

# The Milestone Hotel & Residences



## VEGETARIAN 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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#### Salt Baked Paget's Farm Beetroot

*Walnut, pickled radish, orange & thyme dressing*

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#### Slow Cooked Braddock White Duck Egg

*Morels, asparagus, truffle, Jersey royal*

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#### Whipped Goat's Curd Agnolotti

*Apple, celeriac, lovage, hazelnut, grain mustard*

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#### Spiced Squash & Shropshire Red Lentil Pithivier

*Smoked tofu, spinach, coconut*

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#### Alfonso Mango Sorbet

*Coconut, lime, puffed wild rice*

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#### Manjari Chocolate Mousse

*Salted peanut, banana*

Or

#### Millefeuille

*Rhubarb, custard*

**£95 per person**