CHENESTON'S

CHRISTMAS EVE TASTING MENU 24TH DECEMBER 2025

CRANBERRY & BLACK TREACLE SODA BREAD MUFFIN

Whipped salted butter

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SNACKS

Merryfield Farm duck ham ~ Gruyère & truffle French toast ~ H. Forman & Son nori roll

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BRAISED BLYTHBURGH FARM PORK CHEEK

Smoked garlic, radish

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HAND DIVED SCALLOP

Brixham crab, Exmoor caviar

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SHOULDER OF CORNISH LAMB TORTELLINI

Lamb consommé, sand carrot, chervil

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ROASTED SADDLE OF HIGHLAND DEER

Braised shoulder faggot, celeriac, pear, grain mustard

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TIRAMISÚ ICE CREAM

Marsala, single origin espresso, Equatorial 66%

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LAPHROAIG WHISKY & ORANGE SOUFFLÉ

Marmalade ripple ice cream

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PETITS FOURS

Canelé ~ Tahitian vanilla fudge ~ blackberry pâte de fruit

£265 PER PERSON

CHENESTON'S

CHRISTMAS EVE TASTING MENU 24TH DECEMBER 2025

VEGAN MENU

SOURDOUGH

Whipped salted 'butter'

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SNACKS

Salt baked celeriac & roasted yeast ~ Truffled French toast ~ Pickled cucumber Nori roll

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BRAISED MORGHEW PARK FARM PINK FIR POTATO

Smoked garlic, radish

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BARBEQUED TEMPEH

Cavolo nero, green peppercorn

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HAND ROLLED LINGUINI

Pumpkin, sage, pine nut, pumpkin seed

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PUY LENTIL CHOUX FARCI

Celeriac, winter truffle, pear, grain mustard

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TIRAMISÚ ICE CREAM

Marsala, single origin espresso, dark chocolate

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LAPHROAIG WHISKY & ORANGE VACHERIN

Marmalade ripple ice cream

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PETITS FOURS

Coconut & date truffle ~ Warm chocolate tart ~ Blackberry pâte de fruits

£235 PER PERSON