

CHENESTON'S

NEW YEAR'S EVE TASTING MENU 31ST DECEMBER 2025

CARAMELISED ONION & STOUT MUFFIN

Whipped mushroom butter

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SNACKS

Goose liver, plum, pistachio ~ gougère, Parmesan, truffle ~ tuna, smoked peanut, lime

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HERITAGE BREED AGED BEEF TARTARE

Smoked bone marrow, cured egg yolk, pickled onion, mustard, Shokupan toast

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SMOKED MERRIFIELD FARM DUCK BREAST

Pickled cucumber, hoisin, crispy ginger, crêpe

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ATLANTIC SCALLOP

Thai green curry, aged rice cracker, green coconut

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BLYTHBURGH FARM FREE-RANGE PORK FILLET

Pulled shoulder doughnut, maple cured belly, black garlic, alliums

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CROPWELL BISHOP STILTON & PEAR CUSTARD

Toasted fruitcake pain perdu

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SALTED PRETZEL ICE CREAM

Brown ale reduction

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GUANAJA 70% DARK CHOCOLATE MOUSSE

Hazelnut, burnt orange

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PETITS FOURS

£305 PER PERSON

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.

CHENESTON'S

NEW YEAR'S EVE TASTING MENU 31ST DECEMBER 2025

VEGAN

SOURDOUGH

Whipped salted 'butter'

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SNACKS

Mushroom parfait, pistachio ~ 'Parmesan' & truffle Oreo ~ Watermelon, smoked peanut, lime

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HEIRLOOM BEETROOTS

Horseradish, pickled onion, whipped 'feta', seeded cracker

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SOY CURED SALT BAKED CELERIAC

Pickled cucumber, hoisin, crispy ginger, crêpe

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KING OYSTER MUSHROOM

Thai green curry, aged rice cracker, green coconut

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CONFIT JERUSALEM ARTICHOKE

White truffle, kale, pickled mushroom, 'Parmesan'

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PARSNIP & LEEK RÖSTI

Spiced golden raisin compote, puffed wild rice

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SALTED CARAMEL ICE CREAM

Brown ale reduction

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DARK CHOCOLATE MOUSSE

Hazelnut, burnt orange

~

PETITS FOURS

£275 PER PERSON

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