

The Milestone Hotel & 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.

Homemade Black Treacle Soda Bread

Wild garlic butter

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Seared Yellowfin Tuna

Soy, sesame, ginger, chilli, coriander, lime, pickled daikon

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Slow Cooked Braddock White Duck Egg

Morels, asparagus, truffle, Jersey royal

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Braised Rabbit & Tarragon Raviolo

Spiced carrot, Bouchard Finlayson Missionvale sauce

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Roasted Canon of Cornish Spring Lamb

Crispy sweetbread, fondant potato, peas, baby gem, lamb jus

Or

Poached Fillet of North Sea Cod

Prawn mousse, mashed potato, confit leek, bisque

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Toasted Coconut Pannacotta

Alfonso Mango, lime, puffed wild rice

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Manjari Chocolate Mousse

Salted peanut, banana

Or

Millefeuille

Rhubarb, custard

£110 per person