

*The Milestone Hotel
& Residences*



FESTIVE DINING

FESTIVE DINING 2025

Make this Christmas more magical by celebrating at The Milestone Hotel & Residences. Enjoy Afternoon Tea, a Christmas lunch to remember, or join us on New Year's Eve for a spectacular dinner. Here, exceptional cuisine, warm hospitality, and artful interiors come together in a setting that reflects the soul of 19th-century London.

Each of our dining venues tells its own story, adorned with original artwork, rich textures, and historic detail; an invitation to dine surrounded by beauty and legacy.

Cheneston's Restaurant

The heart of The Milestone, Cheneston's blends rich wood panelling, graceful furnishings, and streams of natural light through original Victorian windows. A timeless backdrop for exceptional festive dining.

The Stables Bar

An inviting, eclectic space for pre and post dinner drinks, the Stables Bar is adorned with equestrian artefacts and soft, sophisticated furnishings. Christmassy cocktails curated by our team of talented mixologists are the perfect way to savour the flavours of the season.

The Park Lounge

Enjoy a festive twist on our traditional Afternoon Tea, served in our elegant Park Lounge. This space offers the warmth of a private drawing room. With its open fireplace, plush armchairs, and views across Kensington Gardens, it's a luxurious escape from the city just beyond.

Please advise a member of our service team if you have any food allergies or special dietary requirements. Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.

CONTENTS

FESTIVE AFTERNOON TEA	4
CHRISTMAS EVE	6
CHRISTMAS DAY	9
NEW YEAR'S EVE	12



FESTIVE AFTERNOON TEA

1st December 2025 - 4th January 2026

£90 Traditional | £105 With a glass of Champagne | £45 Children

Served at 1pm, 3pm and 5pm each day

A seasonal twist on the traditional afternoon tea, infused with the flavours, colours, and atmosphere of the holidays. Savour three-tiered stands of delicate finger sandwiches, warm scones with clotted cream, and a selection of seasonal pastries, all served alongside fragrant fine-leaf teas or a sparkling festive tippie.

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.

FESTIVE AFTERNOON TEA MENU

SAVOURY

TURKEY CAESAR

Lettuce, caesar dressing

PRAWN MARIE ROSE

CUCUMBER & CREAM CHEESE

EGG MAYONNAISE

Watercress

WILTSHIRE HAM

Apple & cider brandy chutney

SOMERSET BRIE & CRANBERRY QUICHE

SCONES

FRESHLY BAKED PLAIN & CRANBERRY SCONES

Dorset clotted cream, strawberry preserve, lemon curd

SWEET

MONT BLANC CHOUX BUN

CHRISTMAS PUDDING MACARON

GINGERBREAD BAVAROIS

Cranberry

PISTACHIO FINANCIER

Clementine & cardamom

YULE LOG

Guanaja dark chocolate, cherry

Please advise a member of our service team if you have any food allergies or special dietary requirements.

CHRISTMAS EVE

24th December 2025

£265 Traditional | £235 Vegan | £133 Children

Available from: 17:30 | Last sitting: 20:00

Join us on Christmas Eve for a six-course dinner in Cheneston's. Enjoy a crisp glass of complimentary Champagne on arrival, accompanied by carol singers from 17:30 to set the perfect festive ambience. Savour a delectable feast crafted with love and sprinkled with Christmas cheer, making this evening truly special.

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.

CHRISTMAS EVE TASTING MENU

CRANBERRY & BLACK TREACLE SODA BREAD MUFFIN

Whipped salted butter

~

SNACKS

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

~

BRAISED BLYTHBURGH FARM PORK CHEEK

Smoked garlic, radish

~

HAND DIVED SCALLOP

Brixham crab, Exmoor caviar

~

SHOULDER OF CORNISH LAMB TORTELLINI

Lamb consommé, sand carrot, chervil

~

ROASTED SADDLE OF HIGHLAND DEER

Braised shoulder faggot, celeriac, pear, grain mustard

~

TIRAMISÚ ICE CREAM

Marsala, single origin espresso, Equatorial 66%

~

LAPHROAIG WHISKY & ORANGE SOUFFLÉ

Marmalade ripple ice cream

~

PETITS FOURS

Canelé ~ Tahitian vanilla fudge ~ blackberry pâte de fruit

Please advise a member of our service team if you have any food allergies or special dietary requirements.

CHRISTMAS EVE VEGAN TASTING MENU

SOURDOUGH

Whipped salted 'butter'

~

SNACKS

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

~

BRAISED MORGHEW PARK FARM PINK FIR POTATO

Smoked garlic, radish

~

BARBEQUED TEMPEH

Cavolo nero, green peppercorn

~

HAND ROLLED LINGUINI

Pumpkin, sage, pine nut, pumpkin seed

~

PUY LENTIL CHOUX FARCI

Celeriac, winter truffle, pear, grain mustard

~

TIRAMISÚ ICE CREAM

Marsala, single origin espresso, dark chocolate

~

LAPHROAIG WHISKY & ORANGE VACHERIN

Marmalade ripple ice cream

~

PETITS FOURS

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

Please advise a member of our service team if you have any food allergies or special dietary requirements.

CHRISTMAS DAY

25th December 2025

£335 Traditional | £305 Vegan | £168 Children

Available from: 12:00 | Last sitting: 20:00

The star of the show, the ultimate five-course feast to be enjoyed for either lunch or dinner. Christmas Day at the Milestone promises to be one to remember. Dine in style, sipping a glass of complimentary Champagne on arrival, delighting in the dulcet tones of a live harpist throughout the day, and a visit from a very special guest at your table with personalised gifts from us.

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.

CHRISTMAS DAY MENU

SELECTION OF HOMEMADE BREADS (V)

Cultured English butter

~

SALT BAKED CELERIAC PAIN PERDU (V)

Winter truffle, roasted apple, yeast

~

MERRIFIELD FARM DUCK LIVER PARFAIT

Winter leaves, clementine, port

SELLES-SUR-CHER GOAT'S CHEESE & POTATO MOUSSE (V)

Candied pecan, pickled golden raisin, red onion

H. FORMAN & SON ROYAL FILLET

Hot smoked rillette, nori, bergamot, avocado, radish

~

POACHED NATIVE LOBSTER

Beef fat Rösti, tarragon

WILD MUSHROOM TARTLET (V)

Quail's egg, chive

~

ROASTED CROWN OF NORFOLK BRONZE TURKEY

Sausage meat, cranberry & chestnut stuffed leg, pigs in blankets, traditional roast vegetables, gravy

CONFIT NORTH SEA HALIBUT

Scallop & prawn mousse, cavolo nero, caviar, Champagne velouté

ROASTED FILLET OF DRY AGED HEREFORD BEEF

Fondant potato, braised feather blade, celeriac, grain mustard, truffled red wine jus

BARBECUED LEEK, SMOKED RICOTTA & WALNUT TART (V)

Baby leek, roasted sprout tops, pickled walnut ketchup

~

CRANBERRY SORBET (V)

Clementine custard, pain d'épices

~

GUANAJA 70% DARK CHOCOLATE BASQUE CHEESECAKE (V)

Raspberry sorbet, crystalised pistachios

THE MILESTONE CHRISTMAS PUDDING (V)

Brandy custard

TOASTED COCONUT ENTREMET (V)

Passion fruit, mango, white chocolate

~

PETITS FOURS (V)

(V) Vegetarian

Please advise a member of our service team if you have any food allergies or special dietary requirements.

CHRISTMAS DAY VEGAN MENU

SELECTION OF HOMEMADE BREADS

Cultured English 'butter'

~

SALT BAKED CELERIAC

Winter truffle, roasted apple, yeast

~

MORGHEW PARK FARM PINK FIR POTATO MOUSSE

Candied pecan, pickled golden raisin, red onion

~

WILD MUSHROOM ARANCINI

Truffle, chive

~

BARBECUED LEEK, SMOKED RICOTTA & WALNUT TART

Baby leek, roasted sprout tops, pickled walnut ketchup

~

CRANBERRY SORBET

Clementine, ginger

~

THE MILESTONE CHRISTMAS PUDDING

Brandy custard

~

PETITS FOURS

Please advise a member of our service team if you have any food allergies or special dietary requirements.

NEW YEAR'S EVE

31st December 2025

£305 Traditional | £255 Vegan | £153 Children

Available from: 17:30 | Last sitting: 20:00

Complimentary Champagne flowing in the Park Lounge, live music and fabulous cocktails in the Stables Bar, and unforgettable seven-course feast in Cheneston's - everything you need to ring in the most glamorous night of the year in the Royal Borough. Join us in the count down to midnight in true Milestone style. As the clock strikes twelve, raise your glass to new beginnings and a night to remember.

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.

NEW YEAR'S EVE TASTING MENU

CARAMELISED ONION & STOUT MUFFIN

Whipped mushroom butter

~

SNACKS

Goose liver, plum, pistachio ~ gougère, Parmesan, truffle ~ tuna, smoked peanut, lime

~

HERITAGE BREED AGED BEEF TARTARE

Smoked bone marrow, cured egg yolk, pickled onion, mustard, Shokupan toast

~

SMOKED MERRIFIELD FARM DUCK BREAST

Pickled cucumber, hoisin, crispy ginger, crêpe

~

ATLANTIC SCALLOP

Thai green curry, aged rice cracker, green coconut

~

BLYTHBURGH FARM FREE-RANGE PORK FILLET

Pulled shoulder doughnut, maple cured belly, black garlic, alliums

~

CROPWELL BISHOP STILTON & PEAR CUSTARD

Toasted fruitcake pain perdu

~

SALTED PRETZEL ICE CREAM

Brown ale reduction

~

GUANAJA 70% DARK CHOCOLATE MOUSSE

Hazelnut, burnt orange

~

PETITS FOURS

Please advise a member of our service team if you have any food allergies or special dietary requirements.

NEW YEAR'S EVE VEGAN TASTING MENU

SOURDOUGH

Whipped salted 'butter'

~

SNACKS

Mushroom parfait, pistachio ~ 'Parmesan' & truffle Oreo ~ Watermelon, smoked peanut, lime

~

HEIRLOOM BEETROOTS

Horseradish, pickled onion, whipped 'feta', seeded cracker

~

SOY CURED SALT BAKED CELERIAC

Pickled cucumber, hoisin, crispy ginger, crêpe

~

KING OYSTER MUSHROOM

Thai green curry, aged rice cracker, green coconut

~

CONFIT JERUSALEM ARTICHOKE

White truffle, kale, pickled mushroom, 'Parmesan'

~

PARSNIP & LEEK RÖSTI

Spiced golden raisin compote, puffed wild rice

~

SALTED CARAMEL ICE CREAM

Brown ale reduction

~

DARK CHOCOLATE MOUSSE

Hazelnut, burnt orange

~

PETITS FOURS

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