

CELEBRATE

CHILSTON PARK
HOTEL
LENHAM, KENT



Chilston Park is a unique country house hotel set in 77 acres of mature parkland and the perfect venue for celebrating special occasions.

We offer a number of superb event rooms and intimate private dining rooms, so whether you want to invite two or a hundred family and friends, we have the perfect backdrop for you. We are passionately flexible and our aim is to ensure that your personal event remains a lifelong memory.



FLEXIBLE DINING OPTIONS

Our menus are merely a canvas from which you can create your own masterpiece and our chef is more than happy to specifically tailor make a menu which befits your celebration.

PRIVATE DINING

From intimate occasions to celebrations for up to 120 guests, these stylish spaces offer complete privacy and a warm and relaxing atmosphere. Each is particularly splendid when dining by candlelight. All our rooms are filled with natural daylight and beautiful traditional features.

Our private dining experience includes everything from the room hire, pre-dinner drinks and canapés; three-course choice menu, crisp white linen and table centre pieces, making planning incredibly simple - alternatively, we can create a bespoke event to suit your tastes.

The Blue Room

Situated on the ground floor the Blue Room is an intimate and cosy space perfect for small celebratory dinners and afternoon teas.

Dining - Up to 6 guests

The Library

A beautiful room adorned with literal masterpieces with views over the rear of the property. Suitable for all occasions.

Dining - Up to 16 guests

The Green room

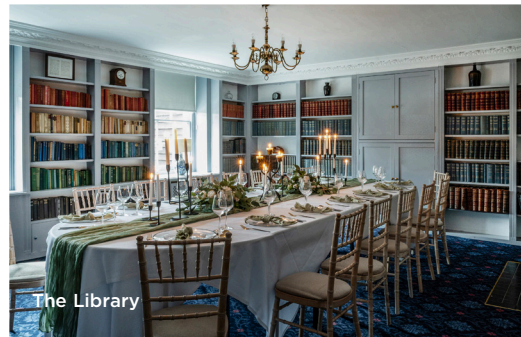
A fabulous ground floor dining room overlooking the front lawns and the famous Chilston fountain. Perfect for afternoon teas, lunches and dinners.

Dining - Up to 20 guests

EXCLUSIVE USE

For a truly spectacular event with just you and your guests for company, why not look at hiring the entire hotel exclusively?

Make this beautiful country house your home with sole use of the hotel, grounds and all 53 individually styled bedrooms. Exclusive use offers unparalleled flexibility and dedicated service, promising an occasion you will never forget.





The Orangery

EVENT ROOMS FOR THE WHOLE FAMILY

Whether you are inviting the whole family to celebrate a landmark occasion, planning an award night, or hosting company dinner, our stylish event rooms provide everything you need for a show-stopping event.

When the night is over why not stay in one of our beautifully appointed guest bedrooms, complete with period features and contemporary comforts?

The Orangery

A beautiful glass room with views across three sides of the estate and direct access onto the grounds, not forgetting its own private bar.

Dining - Up to 50 guests

Reception - Up to 120 guests



The Fitzhammond Suite

The Fitzhammond Suite

This is our largest event room and typifies the charm and elegance of Chilston Park.

Dining - Up to 100 guests

Reception - Up to 130 guests



The Coach House

The Coach House

A beautifully rustic and quirky room which used to be the estates old stable block.

This area comes complete with 23 guest bedrooms so if you are looking for a semi-exclusive use event then this is the space for you. The real star of the show is the stable bar, your personal bar for the duration set among the former stables.

Dining - Up to 60 guests

Reception - Up to 120 guests

Chilston Park Hotel

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*Hand*PICKED
HOTELS

PRIVATE DINING MENU

CANAPÉS

Smoked salmon blinis, dill crème fraîche
Grilled courgette, asparagus and mozzarella roll (v)
Parmesan and Cayenne pepper cheese straws

TO START

Spiced butternut squash soup (v)
Roast pimento, sour cream, spring onion and chilli relish

Trio of organic salmon
Horseradish cream, lemon gel, beetroot relish

Salt-baked heritage beetroot (v)
Goat's curd, pomegranate dressing, toasted seeds

Twice-baked Winterdale Shaw cheddar soufflé* (v)
Romesco sauce, pumpkin seed salsa

Prawn & avocado cocktail*
Spiced Marie Rose sauce

Scorched beef, spiced tomato jam, rocket and crumbled aged feta cheese*

*(*Supplement £3 per person)*

CHILSTON PARK

HOTEL

PRIVATE DINING MENU

TO FOLLOW

Breast of Caldecott chicken

Gratin potatoes, crispy thigh, curly kale, bacon jus

Baked fillet of stone bass

Butternut squash purée, buttered greens, ras el hanout jus

Wild mushroom risotto (v)

Rocket and shaved Kelly's goat's cheese

Fillet of beef Wellington*

Fondant potatoes, green beans, caramelised shallot, thyme jus

Fillet of Atlantic halibut*

Crushed new potatoes, tenderstem broccoli, parsley cream sauce

Rump of lamb*

Champ mash, artichoke crisps, mint pesto

*(*Supplement £7 per person)*

TO FINISH

Sticky toffee pudding (v)

Butterscotch sauce, honeycomb ice cream

Caramelised lemon tart (v)

Berry sorbet

Pineapple Carpaccio (vg)

Mango sorbet, toasted coconut

Tarte Tatin* (v)

Vanilla ice cream

Profiteroles* (v)

Chocolate sauce, salted caramel cream

Lemon and vanilla cheesecake* (v)

Lemon sauce, meringue shards

*(*Supplement £3 per person)*

Hand PICKED
HOTELS

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

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.

Private Dining Wine List

Champagne and Sparkling

**Bruno Paillard Brut
Premiere Cuvée NV**

102/1109 | REIMS

Elegant, balanced
and complex.

BTL **£71**

**Belstar
Prosecco NV**

1856 | VENETO, ITALY

Light and fruity with
a subtle floral bouquet.

BTL **£39**

White Wine

**A2O
Albarino**

304 | RIAS BAIXAS, SPAIN

Bone dry, notes of white
peach and a long finish.

BTL **£52**

**Valdivieso
Sauvignon Blanc**

203 | ACONCAGUA, CHILE

Herbal and grassy with
refreshing citrus balance.

BTL **£38**

**Journey's End Weather
Station Sauvignon Blanc**

1210 | COASTAL REGION, SOUTH AFRICA

A fresh, ripe and rounded South African
Sauvignon Blanc with vibrant aromas of
lime, grapefruit, melon and apples.

BTL **£47**

**Le Coste Trebbiano di Romagna
Poderi dal Nespole**

330 | EMILIA-ROMAGNA, ITALY

Aromatic apple and peach
notes on the nose and
a dry, fresh palate.

BTL **£36**

Private Dining Wine List

Rosé Wine

Chateau de Berne Esprit
Mediterranee Rosé 
1250 | PROVENCE, FRANCE
Fragrant, crisp and
lipsmackingly refreshing.
BTL **£44**

Petit Papillon
Grenache Rosé
501 | LANGUEDOC, FRANCE
Lively and rich,
raspberries and spice.
BTL **£43**

Dessert Wine

Petit Guiraud
Sauternes
1194 | BORDEAUX, FRANCE
Incredibly fresh, flavours
of passion fruit and pineapple.
37.5CL BTL **£43**

Red Wine

Villa Saletta Raccolto
A Mano Rosso
704 | TUSCANY, ITALY
Smooth, soft,
approachable Tuscan.
BTL **£36**

Spy Valley Pinot Noir
1113 | MARLBOROUGH,
NEW ZEALAND
Silky red berry fruits
with subtle spice.
BTL **£61**

Journey's End
Single Vineyard Shiraz 
815 | STELLENBOSCH,
SOUTH AFRICA
Full concentrated juicy
fruit with a touch of vanilla.
BTL **£52**

Valdivieso Merlot
7012 | RAPEL, CHILE
Jammy plum, blackberry
and damson fruit.
BTL **£38**

Vivanco Rioja Crianza
7015 | RIOJA, SPAIN
Intense cherry red,
vanilla and spice.
BTL **£49**



VEGAN



ORGANIC