

The Milestone Hotel
& Residences



SUPPER CLUB TASTING MENU

30th May 2024

CHENESTON'S RESTAURANT

We would like to wish all our guests the warmest welcome to Cheneston's which takes its name from the old English for 'Kensington'. Executive Chef, Daniel Putz, and his team are committed to using sustainable supplies wherever possible and the very best seasonal ingredients, sourced from around the British Isles for our menu. Included within the menu are favourite dishes from Beatrice Tollman, Founder & President of the Red Carnation Hotel Collection. These recipes have either been passed down in the family or discovered whilst travelling; and all have been perfected from her personal experience and expertise in the kitchen.

Homemade Flatbread

Single estate Bouchard Finlayson olive oil, Minus 8 Vinegar

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Cornish Crab

Smoked crème fraîche, Wye Valley asparagus

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Exmoor Caviar

Layered potato rösti, sour cream, chive

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Tiger Prawn

Fermented green chilli, fennel pollen

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Panko Crumbed North Atlantic Halibut

Curried mayonnaise

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Roasted Fillet of Dry Aged Hereford Beef

Beef fat carrot, smoked onions, Bordelaise jus

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Ginger Roasted Plums

Chantilly, meringue

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Roasted Pineapple

Brown sugar, rum, lime

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Petits Fours

We use only free-range eggs. If you have any special dietary restrictions or allergies, please advise a member of the service team.
A full list of allergens within each of our dishes can be obtained from your waiter.