TheAilestoneHotel & 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

\* \* \* \* \*

Berkswell Cheese Tartlet Spiced Quince, Candied Walnut

\* \* \* \* \*

**Chicken Liver Parfait** Beetroot, Port, Orange, Brioche

\* \* \* \* \*

**Lobster Ravioli** Cauliflower, Pickled Carrot, Bisque

\* \* \* \* \*

Merryfield Farm Duck Breast

Confit Leg Dauphinoise, Chicory Marmalade, Parsnip, Madeira Jus

Or

Miso Glazed Cod Squid Ink Linguini, Ginger, Chilli, Basil, Sauce Americain

\* \* \* \* \*

Pistachio Bavarois Cranberry

\* \* \* \* \*

Guanaja 70% Dark Chocolate Fondant Orange, Tonka Bean Ice Cream

## £110 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.