

*The Milestone Hotel*  
*& Residences*



# SUPPER CLUB TASTING MENU

28th March 2024

## 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.

### Homemade Brioche Roll

*Onion jam, wild garlic butter*

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### Cured Mackerel Tartare

*Cucumber, apple, smoked mackerel rilette*

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### Native Lobster Croquette

*Chilli, ginger, coriander*

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### Dorset Crab Raviolo

*Curried bisque*

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### Braised Shoulder of Cornish Lamb Shepherd's Pie

*Peas, mint, black garlic*

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### Stuffed Saddle of Cornish Lamb

*Sweetbreads, wild garlic, broad beans, lamb jus*

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### Preserved Yorkshire Rhubarb

*Buttermilk ice cream, orange meringue*

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### Miso Caramel Parfait

*Banana, peanut*

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### Petits Fours

*We use only free-range eggs. 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.*