

The Milestone Hotel
& Residences



TASTING MENU

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.

Black Treacle Soda Bread

Roasted Yeast Butter

Berkswell Cheese Tartlet

Spiced Quince, Candied Walnut

Chicken Liver Parfait

Beetroot, Port, Orange, Brioche

Lobster Ravioli

Cauliflower, Pickled Carrot, Bisque

Merryfield Farm Duck Breast

Confit Leg Dauphinoise, Chicory Marmalade, Parsnip, Madeira Jus

Or

Miso Glazed Cod

Squid Ink Linguini, Ginger, Chilli, Basil, Sauce Americain

Pistachio Bavaois

Cranberry

Guanaja 70% Dark Chocolate Fondant

Orange, Tonka Bean Ice Cream

£110 per person