

The Milestone Hotel *& Residences*



VEGETARIAN 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

Salt Baked Celeriac

Raisin & Caper Purée, Chestnut, Granny Smith

Chestnut Gnocchi

Roasted Pumpkin, Pickled Cranberries, Sage, Puffed Wild Rice, Candied Pumpkin Seeds

Truffle & Parmesan Risotto

Pickled mushrooms

Pistachio Bavaois

Cranberry

Guanaja 70% Dark Chocolate Fondant

Orange, Tonka Bean Ice Cream

£95 per person