

The Milestone Hotel & Residences



SUNDAY 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

Pickled cucumber, dill, Keta caviar, rye crumb

Smoked Chicken & Chorizo Ravioli

Pea, wild garlic, pine nuts

Heritage Carrot 'Pasta'

Blood orange, ginger, cardamom, minus 8

Wye Valley Asparagus

Puff pastry, sheep's curd, truffled St Ewes yolk

MAINS

Roasted Sirloin of Hereford Beef

*Roasted Potatoes, Seasonal Vegetables, Yorkshire Pudding, Horseradish, Gravy
Carved Tableside*

Mrs T's Chicken & Bacon Pot Pie

Mashed Potato

Skrei Cod

Rainbow chard, romanesco, trombetta courgette, pickled golden turnip

Black Olive Gnocchi

Niçoise

DESSERTS

Mrs T's Baked Vanilla Cheesecake

Seasonal Fruit Compote

Gariguette Strawberry Opera Cake

Pistachio

Caramel Custard Tart

Tahini ice cream, kumquat, sesame

Two-courses £70

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Three-courses £85

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