

# The Milestone Hotel & Residences



## LUNCH 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

*Sauce Gribiche, Cape Seed Loaf*

#### Mrs T's Chicken Noodle Soup

*Mini Chicken Pies*

#### Salt Baked Celeriac

*Raisin & Caper Purée, Chestnut, Granny Smith*

### MAINS

#### Mrs T's Chicken Pot Pie

*Mashed Potato*

#### Chestnut Gnocchi

*Roasted Pumpkin, Pickled Cranberries, Sage, Puffed Wild Rice, Candied Pumpkin Seeds*

#### Miso Glazed Cod

*Squid Ink Linguini, Ginger, Chilli, Basil, Sauce Americain*

### DESSERTS

#### Mrs T's Baked Vanilla Cheesecake

*Seasonal Fruit Compote*

#### Stem Ginger Sticky Toffee Pudding

*Custard, Stem Ginger Ice Cream*

#### Mrs T's Honeycomb Ice Cream

*Honeycomb*

**Two-course £45 | Three-course £55**

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