



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.

We invite you to sit back, relax, and enjoy this culinary adventure.

Ali Altuntas
Head Chef



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
SEVEN COURSE MENU

Spiced sweet potato & coconut soup

Steak tartare
Horseradish cream, pickle

Wild mushroom and blue cheese bon bon
Black garlic mayonnaise, fried mushrooms and onion petals

Beef fillet
Butternut purée, ox cheek ravioli, glazed beetroot, bordelaise sauce

Chilston Honey and rosewater mousse
bee pollen, chamomile jelly, burnt honey ice cream

Winterdale Shaw Cheddar (v)
Homemade chutney, Miller's Damsels wafers (kcal 725)

Homemade Chilston Park flavoured Petit Fours

£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**

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.