

CHAPTER ONE

RESTAURANT · BRASSERIE · TERRACE

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



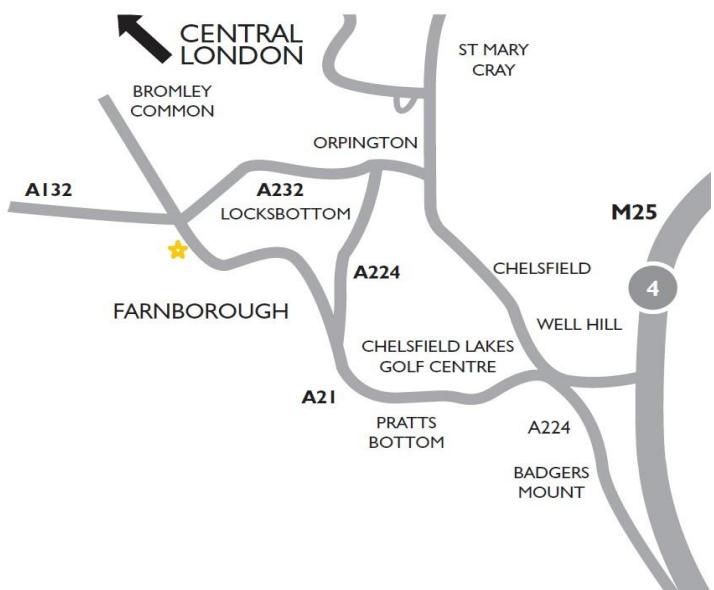
Our private dining room is ideal for wedding receptions, celebrations and corporate events. Your guests will enjoy excellent cuisine in comfortable surroundings.

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 with a delicious choice of perfectly balanced menus created by our chef patron Andrew McLeish to suit any occasion, from a banquet to a business lunch.

There is a minimum spend in the room of £1250 with a deposit of £600 required.

A 7.5% service charge will be applied to your bill. 100% of the service charge is distributed fairly and transparently among all staff.

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.

COCKTAILS £15.95

Margarita

Olmeca Silver Tequila, Cointreau, Fresh Lime Juice

Cosmopolitan

Citrus Vodka, Cointreau, Fresh Lime Juice, Cranberry Juice

Mai Tai

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

Aperol Spritz

Aperol, Club Champagne topped with Soda Water

Bellini's

(Peach, Raspberry or Strawberry) and Prosecco

NON-ALCOHOLIC COCKTAILS £12.50

Minosa

Orange Juice and non-alcoholic sparkling Wine

Mango Crush

Mango, Pineapple Juice, Lime Juice and Grenadine

Lychee & Peach Cooler

Seedlip Grove, Lychee Purée, White Peach Purée, Fresh Lime Juice & Soda

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PRIVATE DINING WINE LIST

Champagne & Sparkling Wines

100	Bernard Remy Carte Blanche	£68.50
107	Bernard Remy Rosé	£72.50
099	Steinbock, Alcohol Free Sparkling, Germany	£38.50
150	Prosecco Extra Dry Nv, Canal Grando, Veneto, Italy	£41.50

White Wines

800	Côtes de Gascogne "Jean des Vignes" (Colombard/Ugni Blanc)2023, Plaimont, France, South	£35.00
802	Pinot Grigio, 2023, Novita', Rubicone, Emilia Romagna, Italy	£38.00
804	Sauvignon Blanc, 2023, Domaine Boyar, Thrancia Valley, Bulguria	£45.50
803	Chardonnay, "Cuvee Prestige",2023, Domaine Frères Couillaud, Loire, France (organic)	£46.50
805	Viognier, Les Iles Blanches, 2022, Cellier des Chartreux, Gard, France	£50.00
806	Muscadet de Sèvre et Maine Sur Lie, 2023, Château de la Ragotière, Loire (organic)	£52.00

Red Wines

900	Côtes de Gascogne, "Jean des Vignes" (Tannat, Cab Sauv, Merlot), 2023, Plaimont, France, South	£35.00
901	Nits de Boira (100% Garnacha), 2021, Cellers Clos Pons, Catalunya, Spain	£39.00
902	Pinot Noir, 2022, Villa Edmara,Valle Aconcagua, Chile	£41.00
903	Nero D'Avola, 2022, Sibillana, Sicily, Italy	£45.00
904	Malbec, Piedra Negra "Alta Coleccion", 2022, Francois Lurton, Mendoza, Argentina	£50.00
905	Cabernet Sauvignon, 2021, Torresella, Veneto, Italy	£55.00

Rosé Wines

911	Vin de Pays du Gard Rosé, "Belle Emilie", 2023, Cellier des Chartreux, Du Gard - Rhone	£35.00
912	Rioja Rosado, 2022, Florentino Martinez, Rioja, Spain	£36.00

Dessert Wines

732	Moscotel Naturalmente Dulce,2019, Finca Antigua, Spain 37.5CL	£38.00
730	Tahbilk, 'Cane Cut', 2017, Nagambie Lakes, Marsanne, Australia 50CL	£45.00
729	Chenin Blanc, Wrekin, 2022, Astrolabe, New Zeland 37.5 CL	£45.00

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We recommend 3 canapés per person prior to your three-course meal. Minimum quantity is 10 per canapé. Canapé only functions are a minimum of 15 canapés per person.

CANAPÉS LIST £3.95 per canapé

hot and cold canapés

- crisp cauliflower samosa (D) (E) (G)
- freshly shucked rock oyster with Thai dressing (M) (F)
- warm tomato tart with basil pesto (V) (D) (E) (G) (N) (S)
- wild mushroom arancini with parmesan (V) (D) (E) (G) (S)
- smoked salmon and cream cheese on pumpernickel (F) (D) (E)
- roast mini spicy chorizo with aioli mayonnaise (M) (E) (S)
- mini lamb koftas with tzatziki (D)
- grilled mackerel rillette feuillettés (F) (D) (E) (G)
- baked Henden Estate venison turnovers (G) (E) (D) (S)
- warm truffled cod brandade with roasted garlic mayonnaise (F) (D) (E) (G) (M)
- crispy Korean chicken bite with honey and sriracha sauce (E) (G) (D)
- cordial green olives £6.50

CHILDREN'S MENU: £28.95 (10 and under)

- cream of tomato soup (D)
- tomato and mozzarella salad with basil pesto (D) (N) (S)
- melon and Parma ham (S)

- chicken goujons and chips (D) (E) (G)
- baked mac and cheese with crudités (D) (G) (M) (E)
- fish and chips with tartar sauce (F) (G) (E) (S) (M)
- fruit salad
- crème brûlée (D) (E)
- selection of vanilla ice cream or sorbet (D) (E)

(D) DAIRY (E) EGG (G) GLUTEN (S) SULPHITES (C) CELERY (M) MUSTARD (N) NUTS (S) SESAME (S) SOYA (F) FISH (C) CRUSTACEAN (M) MOLLUSCS (P) PEANUTS (L) LUPIN

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FUNCTION MENUS 2026 (Available January – November)

Please choose three starters, three main courses and three desserts from the list below.

STARTERS:

globe artichoke salad with poached egg, green beans and hazelnut salad £18 (v) (E) (Su)
classic prawn and lobster cocktail with baby gem and Mary rose sauce £25 (C) (E) (Mu)
velouté of leek and potato £13 (v) (D)
velouté of green pea with a poached hens' egg £13 (v) (D) (E)
velouté of potimarron with creme fraiche and toasted pumpkin seeds £13 (v) (D)
French onion soup with croutons and Gruyère cheese £14 (D) (G) (Su)
chicken and ham hock terrine with celeriac remoulade and a quail scotch egg £18 (D) (E) (G) (Su) (Mu)
oak smoked salmon with creme fraiche, compressed cucumber and a cucumber dill dressing £19 (F) (D)
classic oak smoked Salmon with baby leaves and lemon mayonnaise £19 (F) (E) (Mu)
lake district farmers beef tartare with Cajun ketchup and cured egg yolk, smoked mayonnaise and game chips £22 (E) (Su) (Mu)
baked beetroot and goats curd salad with pickled beetroot, pine nuts and compressed celery £17 (D) (N) (Ce) (Su)
poached chilled English asparagus with gribiche sauce and a crispy fried hens' egg (May- June only) £22 (D) (E) (Mu) (Su)
risotto of wild mushrooms with Parmesan and creme fraiche (v) £17 (D) (Su)
miso glazed aubergine with spiced quinoa, pomegranate and harissa dressing (vegan) £17 (Su) (S) (G)
burrata with romesco sauce, wild rocket, poached pears, pickled walnuts and warm toasted sourdough £20 (D) (G) (N)
crisp ham hock croquet with celeriac remoulade, apple purée and a pea cress salad £16 (D) (Ce) (Mu) (E) (G)

MAINS:

lake district farmers dry aged beef Wellington with potato purée and wild mushroom forestière sauce (min 5 people) £45
(D) (E) (G) (Su) (Mu)
roast breast of free-range chicken with baked chicken and mushroom pithivier, potato purée, crushed celeriac and chicken jus £30
(D) (E) (G) (Su)
roast Kentish lamb cutlet with lamb Cornish pastry, potato purée, carrot and lamb jus £38 (D) (E) (G) (Su)
baked Henden Estate fallow venison pie with potato purée, tenderstem broccoli and venison jus (Aug – Apr only) £29 (D) (E) (G) (Su)
pan-fried hake with crisp ratte potatoes and chorizo red pepper piperade £30 (F) (D) (Su)
tandoori monkfish with sautéed spinach, saffron mussel sauce and samphire pakoras £36 (F) (D) (Mo) (Su) (E)
roast Scottish salmon with étuvée of leeks, dill cream sauce and crispy parmentier potatoes £28 (F) (D) (Su)
pan-fried curried cauliflower steak with spiced chana masala and cucumber raita £24 (vegan)
baked wild mushroom and leek Wellington with feta cheese, potato purée and a forestière cream sauce (v)(min 3 people) £28
(D) (E) (G) (Mu) (Su)
Mibrasa grilled Lake District Farmers Fillet Steak 220g with bearnaise sauce £54 (D) (Su)
Mibrasa grilled Australian grain fed ribeye steak 350g with bearnaise sauce £49 (D) (Su)
roast sirloin of beef with green beans braised red cabbage, roast potatoes, Yorkshire pudding and bordelaise sauce £35 (Sundays only) (D) (E) (G) (Su)

SIDES: £6.95 (per portion)

potato purée (D), green beans with shallot butter (D), braised red cabbage (Su), glazed Vichy carrots (D) skinny chips

DESSERTS: (Includes tea and filter coffee)

warm sticky toffee pudding with pecan nuts and vanilla ice cream £14 (D) (N) (E) (G)
glazed vanilla creme brûlée £14 (D) (E)
sherry trifle with vanilla cream, raspberry sauce, toasted almonds and bitter chocolate £14 (D) (N) (E) (G) (S)
Jivara milk chocolate mousse with Seville orange marmalade and yoghurt ice cream £14 (D) (E) (G) (S)
roast hazelnut and chocolate eclair with whipped caramel, hazelnut crèmeux, vanilla ice cream and chocolate sauce £14 (D) (N) (E) (G)
baked bakewell tart with cherry sorbet and warm creme anglaise £14 (D) (N) (E) (G)
iced raspberry parfait with raspberry gel and dark chocolate aero (vegan) £14
Valrhona chocolate mousse with candied pistachios and pistachio ice cream (vegan) £14 (N)
Selection of 3 or 5 plated British and continental cheeses with toasted fruit bread, crisp breads and spiced apple chutney £12.95/£21.50 (N) (G) (D) (Su) (Se)

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SPECIAL SET MENU

Set 3 course menu Wednesday lunch and dinner, Thursday lunch and dinner, Friday lunch £39pp

No minimum spend for 15-50 people on £39 pre-chosen menu

leek and potato velouté **D**

terrine of chicken and ham hock with spiced apple chutney and smoked mayonnaise **E** **Mu** **Su**

roast breast of free-range chicken with baked chicken and mushroom pithivier, potato purée, crushed celeriac and chicken jus

D **E** **G** **Su**

miso glazed aubergine with spiced quinoa, pomegranate and harissa dressing **D** **E** **G** **Su**

glazed vanilla creme brûlée **D** **E**

(does not include coffee & petits fours)

BUFFET

A buffet can be arranged for over 35 guests at £79.95 per head, please ask for details.

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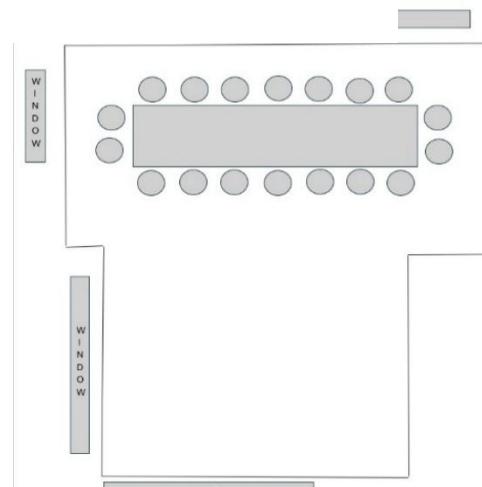
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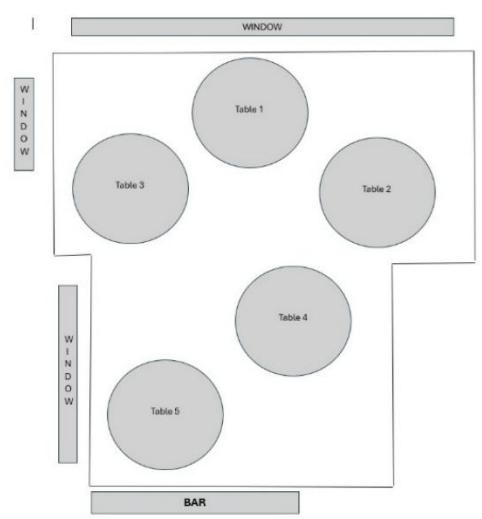
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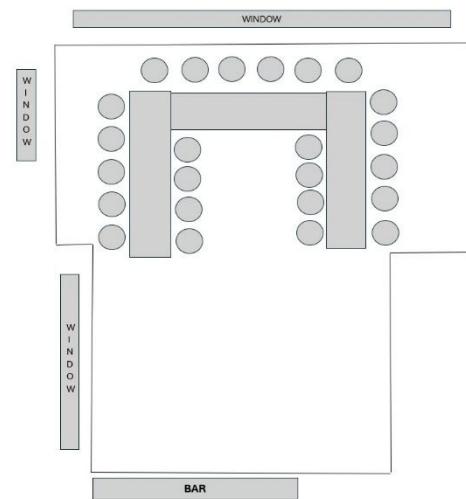
Boardroom – holds up to 18 people maximum



Rounds - holds up to 5 round tables each seating a maximum of 10 people, takes full capacity to 50 people



Horseshoe – holds up to 24 people maximum



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PLANNING YOUR EVENT

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

QUESTIONNAIRE (Please complete and return along with booking form)

Name: _____ Date of Event: _____

Arrival Time: _____ Sit down Time: _____

Number of guests: _____

What is the event to celebrate? _____

Do you require canapes? Please see menus for pricing. YES / NO

Guests of x15 and under can choose from a reduced A la Carte menu on the day, over x15 guests must choose from the function menus, you will choose 3 starters, 3 mains and 3 desserts - this will become your bespoke menu to send to your guests with all choices to be returned at least 12 days prior to your event.

What drinks would you like for your Reception, welcoming drinks at the door or straight to the bar?

Are reception drinks to go on the main bill or will guests pay individually? _____

Will all drinks be going on the main bill (open bar) or will guests be paying individually (cash bar)? _____

What table set up would you like: _____

Round tables-maximum 10 per table & a maximum of 5 tables in the room

Boardroom – Maximum of 18 guests, 7 on each side & 2 at each end

Horseshoe – Maximum of 24 guests, 6 on the top 5 on each outer side & 4 on both inner sides

Will there be a table plan for us to follow? YES / NO

Would you like a menu printed with a personal message? (eg: John's 60th Birthday Celebration) YES / NO

Message: _____

Which water would you like for the tables - bottles of still / sparkling or jugs of iced tap water? _____

What wine have you chosen for the meal & will there be any limit to the wine served?

Are there any guests with allergies or dietary requirements or any vegetarians/vegans we need to know about?

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Would you like to bring or create your own music playlist (I pod/pad or phone will work on our system) we can plug it in our audio lead or via Bluetooth. We can provide easy listening background music if you would prefer.

Will there be any speeches throughout the evening? (after desserts have been cleared & before coffee has been served is usually the best time). YES / NO

Will there be a cake. Would you like us to cut it & serve it to all guests with the coffee or will you be taking it home?
YES / NO

Will you be having any extra courses for example, cheese course after dinner - we can arrange large cheese platters (please ask for prices) YES / NO

Will you require us to ask for after dinner drinks such as port, brandy etc? YES / NO

Would you like flowers for the table/s, are you bringing your own or would you like us to arrange them - centrepieces start at £40.00 YES / NO

Colour choice: _____

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BOOKING FORM 2026

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 £600 for all parties is required to secure the room. This amount will be deducted from your final bill which will be required to be settled on the day.
2. Once you have made a booking we will send you an email deposit payment link, 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 via email 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 with final numbers of guests and quantities of dishes required **12 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. Special dietary requirements could be accommodated if arranged in advance. 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 manager.
6. Booking the Private Dining Room is subject to a minimum spend of £1250 (incl VAT) before service charge. Unless on special menu Wed-Fri lunch (no min spend but will include service charge). An additional £250 room hire charge will be applied to bookings of up to x15 people.
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. Guests 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 11:30am** on the day of the event. For **evening** bookings, flowers & cakes **must** be delivered **after 5.30pm** on the day of the event. *Due to health and safety regulations, we are unable to store any external food items in our fridges
10. VAT at the current rate is included in the prices.
11. A 7.5% service charge will be applied to your bill. 100% of the service charge is distributed fairly and transparently among all staff.
12. The menus and the wine list are subject to price changes throughout the year. 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, bass speakers or microphones in the room. This includes DJ's or DJ equipment.

Event Date:	<input type="text"/>	Arrival Time:	<input type="text"/>	<input type="text"/>	<input type="text"/>	Approx People:	<input type="text"/>				
Organiser Name:	<input type="text"/>					Event Reason:	<input type="text"/>				
Address:	<input type="text"/>										
	<input type="text"/>					Postcode:	<input type="text"/>				
Telephone no.:	<input type="text"/>					Email:	<input type="text"/>				
Signed:	<input type="text"/>					Dated:	<input type="text"/>				

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