan-Fried Sea Bass with a Risotto of Leek and Brown Shrimp £35.00 **F** **C** **D**
- Pan-Fried Black Bream, Crushed Potatoes and a Warm Tartar Sauce £31.00 **F** **E** **D** **Mu** **Su**
- Roast Sirloin of Beef, Roast Potatoes, Red Cabbage, Green Beans, Yorkshire Pudding and Red Wine Jus £29.95 (*Sunday only) **D** **E** **G** **Su**

DESSERTS:

- Warm Sticky Toffee Pudding, Caramelised Pecan Nuts and Vanilla Ice Cream £12.50 **D** **Su** **G** **N**
- Baked Vanilla Cheesecake, Blackcurrant Compote and Yoghurt Sorbet £12.50 **G** **E** **D**
- Warm Chocolate Fondant, Poached Cherries in Kirsch and Vanilla Ice Cream £12.50 **D** **E** **Su** **S**
- Coconut Panna Cotta with Molasses Roast Pineapple and Mango Sorbet (Vegan/Gluten Free) £12.50 **Su**
- Glazed Vanilla Crème Brûlée £12.50 **D** **E**
- Caramelia Delice, Pecan Granola, Banana Crèmeux and Banana Sorbet £12.50 **D** **E** **N** **Su** **S**
- Selection of Continental Cheeses with Toasted Fruit Bread, Lavash Crackers and Spiced Apple Chutney £15.00 **D** **G** **Su** **S** **Se**

D DAIRY **E** EGG **G** GLUTEN **Su** SULPHITES **Ce** CELERY **Mu** MUSTARD **N** NUTS **Se** SESAME **S** SOYA **F** FISH
C CRUSTACEAN **Mu** MOLLUSCS

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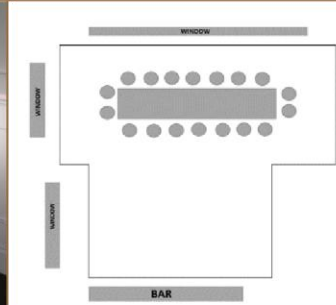
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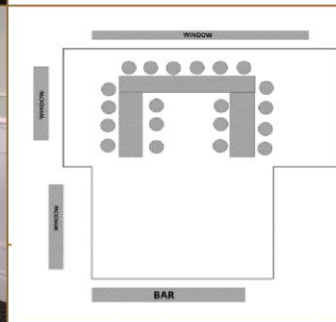
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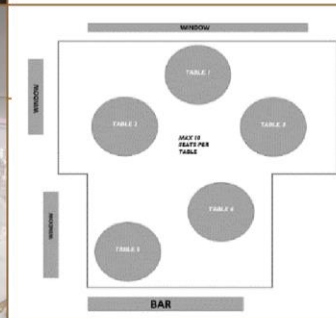
SEATING LAYOUT



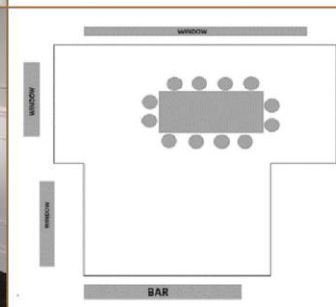
Boardroom: One long rectangular table holds up to 18 people maximum.



Horseshoe: This layout can hold up to 24 people maximum, perfect for smaller weddings.



Rounds: Up to 5 round tables each seating a max of 10 people, takes the max seating to 50 people.



Conference: Can be adjusted to hold any amount up to 16 people, perfect for a business meeting with slideshow.



Theatre: Chairs can be placed in any required arrangement up to 50, Screen available.

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PLANNING YOUR EVENT

We have put together some frequently asked questions to help you plan your event with us.

RECEPTION/AFTER DINNER DRINKS

- Champagne, Wine or Cocktail Reception, with or without an open bar for any other drinks ordered?
- Open Bar where you allow your guests to order any drink they like and it is added to the final bill, is there a limit?
- Cash Bar, where your guests order and pay for their own drinks?

MENUS AND DINING

- What exact price will the chosen food be? Each dish has a price next to it which can be added up once all of your guests have chosen their menu. You can enjoy a three-course menu from just £54.95 per person.
- Do you have any vegetarians, vegans, diabetics or other special dietary requirements e.g., coeliac, food allergies etc.? Let us know and we will make the necessary alterations to the dishes if possible or offer alternatives.
- Would you like extra courses? We can arrange for extra courses to be made available maybe an after-dinner cheese course.
- Are you having a cake? Would you like us to provide one? You are welcome to bring along your own cake if it's a birthday, wedding, anniversary etc. Is the cake a surprise? When would you like it served, with a champagne toast? With coffee?
- Do you require any highchairs?

DRINKS

- Would you like wine served during the meal? Red, White, Rose, Sparkling?
- Do you want the wine to be free flowing or a set limit?
- Do you want the bar to stay open throughout?
- Do you want the bar to stay open after the meal has finished?
- Do you require water on the tables, mineral water, still, sparkling or jugs of iced tap water?
- Are you having a Champagne toast during or after the meal?
- Would you like us to offer your guests and after dinner liqueur?
- Would you like us to carry on serving the wine after the meal has finished?

SEATING/TABLE PLANS

- What type of seating is best for you? Boardroom, Horseshoe, Long Table, Rectangle, Rounds, Conference etc.?
- Are you having a formal seating plan? We can type up the seating plan and write all your place cards.
Do you want your guests to choose their own seats collecting their place card from a main table?
- Would you like a message to be added to your menu or table plan, i.e., "welcome and thank you for joining us on the celebration of....." - Do you require flowers on the tables? Flowers can be organised by yourself or arranged by us at an additional cost.

Whatever your choices we can help you make the occasion as special or unique as you want, please do not hesitate to ask us if you have any ideas that would make your event even better.



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BOOKING FORM

Please read the following information carefully, complete the details below then return the signed form and call us on 01689 854848 to pay your deposit. Once we have received the signed form and the deposit your reservation will be confirmed. All reservations are subject to the following terms and conditions.

1. A deposit of £25 per person is required to secure your reservation, this amount will be deducted from your final bill, which will be required to be settled on the day.
2. Please note that we reserve the right to cancel your reservation if this booking form and the deposit are not returned and paid within two weeks of the date the provisional booking is taken.
3. Should you wish to cancel your event, one month's notice in writing is required for a full refund of your deposit. If this is not given the restaurant reserves the right to retain the deposit.
4. For us to plan efficiently, your choice of menus is required at least 14 working days in advance of your event, with final numbers of guests and quantities of dishes required 10 working days prior to your event. Any guest reductions after this time will be required to pay the full amount, the choices will be sent up to the room on the day/evening.
5. The host will choose a maximum of three dishes per course and will communicate his/her choices to their guests. Chapter One need all the individual choices 10 days before the event date. Special dietary requirements could be accommodated if arranged in advance. The menus and the wine list are subject to price changes throughout the year. Please note that whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our dishes to be free of traces of the reportable allergens. Should any of your guests have a food allergy of any kind, please mention this to the events coordinator.
6. Booking the Private Dining Room is subject to a minimum spend of £1,000 (incl VAT, excl Service Charge).
7. The Company shall not be liable for any loss or damage to the property of the client and/or its invites attending the event. Guest will be liable for any damages to the Private Dining Room.
8. So as not to disturb the operation of the restaurant and its guests within, we respectfully request that private dining room guests stay within the first-floor facilities.
9. Please note for lunch bookings the room is available from midday to 5.00pm and for dinner bookings 6.30pm- midnight. If you are planning to decorate the room prior to your event, please factor this into your timings. **You will not be able to access the room before 12pm or 6.30pm.**
*For **lunch** bookings, flowers & cakes **must** be delivered after 10:30am on the day of the event. For **evening** bookings, flowers & cakes **must** be delivered after 4pm on the day of the event.*
10. VAT at the current rate is included in the prices.
11. A service charge of 12.5% will be added to your total bill.
12. The restaurant reserves the right to change the published rates and or menus at any time with or without notice.
13. Please note, so we do not disturb the diners in the restaurant downstairs, we do not allow any amplified speakers or microphones in the room.

Event Date: Arrival Time: Approx People:

Organiser Name: Event Reason:

Address:

Postcode:

Telephone no.: Email:

Signed: Dated:

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