

# The Milestone Hotel & Residences



## PRE-THEATRE 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.

### STARTERS

#### H Forman & Son London Cure Smoked Salmon

*Pickled cucumber, dill, Keta caviar, rye crumb*

#### Mrs T's Chicken Noodle Soup

*Mini chicken & pancetta pies*

#### Smoked Chicken & Chorizo Ravioli

*Pea, wild garlic, pine nuts*

#### Heritage Carrot 'Pasta'

*Blood orange, ginger, cardamom, minus 8*

### MAINS

#### Dry Aged Rib Eye Steak

*Hand cut chips, watercress, caramelised onion & wild garlic butter  
(£10 supplement)*

#### Mrs T's Chicken & Bacon Pot Pie

*Mashed Potato*

#### Skrei Cod

*Rainbow chard, romanesco, trombetta courgette, pickled golden turnip*

#### Black Olive Gnocchi

*Niçoise*

### DESSERTS

#### Mrs T's Baked Vanilla Cheesecake

*Seasonal Fruit Compote*

#### Gariguettes Strawberry Opera Cake

*Pistachio*

#### Mrs T's Honeycomb Ice Cream

*Honeycomb crumb*

Two-courses £65

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Three-courses £75

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. Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.

 Denotes a favourite signature dish of Mrs T, our Founder and President.  Vegetarian |  Vegan