

The Milestone Hotel
& Residences



FESTIVE PRIVATE DINING
& EVENTS

FESTIVE DINING 2025

Make this Christmas more magical by celebrating at The Milestone Hotel & Residences. Whether it's an intimate family celebration or special outing with your team, we have something to suit your festive occasion. Enjoy spectacular drinks receptions with a selection of exquisite canapés or glamorous lunches and dinners in our private dining rooms. Our tailor-made festive parties make for truly magical occasions, complete with exceptional cuisine, memorable entertainment options, and thoughtful touches.

Each room tells its own story, adorned with original artwork, rich textures, and historic detail; an invitation to dine surrounded by beauty and legacy.

The Windsor Suite

Designed for refined private dinners and elegant cocktail receptions, this distinguished space features a striking chandelier, open fireplace, and butler's pantry. Flooded with natural light and fully air-conditioned, it balances heritage charm with modern comfort.

The Oratory

Once a private chapel dating back to the 1600s, The Oratory is a deeply atmospheric room ideal for intimate celebrations. Vaulted ceilings, wood panelling, and period detailing create a unique sense of intimacy and occasion.

Cheneston's Restaurant

The heart of The Milestone, Cheneston's blends rich wood panelling, graceful furnishings, and streams of natural light through original Victorian windows. A timeless backdrop for exceptional festive dining.

The Stables Bar

An inviting, eclectic space for pre and post dinner drinks, the Stables Bar is adorned with equestrian artefacts and soft, sophisticated furnishings. Christmassy cocktails curated by our team of talented mixologists are the perfect way to savour the flavours of the season.

The Park Lounge

With our extensive canapé menu offering both cold and hot selections served in our elegant Park Lounge, this is the perfect way to get into the Christmas spirit in the heart of London. With its open fireplace, plush armchairs, and views across Kensington Gardens, it's a luxurious escape from the city just beyond.

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements. Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.

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FESTIVE PARTY PACKAGES

ALL PARTIES INCLUDE THE FOLLOWING AMENITIES:

Festive decorations | Christmas crackers | Candles | Handwritten place cards | Personalised menus

£95

10 - 16 GUESTS

12:30 - 17:00

A GLASS OF CHAMPAGNE ON ARRIVAL
THREE COURSE LUNCH IN CHENESTON'S
TEA AND COFFEE TO FINISH

£125

10 - 26 GUESTS

12:30 - 17:00 | 17:30 - 22:00

A GLASS OF CHAMPAGNE ON ARRIVAL
THREE COURSE MEAL IN THE WINDSOR SUITE
EXCLUSIVE FESTIVE COCKTAIL MENU
PETITS FOURS, TEA AND COFFEE TO FINISH

£185

10 - 26 GUESTS

12:30 - 17:00 | 17:30 - 22:00

45-MINUTE DRINKS RECEPTION IN THE STABLES BAR
A GLASS OF CHAMPAGNE ON ARRIVAL
4 CANAPÉS PER PERSON
EXCLUSIVE FESTIVE COCKTAIL MENU
THREE COURSE MEAL IN THE WINDSOR SUITE
HALF BOTTLE OF WINE PER PERSON
PETITS FOURS, TEA AND COFFEE TO FINISH

£240

15 - 30 GUESTS

12:30 - 17:00 | 17:30 - 22:00

60-MINUTE DRINKS RECEPTION IN THE PARK LOUNGE
A GLASS OF CHAMPAGNE ON ARRIVAL
6 CANAPÉS PER PERSON
EXCLUSIVE FESTIVE COCKTAIL MENU
FOUR COURSE MEAL IN THE WINDSOR SUITE
HALF BOTTLE OF WINE PER PERSON
PETITS FOURS, TEA AND COFFEE
DIGESTIFS TO FINISH

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FESTIVE CANAPÉ SELECTION

£5 PER ITEM OR 6 FOR £27 | 8 FOR £32 | 10 FOR £38 | 12 FOR £45

FROM THE SEA

CURED SALMON TARTLET

Keta caviar, dill

SMOKED MACKEREL RILLETTES

Pickled cucumber, radish

MONKFISH SCAMPI

Malt vinegar tartare sauce

PRAWN TARTLET

Marie Rose, paprika

FROM THE LAND

BRAISED LAMB SHOULDER CROQUETTE

Goat's cheese, sun dried tomato

BUTTERMILK FRIED CHICKEN THIGH

Exmoor caviar

WHIPPED DUCK LIVER PARFAIT

Sour cherry, brioche

SMOKED TURKEY & STUFFING CROQUETTE

Cranberry sauce

VEGETARIAN

PEAR & ROQUEFORT TARTLET

Walnut, port

TRUFFLED CAULIFLOWER & CHEDDAR CROQUETTE

Grain mustard mayonnaise

WHIPPED GOAT'S CURD CHOUX BUN

Cranberry, hazelnut

PUMPKIN, SAGE & PINE NUT ARANCINI

Basil pesto

PLANT-BASED

CARROT & CORIANDER PAKORA

Golden raisin chutney

SALT BAKED CELERIAC & APPLE TARTLET

Mulled apple pureé

PARSNIP RÖSTI

Curried mayonnaise

SWEETCORN & SPRING ONION FRITTER

Green tomato salsa

PREMIUM FESTIVE CANAPÉ SELECTION

£9 PER ITEM

LOBSTER THERMIDOR TARTLET

Tarragon crème fraîche

PANKO CRUMBED SCALLOP

Nduja mayonnaise

CHILLI & SOY SEARED YELLOWFIN TUNA

Wasabi mayonnaise

ROASTED FILLET OF BEEF SLIDER

Truffle mayonnaise, pickled shallot

HEREFORD BEEF TARTARE TARTLET

Smoked egg yolk, horseradish

WILD MUSHROOM TARTLET

Poached quail's egg, black truffle hollandaise

FESTIVE CANAPÉ SHARING SELECTION

MACARONS

£9 PER PERSON (3 PIECES)

+ £3 PER PERSON FOR PRINTED LOGO OR MONOGRAM

Silver platters of delicate macarons with a myriad of fillings and colours to choose from

AFTERNOON TEA PASTRIES

£15/£25 PER PERSON (3/5 PIECES)

A delicate collection of our finest seasonal French cakes and pastries

CHEESE BOARD

£14 PER PERSON

Fine British cheese, preserves, crackers, nuts and fruits on boards to share

CHARCUTERIE BOARD

£16 PER PERSON

British & European cured meats, pickles, preserves, sourdough bread on boards to share

NATIVE OR ROCK OYSTERS

(£POA) INDIVIDUAL / HALF DOZEN / DOZEN

Lemon, Tabasco & pickled shallot

CAVIAR

30G EXMOOR OSCJETRA - £145

50G EXMOOR OSCJETRA - £220

50G CAVIAR HOUSE OSCJETRA - £295

Served on ice with:

Crisp potato rösti with sour cream & chive or blinis with crème fraîche

FESTIVE PRIVATE DINING MENU

1ST DECEMBER - 4TH JANUARY

TWO-COURSE £95 | THREE-COURSE £115 | FOUR-COURSE £130 | FIVE-COURSE £145

H. FORMAN & SON CURED SALMON & BARBECUED LEEK TERRINE

Nori, smoked egg yolk, lemon oil

GLAZED CONFIT BLYTHBURGH FARM FREE RANGE PORK BELLY

Pickled cucumber, aubergine, miso mayonnaise

SMOKED RATTE POTATO & BURFORD BROWN EGG YOLK RAVIOLO

Winter truffle, goat's cheese, celery

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WILD MUSHROOM & TARRAGON PARFAIT

Toasted brioche, preserved lemon

DEVONSHIRE WHITE CHICKEN LIVER PARFAIT

Toasted brioche, clementine

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ROASTED CROWN OF NORFOLK BRONZE TURKEY

Sausage meat, cranberry & chestnut stuffing, pigs in blankets, traditional roast vegetables, gravy

ROASTED FILLET OF DRY AGED HEREFORD BEEF

Braised rib croquette, mashed potato, mushroom ketchup, beef fat carrot, red wine jus

CRANBERRY & WILD RICE CRUSTED ATLANTIC SALMON

Caramelised celeriac, sprout tops, pickled kohlrabi, sauce américaine

JERUSALEM ARTICHOKE RISOTTO

Winter truffle, Baron Bigod, chestnut

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CHRISTMAS PUDDING PARFAIT

Spiced clementine, cognac reduction

GUANAJA 70% DARK CHOCOLATE TORTE

Hazelnut, Baileys ice cream

COCONUT MERINGUE ROULADE

White chocolate, passion fruit

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SELECTION OF BRITISH CHEESE

Chutney, walnuts, grapes, crackers

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PETITS FOURS

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements. Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.

FESTIVE VEGAN PRIVATE DINING MENU

1ST DECEMBER - 4TH JANUARY

TWO-COURSE £95 | THREE-COURSE £115 | FOUR-COURSE £130 | FIVE-COURSE £145

SALT BAKED CELERIAC CARPACCIO

Pickled cranberries, chestnut, sage, compressed apple

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SMOKED RATTE POTATO

Winter truffle, 'Parmesan', celery

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ROASTED TOMATO & GREEN OLIVE STUFFED ROSCOFF ONION

Ratatouille, sourdough crumb

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DARK CHOCOLATE TARTLET

Hazelnut, vanilla ice cream

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SOURDOUGH 'CHEESE' TOAST

Chutney, walnut

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