



Chef's Seven Course Experience Menu

Our award-winning Executive Head Chef Ali Altuntas brings a wealth of experience to the Chilston Park Hotel kitchen. He and his highly skilled team have worked in a number of fantastic restaurants and are responsible for establishing and maintaining our AA 2 Rosettes. Ali's approach to cooking is modern, seasonal and simple, focused on delivering an indulgent taste experience for all our guests.

We have also carefully selected the perfect wine pairing for this unique menu. These amazing wines have flavours that go hand in hand to give guests a truly delicious experience.

Ali & Matthew invite you to sit back, relax, and enjoy this culinary adventure.

Ali Altuntas
Head Chef

Matthew Burbidge
Food & Beverage Manager



Two AA Rosettes for
Culinary Excellence



We hope you have enjoyed the Chef's Experience Menu and we wish you a relaxing stay.

CHILSTON PARK
HOTEL



CULPEPER'S RESTAURANT
7 COURSE MENU

Chef's amuse bouche

Steak tartare

Quail's egg, Dijon mustard

Cornish cod

Avocado salsa

Baby beetroot salad

Goat's curd, pomegranate

Romney Marsh rump of lamb

Braised shoulder, smoked aubergine mousse, broad beans, red currant jus

Caramelised brioche

Dargate Dumpy cheese, quince gel

Peach mousse

Exotic fruit salsa

£85 per person

To be ordered by the whole table - last orders 8.00pm

Classic wine flight Three / Five **£25 / £40**

Premium wine flight Three / Five **£55 / £80**

This is a sample menu. Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.