

*The Milestone Hotel  
& Residences*



# VEGETARIAN 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*

\*\*\*\*\*

### **Wye Valley Asparagus**

*Puff pastry, sheep's curd, truffled St Ewes yolk*

\*\*\*\*\*

### **Heritage Carrot 'Pasta'**

*Blood orange, ginger, cardamom, minus 8*

\*\*\*\*\*

### **Wild Garlic Pappardelle**

*Morels, broad beans, English feta*

\*\*\*\*\*

### **Black Olive Gnocchi**

*Niçoise*

\*\*\*\*\*

### **Poached Yorkshire Rhubarb**

*White chocolate*

\*\*\*\*\*

### **Caramel Custard Tart**

*Tahini ice cream, kumquat, sesame*

**£95 per person**

*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.*