

The Milestone Hotel
& Residences



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

Braised Calcot Onions

Smoked potato, English Pecorino

Yellowfin Tuna Tartare

Sesame, radish, wasabi & lime ponzu dressing

Wild Garlic Pappardelle

Morels, broad beans, English feta

Roasted Canon of Cornish Lamb

Yoghurt, black garlic, mint, baby gem, braised shoulder croquette

Or

Skrei Cod

Rainbow chard, romanesco, trombetta courgette, pickled golden turnip

White Chocolate & Elderflower Bavarois

Poached Yorkshire rhubarb

Caramel Custard Tart

Tahini ice cream, kumquat, sesame

£110 per person