



## CONTEMPORARY BRITISH CUISINE AT CHENESTON'S

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, Rob Creaser, 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 and 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.

### ~ PRE-THEATRE MENU ~

Bea's Chicken Noodle Soup\*

Classic Prawn & Crayfish Cocktail\*  
Lemon, brown bread

Classic Caesar Salad\*

Hunter Salad\*  
Mixed vegetable salad with crispy lettuce



Chicken Pot Pie\*  
Creamed mashed potato

Shrimp Stroganoff\*  
Steamed rice

Char-Grilled Dedham Vale Rib-Eye Steak  
Straw fries, béarnaise sauce  
~ Supplement applies 7 ~

Linguine Pasta Primavera\*  
Seasonal vegetables cooked in a light cream herb sauce, shaved Grana Padano



Honeycomb Ice Cream\*  
Sesame seed tuile

Baked American Cheesecake\*  
Strawberry coulis

Milestone Rice Pudding\*  
Sweetened vanilla rice folded into Chantilly cream, salted caramel, candied nuts

**2 Courses £29 | 3 Courses £35**

⌘ We use only free-range eggs and are committed to working with sustainable and ethical suppliers for all our produce. If you are allergic to any food products, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter.

\* Bea Tollman's Dishes

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