MAGICAL DELIGHTS WITH CHAPTER ONE

2017
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The Festive Season is all about socialising and enjoying great food. Join us at Chapter One throughout December for a memorable Christmas celebration.

Chef & Managing Partner Andrew McLeish, together with his team have come up with some mouth-watering festive menus that bring together traditional favourites like roast turkey and all the trimmings or Christmas pudding with brandy sauce and more contemporary dishes such as Pan-fried Wild Line Caught Sea Bass with Lobster Celeriac Remoulade.

From the 1st to 24th December we’re offering our superb a la carte menu for lunch* and dinner at the same great value price of £39.95 for three courses. (* a la carte menu not available Sunday lunches).

There’s also a three course special Christmas set menu available in the elegant private dining room (for parties of 20 or more) for just £25.95 at lunch or £29.95 for dinner from the 1st – 24th December.

On a Sunday lunch you can enjoy a three course lunch for just £24.95 per person and this year we will be open for Sunday lunch on 24th and 31st December. The full a la carte menu will be available on Sunday evenings at £39.95 for three courses.

With special menus on Christmas Day, Boxing Day, New Year’s Eve and New Year’s Day, Chapter One is the only place to celebrate.

From office Christmas parties to intimate dining and celebrations with friends and family, Chapter One promises inspired seasonal sophistication.

PRIVATE DINING NEVER LOOKED SO GOOD

Situated on the first floor of Chapter One, the private dining room is fully air-conditioned and has its own cloakroom and private bar. The stylish ambience is perfect for that special festive event; from intimate Christmas get togethers to larger Christmas Corporate gatherings.

Our experienced Private Dining Room Team will take care of every detail, from table layouts to Champagne receptions and everything in between.

The Christmas set menu is just £25.95 per person for lunch for three courses plus coffee & mince pies and only £29.95 per person for dinner for three courses plus coffee & mince pies.

The Private Dining Room accommodates between 20-50 people and there is no room hire charge for parties of 20 or more.

Conveniently located just outside Bromley 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 destination.
CHILDREN AGED 12 OR UNDER £55.00. ALL PRICES ARE PER PERSON AND INCLUDE VAT. A 12.5% GRATUITY WILL BE ADDED TO YOUR BILL.

A £50 DEPOSIT PER PERSON IS REQUIRED UPON BOOKING. PLEASE ADVISE OF ANY DIETARY REQUIREMENTS OR FOOD ALLERGIES UPON BOOKING.

CHRISTMAS DAY

THIS YEAR WE ARE DELIGHTED TO ANNOUNCE WE HAVE A MATCHING WINE FLIGHT AVAILABLE FOR AN ADDITIONAL £40 PER PERSON. EACH COURSE HAS BEEN SPECIALLY MATCHED WITH A PARTICULAR WINE (PLEASE SEE WWW.CHAPITERONERESTAURANT.CO.UK FOR FULL DETAILS).

£110 PER PERSON
12 NOON - 6PM (LAST SITTING)

VELOUTÉ OF JERUSALEM ARTICHOKE (V)
Risotto of Perigord Truffle with Parmesan and Crème Fraîche
Pressed Terrine of Duck and D’Agen Prunes, Armagnac and Spiced Apple Chutney
Smoked Eel with Baked Beetroot, Horseradish Mayonnaise and Beetroot Purée
Roast Appledore Turkey with Traditional Accompagnements
Pan-fried Wild Line Caught Sea Bass with Lobster Celeriac Remoulade, Pickled Mushrooms and Hazelnut Dressing
Wild Mushroom and Leek Wellington with Potato Purée, Tenderstem Broccoli and Cep Sauce (V)
Warm Christmas Pudding with Brandy Sauce and Vanilla Ice Cream
Dark Chocolate Marquis, Honeycomb and Roasted Almond Ice-Cream
Selection of British & Continental Cheeses
Coffee and Mince Pies

CHRISTMAS SET MENU

AVAILABLE IN THE PRIVATE DINING ROOM 1ST – 24TH DECEMBER (FOR PARTIES OF 20 OR MORE).

LUNCH £25.95 FOR 3 COURSES PLUS COFFEE & MINCE PIES
DINNER £29.95 FOR 3 COURSES PLUS COFFEE & MINCE PIES

AVAILABLE IN THE RESTAURANT ON THE FOLLOWING DATES:

LUNCH £25.95 FOR 3 COURSES PLUS COFFEE & MINCE PIES
Available for Lunch: Monday 4th December until Saturday 23rd December (excluding Sunday lunches)

DINNER £29.95 FOR 3 COURSES PLUS COFFEE & MINCE PIES
Available for Dinner: Monday 4th December until Thursday 21st December (excluding Saturday evenings)

VELOUTÉ OF CELERIAC SOUP (V)
Crispy Ham Hock Croquant with Spiced Apple Chutney and Pea Cress Salad
Smoked Salmon Rillette, Horseradish Mayonnaise, Baked Beetroot and Mustard Frill
Roast Free Range Black Feathered Turkey with Chestnut Stuffing, Chipolatas and Bacon
Baked Chart Farm Silka Venison Pithiver with Tenderstem Broccoli, Silver Skin Onions, Pickled Mushrooms and Vension Jus
Roast Scottish Salmon with Crushed New Potatoes and a Bouillabaisse Sauce
Pan-fried Potato Gnocchi, Sautéed Wild Mushrooms and a Roast Hazelnut Dressing (v)
Warm Christmas Pudding with Brandy Sauce
Roast Peanut Parfait, Raspberry Sorbet and Peanut Brittle
Selection of Cheese (Supp £1.50)
Coffee & Mince Pies

ALL PRICES ARE PER PERSON AND INCLUDE VAT. A 12.5% GRATUITY WILL BE ADDED TO YOUR BILL. A £10 DEPOSIT PER PERSON IS REQUIRED UPON BOOKING FOR PARTIES OF 6 OR MORE.

PLEASE ADVISE OF ANY DIETARY REQUIREMENTS OR FOOD ALLERGIES UPON Booking. Please note for restaurant bookings the menu is a sample menu only.

All prices are per person and include VAT. A 12.5% gratuity will be added to your bill. A £50 deposit per person is required upon booking for parties of 6 or more. Please advise of any dietary requirements or food allergies upon booking. Please note for restaurant bookings the menu is a sample menu only.
BOXING DAY

Boxing Day promises to provide a menu for the whole family to remember.

£49.50 PER PERSON
12 NOON – 5PM (LAST SITTING)

- Velouté of Leek and Potato Soup (v)
- Hand Raised Pork Pie with Piccalilli of Vegetables
- Risotto of Mussels and Chorizo with Parmesan & Crème Fraîche
- Deep Fried Herring Milts with Roasted Garlic Mayonnaise, Baby Gem and Cucumber Ribbons
- Roast Air Hung Sirloin of Beef, Braised Red Cabbage, Green Beans, Yorkshire Puddings and Bordelaise Sauce
- Baked Venison Wellington, Potato Puree, Silverskin Onions, Tenderstem Broccoli and Venison Jus
- Pan-fried Local Cod with a Red Wine Braised Daube of Squid and Salsa Verde
- Pappardelle Pasta with Roast Jerusalem Artichokes and Perigord Truffles (v)
- Glazed Vanilla Creme Brûlée
- Baked Cheesecake with Caramelised Banana Ice Cream
- Warm Sticky Toffee Pudding with Pecan Nuts, Date Sauce and Vanilla Ice Cream
- Coffee and Petit Fours

Children aged 12 or under £25.00. All prices are per person and include VAT. A 12.5% gratuity will be added to your bill. A £25 deposit per person is required upon booking. Please advise of any dietary requirements or food allergies upon booking.

NEW YEAR’S EVE DINNER

Surely the highlight of the festive season, with a fantastic five-course meal followed by a superb DJ until 2am.

£115 PER PERSON

- Deep-fried Smoked Pork Jowl, Celereiac Remoulade and Apple Purée
- Risotto of Scottish Lobster with Tarragon, Parmesan and Crème Fraîche
- Roast Wild Line Caught Sea Bass with Pan-fried Truffle Gnocchi, Black Truffles, Buttered Leeks and Hazelnut Dressing
- OR
- Josper Roast USDA Ribeye with Caramelised Jerusalem Artichokes, Baby Leeks and Roast Heritage Carrots
- Assiette of Valrhona Chocolate
- Coffee and Petit Fours

All prices are per person and include VAT. A 12.5% gratuity will be added to your bill. A £115 deposit per person is required upon booking. Please advise of any dietary requirements or food allergies. A Vegetarian menu is available but must be requested in advance.
NEW YEAR’S DAY

Celebrate the start of the New Year.

£39.95 PER PERSON
12 NOON – 5PM (LAST SITTING)

Velouté of Cauliflower Soup (v)
Hand Raised Game Gala Pie with Apple Chutney
Risotto of Ham Hock and Tarragon with Parmesan and Crème Fraîche
Salad of Heritage Beetroot with Goats Cord, Fine Nuts and Compressed Celery
Deep-fried Fish Cake with Tartar Sauce and Baby Leaves

Roast Sirloin of Beef with Braised Red Cabbage, Green Beans, Yorkshire Pudding and Bordelaise Sauce
Slow Roast Crispy Pork Belly, Savoy Cabbage, Potato Purée and Pork Jus
Panfried Gilt Head Black Bream with Hazelnut Spaetzle, Buttered Leeks and Hazelnut Dressing
Roast Local Cod with Pappardelle Pasta and a Crockle Vorgolé Sauce
Shallot Tart Fine with A Ragout of Winter Vegetables and Cep Sauce (v)

Glazed Vanilla Creme Brûlée
Paris Brest with Almond Cremeaux, Poached Pears and Roast Almond Ice Cream
Hot Chocolate Fondant with Vanilla Ice Cream

Coffee and Petit Fours

Children aged 12 or under £19.95. All prices are per person and include VAT. A 12.5% gratuity will be added to your bill. A £15 deposit per person is required upon booking. Please advise of any dietary requirements or food allergies upon booking.

STUCK FOR A PRESENT IDEA? HOW ABOUT A GIFT VOUCHER, GIFT EXPERIENCE OR A CHRISTMAS GOURMET HAMPER?

Create your own unique voucher with a personalised message for your friend, family, colleague or loved one.

You can either purchase gift vouchers at the restaurant or online. In the restaurant the vouchers can be bought in various denominations. With an online voucher you can create your own personalised message for the recipient and you will instantly receive an email with your voucher, which can be printed off and redeemed at Chapter One.

Or why not purchase a gift experience online; from Chef master-classes to Sunday lunches for two. Tasting Dinners with matching wines and more. Alternatively our indulgent Christmas hamper is bound to impress any foodie. The Chapter One Gourmet Hamper is full to the brim of luxury festive goodies. Priced at £110 each please ask a member of staff for details.

Simply visit www.chapteronerestaurant.co.uk for further details.
"Strikingly refined cooking in an out-of-town hotspot"
AA Restaurant Guide 2017

“This landmark restaurant is relaxing and stylishly designed. Long-standing chef Andrew McLeish’s forward-thinking but generally restrained cooking displays obvious talent.”
Good Food Guide 2017

“Long standing restaurant with many regulars. Wide-ranging menus offer keenly priced, carefully prepared modern European dishes; cooking is light and delicate, mixing classic and modern flavours. Assured service.”
Michelin Guide 2017

“Fine quality, out-of-town dining producing food that’s imaginative and respectful of its ingredients.”
Harden’s Guide 2017

“Keen out-of-town prices combined with pleasingly elegant decor, capable service and clever cooking make Chapter One well worth a drive”
Square Meal 2017