

The Milestone Hotel
& Residences



DINNER 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.

Homemade Brioche Roll

Onion jam, wild garlic butter

Cured Mackerel Tartare

Cucumber, apple, smoked mackerel rilette

Native Lobster Croquette

Chilli, ginger, coriander

Dorset Crab Raviolo

Curried bisque

Braised Shoulder of Cornish Lamb Shepherd's Pie

Peas, mint, black garlic

Stuffed Saddle of Cornish Lamb

Sweetbreads, wild garlic, broad beans, lamb jus

Preserved Yorkshire Rhubarb

Buttermilk ice cream, orange meringue

Miso Caramel Parfait

Banana, peanut

Petits Fours