

The Milestone Hotel
& Residences

FESTIVITIES AT THE MILESTONE

Make this Winter even more magical by celebrating at The Milestone Hotel & Residences. Whether it's an intimate dinner for two or a family celebration, we have something to suit your festive occasion. Enjoy Thanksgiving Dinner, Afternoon Tea, a Christmas lunch to remember or join us on New Year's Eve for a spectacular feast.

Steeped in heritage and styled with quiet opulence, this historic building houses exceptional cuisine, warm hospitality, and artful interiors in a luxurious setting that reflects the soul of 19th-century London.

At The Milestone Hotel, we celebrate the best of British gastronomy, balanced with seasonal creativity. Executive Chef Sam Saunders presents menus rooted in classic British fare, elevated with modern touches and the finest local produce.



THE CHENESTON'S RESTAURANT

Cheneston's, named after the early spelling of Kensington, embodies refined fine dining with a touch of British culinary heritage. The moment you enter, immerse yourself in a world of Victorian charm.

The heart of The Milestone, Cheneston's blends rich wood panelling, graceful furnishings, and streams of natural light through original Victorian windows. A timeless backdrop for exceptional festive lunches and dinners.



THE PARK LOUNGE

Enjoy a festive twist on our traditional Afternoon Tea, served in our elegant Park Lounge. This space offers the warmth of a private drawing room. With its open fireplace, sumptuous armchairs, and views across Kensington Gardens, it's a luxurious escape from the city just beyond.

The views of Kensington Gardens and its quintessential English design featuring antique books and original artworks create the ambience of an escape to the country, making it hard to believe you are in the heart of the capital.



THE STABLES BAR

An inviting, eclectic space for pre and post dinner drinks, the Stables Bar is adorned with equestrian artefacts and soft, sophisticated furnishings. The bright and airy Conservatory on one side of the bar, combined with the atmospheric Hideaway, creates an exclusive and intimate setting for smaller private events.

Christmassy cocktails curated by our team of talented mixologists and exquisite canapés showcasing the best seasonal ingredients are the perfect way to savour the flavours of the season.

CONTENTS

THANKSGIVING DINNER	6 - 8
FESTIVE AFTERNOON TEA	9, 10
CHRISTMAS EVE	11 - 15
CHRISTMAS DAY	16 - 18
NEW YEAR'S EVE	19 - 23
PRIVATE DINING	24
ROOMS, SUITES & RESIDENCES	25



THANKSGIVING

26th November 2026

£165 Traditional | £150 Vegan

Available from: 17:30 | Last sitting: 20:00

Begin your Thanksgiving celebration with a complimentary glass of chilled Champagne on arrival, followed by a spectacular seasonal menu showcasing festive favourites. Indulge in jalapeño & Monterey Jack cornbread, pimento cheese croquettes, and traditional Norfolk Bronze turkey served with all the trimmings. A carefully crafted vegan menu is also available, ensuring every guest can enjoy the occasion.

For those seeking a more intimate celebration, our elegant private dining rooms provide an exclusive setting for family and friends to gather in comfort and style. For groups of between 9 and 12 guests, the beautifully appointed Windsor Suite offers the perfect private space to create memorable moments and celebrate together in complete privacy.

Prices include VAT at the current standard rate. A discretionary service charge of 15% will be added to your final bill.
Please advise a member of our service team if you have any food allergies or special dietary requirements.

THANKSGIVING DINNER

JALAPEÑO & MONTEREY JACK CORNBREAD (V)

Scallion whipped cultured butter

~

PIMENTO CHEESE CROQUETTE (V)

Espelette pepper, soft herb mayonnaise

~

BARBECUED FREE-RANGE PORK BELLY

Sweet corn, mustard, slaw

BAKED YUKON GOLD POTATO SOUP (V)

Puffed potato, sour cream, chive

POACHED & SMOKED SALMON

Green bean & shallot salad, green goddess dressing

~

ROASTED CROWN OF NORFOLK BRONZE TURKEY

Cranberry & sourdough stuffing, sweet potato, greens, roast potatoes, gravy

NORTH SEA HALIBUT

Maryland crab & lobster cake, bisque, tenderstem broccoli, caviar

ROASTED SQUASH & CHESTNUT PIE (V)

Collard greens & wild mushroom casserole

~

PUMPKIN CHEESECAKE (V)

Maple pecan ice cream, cranberry

CARAMELISED APPLE PIE (VG)

Applejack ice cream

(V) Vegetarian | (VG) Vegan

THANKSGIVING DINNER
VEGAN MENU

CORNBREAD

Scallion whipped ‘butter’

~

CAULIFLOWER & TRUFFLE CROQUETTE

Truffle mayonnaise

~

BAKED YUKON GOLD POTATO SOUP

Puffed potato, vegan cream cheese, chive

~

ROASTED SQUASH & CHESTNUT PITHIVIER

Cranberry & sourdough stuffing, sweet potato, greens, roast potatoes, gravy

~

CARAMELISED APPLE PIE

Vanilla ice cream



FESTIVE AFTERNOON TEA

30th November 2026 - 4th January 2027

£90 Traditional | £105 with Champagne | £45 Children

Vegetarian, vegan, gluten free, halal menus available

Served at 1pm, 3pm and 5pm each day

A seasonal twist on the traditional afternoon tea, savour beautifully presented three-tiered stands of delicate finger sandwiches, freshly baked warm scones served with clotted cream and preserves, and an array of handcrafted seasonal pastries inspired by the the festive season.

Complement your experience with a selection of fragrant fine-leaf teas, expertly brewed coffees, or elevate the occasion with a sparkling festive tipple. From the first savoury bite to the final sweet treat, every element is designed to capture the magic and indulgence of Christmas in London.

Whether gathering with friends, celebrating with family, or treating someone special, our Festive Afternoon Tea offers the perfect opportunity to relax and reconnect with loved ones.

Prices include VAT at the current standard rate. A discretionary service charge of 15% will be added to your final bill.
Please advise a member of our service team if you have any food allergies or special dietary requirements.

FESTIVE AFTERNOON TEA

FINGER SANDWICHES

TURKEY & SAGE STUFFING MAYONNAISE

Toasted pecan

CRAYFISH & PRAWN MARIE ROSE TARTLET

Smoked paprika

WHIPPED GOAT'S CURD

Clementine & cranberry chutney

ENGLISH CUCUMBER

Cream cheese, lemon

WILTSHIRE CURED HAM

Violette mustard mayonnaise, watercress

FREE-RANGE EGG MAYONNAISE

Spring onion, mustard cress

SCONES

FRESHLY BAKED PLAIN & CRANBERRY SCONES

Cream, jam, lemon curd

PÂTISSERIE

PISTACHIO & CRANBERRY MACARON

MILLOT 74% DARK CHOCOLATE & CHERRY DÉLICE

CINNAMON & CARAMELISED PEAR CHOUX

SPICED CLEMENTINE & ALMOND TART

TONKA BEAN & CARAMEL LAYER CAKE



CHRISTMAS EVE IN THE HIDEAWAY

24th December 2026

Available to book from 2pm

Celebrate Christmas Eve in the warmth and exclusivity of The Hideaway, our intimate space located beside The Stables Bar. Rich dark wood panelling, soft candlelight and a welcoming atmosphere create the perfect setting for a cosy festive gathering.

If you're looking for a relaxed retreat or a private space to enjoy the magic of Christmas Eve, The Hideaway offers an elegant yet unique experience. Designed for creating memorable moments, it provides a charming setting in which to unwind, raise a glass and enjoy the spirit of the season.

Choose from our specially curated Christmas Eve packages on the following page and make The Hideaway your home for the evening.

Prices include VAT at the current standard rate.
Please advise a member of our service team if you have any food allergies or special dietary requirements.

CHRISTMAS EVE IN THE HIDEAWAY

24th December 2026

Available to book from 2pm for between 6 and 10 guests

ADD UP TO TWO CHILDREN TO YOUR GROUP FOR A SUPPLEMENT OF £100

INCLUDES HOT CHOCOLATE WITH WHIPPED CREAM, SOFT DRINKS, PRINCE & PRINCESS AFTERNOON TEA, THE OPTION TO WATCH FESTIVE MOVIES ON THE TV IN THE ROOM & BOARD GAMES

£1000

EXCLUSIVE USE OF THE ROOM FOR 2 HOURS

TWO BOTTLES OF LANSON CHAMPAGNE
Opened with Sabrage

WELCOME CANAPÉS & SNACKS FOR THE TABLE
Tempura lobster
Braised beef & horseradish croquette
Parmesan & truffle gougère
Salt & vinegar popcorn
Skin-on fries

CHEESE & CHARCUTERIE BOARD
Fine British cheese and cured meats with pickles, preserves and crackers

BEERS
Ten bottles, your choice from our menu

A ROUND OF COCKTAILS
Your choice from our menu

MINI MINCE PIES & BAILEYS TO FINISH

£3000

EXCLUSIVE USE OF THE ROOM FOR YOUR CHOSEN FOUR-HOUR PERIOD BETWEEN 2PM AND 11PM

TWO BOTTLES OF BOLLINGER SPECIAL CUVÉE
Opened with Sabrage

WELCOME CANAPÉS & SNACKS FOR THE TABLE
Tempura lobster
Braised beef & horseradish croquette
Parmesan & truffle gougère
Black truffle & Parmesan arancini
Soy cured salmon, pickled ginger, wasabi, puffed rice cracker
Braised lamb shoulder, goat's cheese & olive dumpling

EXMOOR OSCIETRA CAVIAR OR NATIVE/ROCK OYSTERS
Caviar served with crisp potato Rösti, chive, sour cream
Oysters dressed with lemon, Tabasco & pickled shallot

SHARING PLATES
Padron peppers with smoked Maldon sea salt
Bobotie spring rolls
Salt & vinegar popcorn

ONE SIGNATURE PLATE PER PERSON
Your choice from our menu

SKIN-ON FRIES OR TRUFFLE & PARMESAN FRIES

BEERS
Twenty bottles, your choice from our menu

A ROUND OF COCKTAILS
Your choice from our menu

MINI MINCE PIES & BAILEYS TO FINISH



CHRISTMAS EVE IN THE PARK LOUNGE

24th December 2026

£90 Traditional | £105 with Champagne | £45 Children

Vegetarian, vegan, gluten free, halal menus available

Served at 1pm, 3pm, 5pm and 7pm

Additional 7pm sitting added for this day only

For those seeking a more relaxed way to celebrate Christmas Eve, our Festive Afternoon Tea offers the perfect alternative to a traditional evening meal. Indulge in a selection of seasonal sweet and savoury delights, accompanied by the enchanting sounds of live carol singers and the warmth of a truly festive atmosphere.

Ideal for families and guests of all ages, it's a wonderful opportunity for children to enjoy the excitement and magic of Christmas.

Our new evening sitting commencing at 7pm is the perfect way to create cherished memories with your family before the big day.

Prices include VAT at the current standard rate. A discretionary service charge of 15% will be added to your final bill.
Please advise a member of our service team if you have any food allergies or special dietary requirements.



CHRISTMAS EVE AT CHENESTON'S

24th December 2026

À La Carte

Available from: 17:30 | Last sitting: 20:30

Join us on Christmas Eve and celebrate the start of the festive season in the elegant surroundings of The Cheneston's Restaurant. Enjoy our seasonal à la carte menu, featuring beautifully crafted dishes made with the finest ingredients, combined with the sound of traditional carol singers creating a warm and festive atmosphere, it's the perfect setting to gather with family and friends and begin your Christmas celebrations.

The menu on the night will consist of five starters, five main courses with sides and five desserts to choose from, plus the addition of our exclusive Christmas Eve Specials. The full à la carte menu is currently being finalised, and will be published shortly.

Prices include VAT at the current standard rate. A discretionary service charge of 15% will be added to your final bill.
Please advise a member of our service team if you have any food allergies or special dietary requirements.

CHRISTMAS EVE AT CHENESTON'S

Specials offered in addition to an extensive À La Carte menu which will be published shortly.

CRANBERRY MILESTONE SOURDOUGH

Whipped Stilton butter

~

SNACKS

Tempura lobster

Braised beef & horseradish croquette

Parmesan & truffle gougère

~

SCOTTISH CEP AGNOLOTTI

Duck liver, Parmesan, pickled squash

~

ROASTED SADDLE OF HIGHLAND DEER

Parsnip, Nashi pear, sour cherry, red wine jus

~

CLEMENTINE CUSTARD TART

Ricotta & lemon thyme sorbet

~

PETITS FOURS

Canelé



CHRISTMAS DAY

25th December 2026

£325 Traditional | £305 Vegan | £163 Children

Available from: 12:00 | Last sitting: 20:00

Christmas Day at The Milestone promises to be an unforgettable occasion. Begin your experience with a complimentary glass of Champagne on arrival before settling into the charm of our beautifully decorated dining room and enjoying a live harpist between 1pm and 7pm.

Indulge in a showstopping six-course menu showcasing the finest seasonal ingredients, expertly prepared by our talented chefs and accompanied by impeccable service throughout. As the festivities unfold, a very special guest will visit your table, delighting your party with personalised gifts and adding an extra touch of Christmas magic to the day.

For those seeking a more intimate celebration, we invite you to reserve our exclusive Windsor Suite for private dining. This elegant space offers the perfect setting to enjoy the festivities in complete comfort and privacy, creating a truly bespoke Christmas Day experience for between nine and twelve guests.

Prices include VAT at the current standard rate. A discretionary service charge of 15% will be added to your final bill. Please advise a member of our service team if you have any food allergies or special dietary requirements.

CHRISTMAS DAY MENU

MILESTONE SOURDOUGH
Douglas fir butter

AMUSE-BOUCHE

BARBECUED SALT BAKED CELERIAC (VG)
Winter truffle, roasted apple, yeast

STARTERS

SMOKED MERRIFIELD FARM DUCK BREAST
Winter leaves, clementine, beetroot, port

COLSTON BASSET STILTON (V)
Cox apple, walnut, celery

H. FORMAN'S & SON SALMON ROYALE FILLET
Cucumber, lemon, sesame, crème fraîche

INTERMEDIATE

NATIVE LOBSTER
Beef fat Rösti, tarragon

CEP & TRUFFLE CUSTARD (V)
Cep compote, fresh winter truffle

MAIN COURSES

ROASTED CROWN OF NORFOLK BRONZE TURKEY
Sausage meat, cranberry & chestnut stuffed leg, 'pigs in blankets', traditional roast vegetables, gravy

POACHED NORTH SEA HALIBUT
Scallop, brassicas, Oscietra caviar, Lanson Champagne velouté

ROASTED FILLET OF DRY-AGED BEEF
Braised shin raviolo, mashed potato, shallot, red wine jus

BUTTERNUT SQUASH, GOAT'S CHEESE & SWISS CHARD PIE (V, VGO)
Pickled walnut, leek, chervil

PALATE CLEANSER

CRANBERRY SORBET (VG)
Ginger custard, cranberry tuile

DESSERTS

SINGLE-ORIGIN CHOCOLATE MOUSSE (V)
Chocolate aero, mint ice cream

THE MILESTONE CHRISTMAS PUDDING (VGO)
Spiced clementine custard, brandy

COCONUT & MANGO ALASKA (V)
Mango roll cake, coconut sorbet, mango & lime compote

TO FINISH

PETITS FOURS

(V) Vegetarian | (VG) Vegan | (VGO) Vegan Option Available

CHRISTMAS DAY
VEGAN MENU

MILESTONE SOURDOUGH
Douglas fir butter

~

BARBECUED SALT BAKED CELERIAC
Winter truffle, roasted apple, yeast

~

DOUBLE-BAKED YUKON GOLD POTATO
Black truffle, scallion, smoked onion jam, potato velouté

~

CEP & TRUFFLE CUSTARD
Cep compote, fresh winter truffle

~

BUTTERNUT SQUASH & SWISS CHARD PIE
Pickled walnut, leek, chervil

~

CRANBERRY SORBET
Ginger, cranberry tuille

~

THE MILESTONE CHRISTMAS PUDDING
Spiced clementine custard, brandy

~

PETITS FOURS



NEW YEAR'S EVE AT THE STABLES BAR

31st December 2026

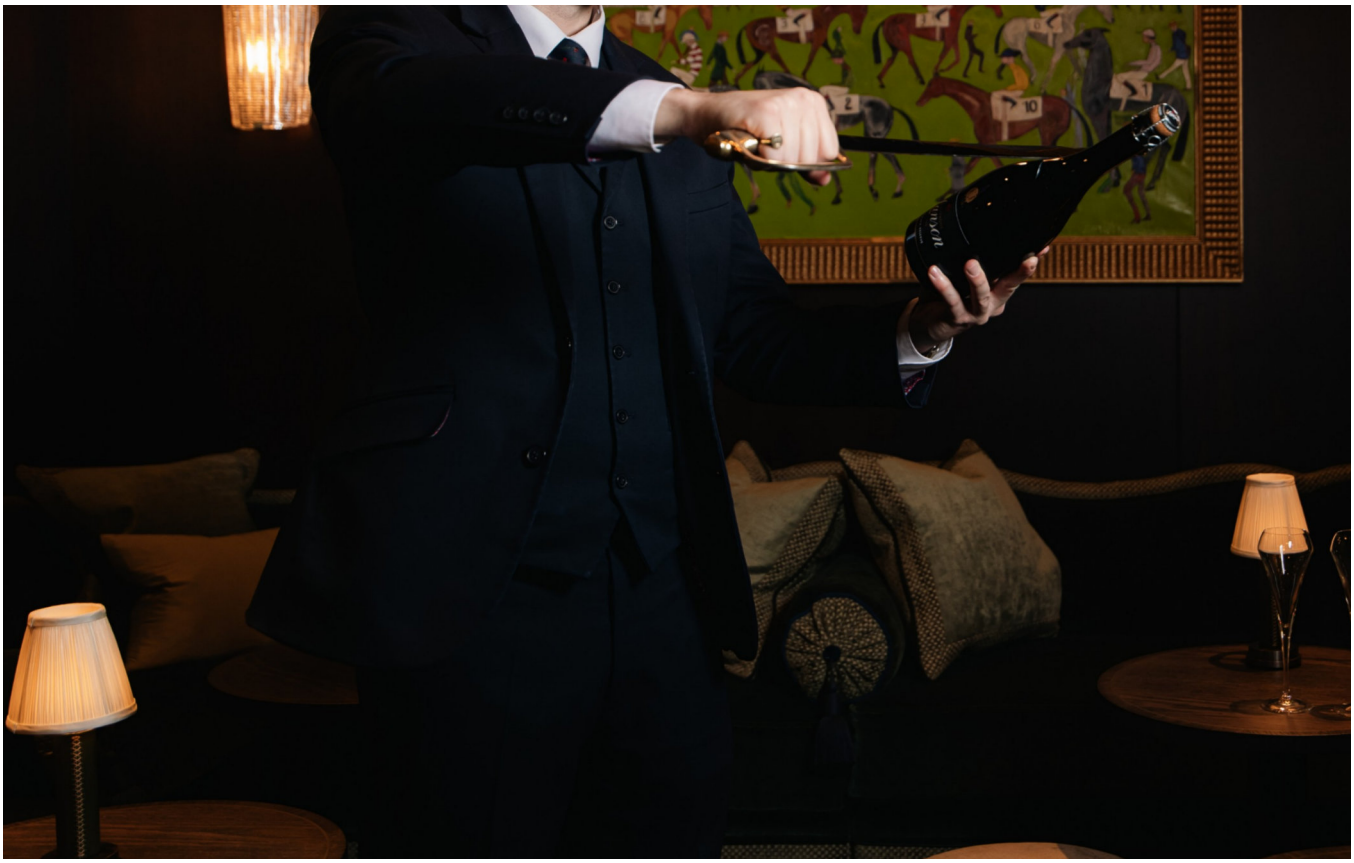
Available from 12:30 until late

Celebrate New Year's Eve at The Stables Bar and enjoy an evening of expertly crafted cocktails, fine wines and exceptional hospitality, perfect for celebrating with family and friends. Whether you're starting festivities before heading out for further celebrations or planning to spend the night with us, The Stables Bar offers the perfect place to relax and welcome the year ahead in great company.

If you're not looking for a full sit-down meal, a selection of lighter bar food and sharing options will be available, allowing you to dine at your own pace while enjoying the atmosphere.

From 7:30pm, a live guitarist will provide the soundtrack to your evening, creating the perfect ambience as the countdown to midnight begins. As the clock strikes twelve, raise a glass with a complimentary round of Champagne and join us in toasting the New Year.

Prices include VAT at the current standard rate. A discretionary service charge of 15% will be added to your final bill.
Please advise a member of our service team if you have any food allergies or special dietary requirements.



NEW YEAR'S EVE IN THE HIDEAWAY

31st December 2026

Available to book from 7pm

A relaxed retreat away from the crowds in a private space for intimate celebrations with friends and family, The Hideaway offers an elegant and distinctive New Year's Eve experience.

Designed for creating memorable moments, this private room provides a charming setting in which to unwind, raise a glass and welcome the year ahead in style.

Choose from our specially curated New Year's Eve packages on the following page and make The Hideaway your home for the evening as you celebrate the start of a new year.

Prices include VAT at the current standard rate.
Please advise a member of our service team if you have any food allergies or special dietary requirements.

NEW YEAR'S EVE IN THE HIDEAWAY

31st December 2026

Available to book from 7pm for between 6 and 10 guests

ADD UP TO TWO CHILDREN TO YOUR GROUP FOR A SUPPLEMENT OF £100

INCLUDES FESTIVE MOCKTAILS, SOFT DRINKS & PRINCE & PRINCESS AFTERNOON TEA

£2000

EXCLUSIVE USE OF THE ROOM FOR 3 HOURS

TWO BOTTLES OF LANSON CHAMPAGNE
Opened with Sabrage

WELCOME CANAPÉS & SNACKS FOR THE TABLE
Smoked pork belly, corn, crackling
Truffle croque-monsieur
Tuna, wasabi, lotus
Salt & vinegar popcorn
Skin-on fries

CHEESE & CHARCUTERIE BOARD
Fine British cheese and cured meats with pickles, preserves and crackers

BEERS
Ten bottles, your choice from our menu

A ROUND OF COCKTAILS
Your choice from our menu

CHAMPAGNE TOAST AT MIDNIGHT

£3000

EXCLUSIVE USE OF THE ROOM BETWEEN 7PM & 1AM

TWO BOTTLES OF BOLLINGER SPECIAL CUVÉE
Opened with Sabrage

WELCOME CANAPÉS & SNACKS FOR THE TABLE
Smoked pork belly, corn, crackling
Truffle croque-monsieur
Tuna, wasabi, lotus
Black truffle & Parmesan arancini
Soy cured salmon, pickled ginger, wasabi, puffed rice cracker
Braised lamb shoulder, goat's cheese & olive dumpling

EXMOOR OSCIETRA CAVIAR OR NATIVE/ROCK OYSTERS
Caviar served with crisp potato Rösti, chive, sour cream
Oysters dressed with lemon, Tabasco & pickled shallot

SHARING PLATES
Padron peppers with smoked Maldon sea salt
Bobotie spring rolls
Salt & vinegar popcorn

ONE SIGNATURE PLATE PER PERSON
Your choice from our menu

SKIN-ON FRIES OR TRUFFLE & PARMESAN FRIES

BEERS
Twenty bottles, your choice from our menu

A ROUND OF COCKTAILS
Your choice from our menu

CHAMPAGNE TOAST AT MIDNIGHT



NEW YEAR'S EVE AT CHENESTON'S

31st December 2026

À La Carte

Available from: 17:30 | Last sitting: 20:30

Celebrate New Year's Eve at The Cheneston's Restaurant and welcome the year ahead in style. Enjoy our seasonal à la carte menu, showcasing the finest British ingredients and expertly crafted dishes, as you dine in a warm and sophisticated atmosphere.

The menu on the night will consist of five starters, five main courses with sides and five desserts to choose from, plus the addition of some exclusive New Year's Eve Specials. Our à la carte menu is currently being finalised, and will be published shortly.

For a more exclusive experience, you are invited to reserve our Windsor Suite for private dining, available for groups of nine to twelve people.

Prices include VAT at the current standard rate. A discretionary service charge of 15% will be added to your final bill. Please advise a member of our service team if you have any food allergies or special dietary requirements.

NEW YEAR'S EVE AT CHENESTON'S

Specials offered in addition to an extensive À La Carte menu which will be published shortly.

MILESTONE SOURDOUGH

Whipped cultured butter

~

SNACKS

Smoked pork belly, corn, crackling

Truffle croque-monsieur

Tuna, wasabi, lotus

~

NATIVE LOBSTER & TIGER PRAWN RAVIOLO

Thai spinach velouté, coconut, coriander,

~

DRY-AGED FILLET OF BEEF

Smoked mashed potato, alliums, sauce bordelaise

~

TIRAMISÚ

Mascarpone, espresso, dark chocolate, pistachio

~

PETITS FOURS



PRIVATE DINING

All of our beautiful dining venues, including The Cheneston's Restaurant, The Oratory, The Windsor Suite, The Park Lounge, The Conservatory and The Hideaway, are available to book throughout the festive season for a variety of private celebrations and gatherings.

Whether you're planning a stylish cocktail reception, a traditional family lunch, an intimate dinner, a spectacular wedding, or a delightful afternoon tea party to celebrate a bridal shower, baby shower, anniversary or engagement, our versatile spaces provide the perfect setting for every occasion.

Our experienced events team will work closely with you to tailor every detail, ensuring a truly memorable experience for you and your guests. With exceptional service, award-winning hospitality and a warm festive atmosphere, The Milestone Hotel offers a unique and charming setting for celebrating life's special moments.

For private dining menus, venue information and further details, please request a copy of our dedicated Festive Private Dining Brochure or email our events team at meetms@milestonehotel.com.



EXTEND YOUR CELEBRATION

Make this festive season truly unforgettable with a luxurious stay in the heart of London. From the moment you book, our dedicated Guest Services team ensures your experience is filled with thoughtful touches, including personalised gifts to make your stay extra special.

Whether you're planning a Christmas getaway, a New Year's celebration or a winter break to discover world-class shopping and spectacular performances with the Royal Albert Hall on our doorstep, our expert Concierge team is on hand to curate your perfect festive itinerary.

After a day of seasonal city adventures, retreat to the Milestone Hotel and relax, creating cherished memories with loved ones throughout the most wonderful time of the year.

With elegant rooms, spacious suites and fully serviced residences to suit every traveller, we have something for everyone, including our dedicated Family Suite, thoughtfully designed around younger guests, creating a magical stay for children and parents alike.

Let us take care of every detail, so you can simply relax, explore, and enjoy the wonder of London's festive season.

The Milestone Hotel
& Residences