

The Milestone Hotel & Residences



PRE-THEATRE 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

Chicken Liver Parfait

Beetroot, Port, Orange, Brioche

Mrs T's Chicken Noodle Soup

Mini Chicken Pies

Salt Baked Celeriac

Raisin & Caper Purée, Chestnut, Granny Smith

MAINS

Dry Aged Hereford Rib Eye Steak

*Hand Cut Chips, Watercress, Peppercorn Sauce
(Supplement £10)*

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 £65 | Three-course £75

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