



AT CHENESTON'S

VEGAN FESTIVE PRIVATE DINING MENU

30th November 2024 - 3rd January 2025

ROSEMARY & BLACK OLIVE FOCACCIA
Bouchard Finlayson olive oil

ROSCOFF ONION TARTE TATIN
Smoked cream cheese, winter truffle



JERUSALEM ARTICHOKE & CHESTNUT VELOUTÉ
Thyme honey, leek oil

SQUASH, SAGE & CRANBERRY WELLINGTON
Wild mushroom, vegan feta, pecan

GINGERBREAD STICKY TOFFEE PUDDING
Stem ginger ice cream



WHIPPED FETA
Sour cranberry, walnut & wild rice granola

SELECTION OF FINE TEAS, COFFEE, HOMEMADE PETITS FOURS



TWO-COURSE £90 | THREE-COURSE £110 | FOUR-COURSE £125 | FIVE-COURSE £140

If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.